

• Appetizers •

Heirloom Tomatoes

burrata cheese, crispy filo

13

Duo of Organic Soup

kabocha squash, potato and leek

11

Organic Beet Salad

goat cheese, roasted shallots, tomatoes, aged balsamic vinegar dressing

13

Caesar Salad

hearts of romaine, garlic baguette

12

Tender Garden Salad

mache, mixed endive, Roquefort

12

Seared Tuna Salad

crisp napa cabbage, cilantro and ginger dressing

18

Smoked Salmon Wrapped Cucumber

Sumimono cucumber, lemon yogurt and dill sauce

16

Seared Foie Gras

onion compote, sweet and sour fresh fruit

22

Steak Tartare

crispy baguette

18

Maine Lobster Ravioli

langoustine broth, fresh herbs

18

Jumbo Lump Crab Cakes

tartar sauce

16

Spaghettini

tomato marmalade and fresh basil

12

Organic Crudité

plate of fresh carrots, cucumbers, beets, mushrooms and tomato

14

• From the Ocean •

Spicy Ahi-Tuna

artichoke and tomato compote, pearl onions, basil and olive tapanade

32

Duo of Scottish Salmon

lemon curd, black olives

32

Oven-roasted Mediterranean 'Loup de Mer'

medley of vegetables

34

Grilled Northern Halibut

tomato salsa and watercress salad

32

Seared Amadaï Snapper

roasted bell peppers, tomato marmalade, cipolini onions, garlic mashed potatoes

35

Maine Lobster Risotto

sweet corn, artichoke

35

• From the Grill •

Prime Bone- in Rib-eye (18oz)

54

16oz Bone-In Filet

54

'CC' Prime New York (14oz)

42

Chateaubriand for two (20oz)

78

6oz Filet Mignon

29

American Kobe New York (12oz)

75

10oz Filet Mignon

39

J-Dori Chicken

28

Add ons...

½ Lobster Tail

18

Seared Foie Gras

15

• Drai's Specialties •

Kobe Wagyu Hanging Tender

crispy shallot, French fries

32

Filet Mignon Pepper Steak

Claude Segal signature served with French fries

42

Roasted Rack of Lamb

green beans, pommes soufflé, lamb jus

42

Potatoes

Mashed Potatoes 8

French Fries 8

Drai's Potatoes

Sm 9 Lg 16

Vegetables

Fresh Green Beans 9

Sauteed Spinach 8

Sauteed Asparagus 8

Sauteed Wild Mushrooms 12

Corn fresh on the cob 8

Ratatouille 8

