

THE  
**DRAKE**  
STEAKHOUSE

**DINNER**



# DINNER

## APPETIZERS

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### SEARED AHI TUNA | 24 **GF**

*Organic greens, ponzu dipping sauce, Jasmine sesame rice, charred lemon*

### OXTAIL RISOTTO ARANCINI | 22

*Crispy rice, marinara sauce, Grana Padano, basil chiffonade*

### LOBSTER AND CRAB DIP | 28

*Artichoke, Parmesan, Boursin, grilled crostini*

### TIGER PRAWN COCKTAIL | 24 **GF**

*Vietnamese black tiger prawns, cocktail sauce, mixed greens, horseradish root, citrus*

## SOUP AND SALAD

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### FEATURE SOUP | 14

*Your Server will present tonight's soup*

### BURRATA | 24

*Vine ripened Roma tomatoes, extra virgin olive oil, fried parsley, peppercorn and pumpkin seed brittle, Balsamic syrup*

### CAESAR SALAD | 18

*Romaine hearts, Grana Padano, garlic croutons, with or without crispy bacon, house made dressing*

V – Vegetarian | VG – Vegan | GF – Gluten Free

Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices are in USD and subject to 23% service charge

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## USDA PRIME AND WAGYU BEEF

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*All steaks served with baked russet potato, sour cream, chives, bacon, crispy shallots, rock salt*

**ALL STEAKS GLUTEN FREE**

### USDA

FILET MIGNON

8 OZ | 60  
12 OZ | 70

NEW YORK STRIP

10 OZ | 55  
16 OZ | 65

BONELESS RIBEYE

16 OZ | 75

TOMAHAWK FOR TWO

30 OZ | TABLESIDE 175

CHATEAUBRIAND FOR TWO  
TABLESIDE | 200

*Fondant potatoes, market vegetables,  
roasted garlic, rosemary,  
Madagascar peppercorn sauce*

### WAGYU

AUSTRALIAN F1 WAGYU

NEW YORK STRIP

10 OZ | 85  
16 OZ | 130

JAPANESE WAGYU PRESENTATION

A5 NEW YORK STRIP

8 OZ TABLESIDE | 350

*Miyazaki Prefecture, Purebred*

*Kuroge Washu Japanese Black Cattle*

*Roast sweet potato, grape tomato,  
oyster mushroom ragout, ponzu sauce,  
arugula salad with truffle oil,  
grilled asparagus*

# DINNER

## SEAFOOD AND SPECIALTIES

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### SALT CRUSTED BRANZINO | 45 GF

*Bay leaves, ginger, charred lemon, wild rice pilaf, fried plantain, grilled broccolini, Maldon sea salt*

### SEARED SCALLOPS | 58

*Wild caught U10 scallops, green apple, sweet pea and mint puree, broccolini*

### BROILED CARIBBEAN ROCK LOBSTER | MARKET PRICE

SEASONAL

*Locally caught, garlic and herb drawn butter, citrus*

### AIRLINE CHICKEN | 32 GF

*House blend jerk spice, fried plantain, rice and peas, tamarind chutney, chow chow*

### RED GROUPER | 38 GF

*Charred, escoveitch marinade, Caribbean ube yam*

### GARDEN PLATTER | 30 V, GF

*Truffle Kennebec fries, Vichy carrots, honey roasted red onions, lion's mane, oyster mushroom, grilled broccolini sweet potato noodles in miso, ital stew in coconut milk*

### SPAGHETTI BOLOGNESE | 28

*House made spaghetti, garlic baguette free-range grass-fed wagyu beef, San Marzano tomatoes, Grana Padano,*

### BAKED MADAGASCAN PRAWN | 54

*Tarragon garlic butter, saffron risotto, roasted asparagus*

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## SIDES

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WILD MUSHROOMS AND  
THYME BUTTER, GARLIC | 18 **V, GF**

PANKO FRIED ONION RINGS | 12 **V**

CREAMED SPINACH | 16 **V**

MEDITERRANEAN ROASTED  
CAULIFLOWER | 16 **V, VG**

TRUFFLE KENNEBEC FRIES | 16 **GF**

FRIED PLANTAIN | 14 **V, VG, GF**

BAKED RUSSET POTATO | 16 **V, GF**

HERB MASHED POTATOES | 16 **V, GF**

GRILLED LION'S MANE | 18 **V, VG, GF**

LOBSTER MAC AND CHEESE | 22

## SAUCES AND COMPLIMENTS | 6

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CAFÉ DE PARIS BUTTER

MADAGASCAR PEPPERCORN

CHIMICHURRI

RED WINE DEMI GLACE

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