



THE  
DRAKE  
OAK BROOK

# ALL DAY MENU

## SMALL PLATES & SOUPS

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|                                                                                                            |           |                                                                                                                     |                             |
|------------------------------------------------------------------------------------------------------------|-----------|---------------------------------------------------------------------------------------------------------------------|-----------------------------|
| <b>SRIRACHA TUNA TARTARE*</b>                                                                              | <b>22</b> | <b>BLUE CHEESE BEEF SKEWERS*</b>                                                                                    | <b>22</b>                   |
| Sriracha mayonnaise, lemon juice, soy sauce, avocado, microgreens, quail egg yolk, grilled sliced bread    |           | Pepper crusted beef skewers, grape tomato salad, roasted garlic dressing                                            |                             |
| <b>BUFFALO FLATBREAD</b>                                                                                   | <b>16</b> | <b>CHICKEN WINGS</b>             | <b>6 for 12   12 for 22</b> |
| Grilled chicken, buffalo sauce, naan bread, baby arugula                                                   |           | Our signature honey chipotle, buffalo, mango habanero, BBQ, choice of ranch or blue cheese, carrot and celery stick |                             |
| <b>HUMMUS</b>                                                                                              | <b>15</b> | <b>TENDERLOIN SLIDERS*</b>                                                                                          | <b>24</b>                   |
| House-made hummus, roasted eggplant, Kalamata olives, red onion, baby arugula, pita bread                  |           | Three sliders with buttermilk blue cheese, crispy fried onions, horseradish cream on sesame brioche buns            |                             |
| <b>CRAB CAKE</b>        | <b>24</b> | <b>CHARCUTERIE BOARD</b>                                                                                            | <b>32</b>                   |
| Crab cake with jicama & arugula slaw, avocado, cilantro ginger vinaigrette                                 |           | Local and international cheese, grapes, berries, crackers, prosciutto, salami, mild capicola, bread, fig spread     |                             |
| <b>CHEF'S COCKTAIL SHRIMP</b>                                                                              | <b>22</b> | <b>BURRATA PROSCIUTTO STONE PIZZA</b>                                                                               | <b>21</b>                   |
| Special spicy tomato cocktail sauce, jumbo shrimp, cucumber, pico de gallo, avocado, lemon and cilantro    |           | Hard crusted, tomato sauce, burrata cheese, prosciutto, baby arugula, balsamic glaze                                |                             |
| <b>FRENCH ONION SOUP</b>                                                                                   | <b>10</b> |                                                                                                                     |                             |
| Brandy-enhanced caramelized onion, Gruyère, provolone and Parmesan cheese                                  |           |                                                                                                                     |                             |
| <b>SOUP OF THE DAY</b>                                                                                     | <b>8</b>  |                                                                                                                     |                             |
| Made fresh daily from the finest ingredients                                                               |           |                                                                                                                     |                             |
| <b>BOOKBINDER SOUP</b>  | <b>12</b> |                                                                                                                     |                             |
| Roasted seafood bisque topped with seared red snapper, dry sherry wine                                     |           |                                                                                                                     |                             |

*Gluten-Free buns or bread +3  
Gluten-Free, Vegetarian, and Vegan dishes available. Please ask your server*

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



# ALL DAY MENU

## BURGERS, SALADS, & WRAPS

*Choice of french fries, sweet potato fries, side salad or seasonal fruit*

### GOURMET WAGYU BURGER 30

Boston bibb lettuce, tomato, pickle, white cheddar, grilled onion, truffle aioli, on brioche bun

### THE CAPTAIN AMERICA 22

Prime angus triple blend, sirloin, short rib & brisket, lettuce, tomato, onion, pickle, American cheese, on brioche bun

### CIABATTA CHICKEN SANDWICH 22

Grilled chicken breast, lettuce, tomato, bacon, avocado, Monterey jack cheese, chipotle mayo

### CIABATTA ROASTED VEGETABLE SANDWICH 20

Grilled portobello mushroom, roasted red pepper, onion, zucchini, spinach, tomato, provolone cheese, chipotle ranch

### THE DRAKE CLUB SANDWICH 20

Turkey, ham, bacon, lettuce, tomato, avocado, chipotle mayo choice of wheat or white bread

### BEER BATTER FISH FRY 22

Pacific cod fish fry, truffle fries, tartar sauce

### REUBEN 18

House made corned beef, Irish Swiss cheese, thousand island, sauerkraut, marble rye bread

### CAJUN CHICKEN AND AVOCADO WRAP 18

Cajun chicken breast, spinach, tomato, mozzarella, avocado with chipotle ranch and tomato basil tortilla

### CLASSIC CAESAR SALAD 15

Romaine heart lettuce, parmesan, bruschetta crostini, white anchovies, Caesar dressing

### BEETS & SPINACH SALAD 15

Baby spinach, red & gold beets, candied pecans, feta cheese, beet vinaigrette

### BRUSSELS SPROUT SALAD 15

Shaved brussels sprouts, organic baby arugula, granny apple, dried cranberries, roasted cashews, shaved parmesan, honey dijon vinaigrette

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