

D Richard's

Welcome to D Richard's, Anguilla's premier steakhouse, where innovation meets tradition. Under the guidance of Executive Chef Samuel Knight, we serve only the finest cuts of prime beef and thoughtfully crafted dishes, prepared to ensure every bite is a memorable experience.

APPETIZERS

LAMB LOLLIPOPS glazed lamb, English mint sauce	35
CHICKEN LIVER PÂTÉ toasted sourdough, lemon and pickled onion	D G 16
TIGER PRAWN COCKTAIL local lettuce, cocktail sauce and horseradish	SF 25
BEEF TARTARE shallot, capers, cornichons, mustard and chives, served with toasted sourdough	G 25
ESCARGOT IN GARLIC BUTTER with toasted bread	D 22

SOUPS

FRENCH ONION SOUP gruyère crouton	D G 18
SOUP OF THE DAY	V 18

SALADS

HYDROPONIC SALAD local lettuce, bacon, cherry tomato, chives, pickled onions, Stilton bluecheese dressing	D G 20
MARINATED TUNA SALAD sesame seared tuna, arugula, avocado, and orange dressing	24
MARINATED AVOCADO & CARROT SALAD puffed rice, cumin, and orange citrus vinaigrette	V 20
CAESAR SALAD caesar dressing, baby romaine lettuce, parmesan cheese, capers, anchovies, brioche croutons	D G 20

TABLESIDE SALAD

Here at D Richard's, we invite you to enjoy and experience tableside dining

D RICHARD'S SEASONAL SALAD **D** | 20 per person
freshly harvested greens, assorted vegetables, signature white balsamic vinaigrette

ENTRÉES

Served with a seasonal vegetable and steamed rice or creamy mashed potatoes

SURF & TURF filet mignon 5oz, half Anguilla lobster tail	SF 72
D RICHARD'S WAGYU BEEF BURGER shredded lettuce, American cheese, shallot, pickles, spiced mayo and fries (gluten-free bun on request)	D G 29
CAULIFLOWER STEAK caramelized cauliflower purée, apple salad	V 26
BEEF BOURGUIGNON mushrooms, caramelized onions, red wine, fresh herbs	G 42
ROASTED HALF CHICKEN basil, cinnamon and tomato sauce	36

BAKED REGULAR OR SWEET POTATO sour cream, chives, bacon bits	D G 14
GRILLED ASPARAGUS gremolata	V 16
GREEN BEANS garlic vinaigrette	V 14
TRUFFLE MAC & CHEESE conchiglie pasta, toasted breadcrumbs, parmesan	D G 18
SAUTÉED MUSHROOMS caramelized onions, chives	V 14

GRILL & STEAKS

"NICK'S FAMOUS" PORK CHOP **D** | 39

14oz bone-in chop, char-grilled, apple gastrique
Homage to Chef Nicholas DePirro's pork chop in Naples, Florida, USA

CHOICE FILET MIGNON	(50Z 38) (80Z 50) 120Z	65
PRIME FILET MIGNON	80Z	68
PRIME BONELESS RIBEYE	180Z	105
BONE IN VEAL CHOP	160Z	65
NEW ZEALAND LAMB FULL RACK English mint sauce	200Z	60
PRIME NEW YORK STRIP	140Z	72
WESTHOLME WAGYU PICANHA	120Z	70

TABLESIDE STEAK DIANE **D** | 65

pan-fried with shallots, garlic, cognac, dijon, and cream

Please note that the Tableside Steak Diane is a Chef's signature dish, and its availability depends on current demand.

PREMIUM LARGE CUTS

Served tableside direct from our charcoal oven

PRIME BLACK ANGUS PORTERHOUSE 400Z | 178
PRIME BLACK ANGUS TOMAHAWK CHOP 320Z | 159

SAUCES & ADDITIONS

chimichurri	4	bordelaise sauce	5	mushroom sauce	D 5
béarnaise	D 4	blue cheese crust	D 5	sauce au poivre	D 5

SEAFOOD ENTRÉES

Served with a seasonal vegetable and steamed rice or creamy mashed potatoes

SCOTTISH SALMON chive lemon butter sauce	D 40
GROUPEL FILLET chardonnay sauce, dill oil	D 32
BRANZINO FILLETS confit tomato and caper sauce (dairy free preparation)	38
CHILEAN MISO SEABASS miso sake marinade, ginger tamarind beurre blanc	D 45
TWIN LOBSTER TAILS 12 OZ shellfish butter	SF D 72

CLASSIC SIDES

CRISPY POTATO STACK garlic herb butter	D 14
POTATO AU GRATIN with parmesan	D 15
WILD RICE creole, onion seed	V 14
TRUFFLE & PARMESAN FRIES	D 14

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. 18% Service Charge will be added to your bill.