



D Richard's



CLASSIC DINNER

COLD STARTERS

FILET MIGNON BEEF TARTARE **G D**
truffle egg jam, chive mayonnaise,
beef fat crouton | 36

HYDROPONIC TOMATO **G D**
roasted heirloom tomatoes, pickled strawberry, burrata
chili consommé | 25

SALADS

HYDROPONIC SALAD **G D**
butterhead, candied bacon, cherry tomato, chives,
pickled onions, stilton blue cheese dressing | 24

CAESAR SALAD **G D**
classic Caesar sauce, baby romaine lettuce, parmesan cheese
capers, anchovies, brioche crouton | 22
TABLESIDE CAESAR SALAD shareable for two | 46

LOCAL SEAFOOD

GROUPER FILLET **D**
lettuce, pea, chardonnay sauce | 42

GRILLED ANGUILLIAN LOBSTER **D**
fennel, kaffir lime black garlic sauce, chives | 62

JOSPER OVEN CHARCOAL FIRE GRILLED STEAKS & CHOPS

At D Richard's Steakhouse, we are dedicated to sourcing & serving the highest quality ingredients has to offer.

SERVED WITH LOCAL LETTUCE, CHIVE MAYONNAISE

CREEKSTONE

Creekstone Farms hand selects only the most superior
Black Angus beef, well known for its tenderness and
superior flavor.

PRIME FILET MIGNON 8oz | 76
CHOICE FILET MIGNON 8oz | 59
BONELESS RIBEYE 22oz | 132
NEW YORK STRIP 14oz | 72
PORTERHOUSE 40oz | 205

BUTCHER'S CUT

BONE IN PORK CHOP 14oz | 44
LAMB RACK 10oz | 35 20oz | 62
WESTHOLME WAGYU | 62
PICANHA 12oz
FLAT IRON STEAK 10oz | 38

TABLESIDE WAGYU BEEF TOMAHAWK CHOP 32oz | 220
served with truffle mash potato **D** seasonal vegetables **D** red wine sauce

SAUCES | 4

Béarnaise **D** Chimichurri **V** Red Wine & Port Reduction Peppercorn **D** Mint **V**

CLASSIC SIDES

TRUFFLE MAC & CHEESE **G D**
conchiglie pasta, white cheddar cheese | 18

SAUTÉED BROCCOLINI **G V**
braised tomato, toasted breadcrumbs | 14

GRILLED ASPARAGUS **D**
pecorino mayonnaise, smoked lardon | 18

CREAMY POTATO PURÉE | 14 **D**

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.



D Richard's



EPICUREAN DINNER

Our Epicurean section of the menu is a carefully curated selection of dishes that prioritize the enjoyment and pleasure of food, emphasizing high-quality ingredients and culinary craftsmanship.



COLD STARTERS

SNAPPER CRUDO

horseradish cream, bottarga, dill oil | 24

D

MARINATED AVOCADO & CARROT SALAD

puffed rice, cumin and orange citrus vinaigrette | 20

V



HOT STARTERS

MUSSELS

nduja butter, parsley | 28

D SF

TIGER SHRIMPS

jasper grill red, crustacean butter, chilli, garlic | 32

SF

SCALLOP

squid ink orzo pasta, crispy tapioca, gremolata | 25

D G

LAMB RIBS

glazed lamb ribs, lamb fat chermoula dressing | 25

ENTREES

MUSHROOM TART

seasonal mushroom, mushroom ketchup | 24

V

BRANZINO FILLETS

creamed potato, pearl onions, lemon caper sauce | 40

D

SMOKED CHICKEN

rose harissa sauce, charred red peppers, grilled lemon | 38

CLASSIC SIDES

FRIED POLENTA

stilton blue cheese, hot honey | 14

D G

GREEN BEANS

charred beans, almond cream | 14

TN V

RICE

creole rice, mixed beans and herbs | 14

V

BAKED POTATO

sour cream, chives, bacon bites | 14

D

SEASONAL SALAD

hydroponic leaf, white balsamic vinaigrette | 14

V

BURNT LEEK

stracciatella, parsley breadcrumb | 14

D G

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

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