



THE
DRAKE
OAK BROOK

BREAKFAST MENU

BROKEN EGGS

AMERICAN BREAKFAST 🌾	14	EGGS BENEDICT* 🌾 🥬	14
Two eggs, red potatoes O'Brien, choice of toast <i>Choice of protein:</i> grilled ham, applewood smoked bacon, chicken & apple sausage, maple pork sausage		Toasted english muffin, poached farm fresh eggs, sauced with regular hollandaise and served with red potatoes O'Brien	
3-WAY OMELET* 🌾 🥬	15	TRADITIONAL CANADIAN BACON	15
Three eggs, choice of toast, served with red potatoes O'Brien <i>Choose 3 fillings:</i> onion, pepper, tomato, spinach, mushroom, asparagus, bacon, smoked salmon, sausage, ham, swiss, cheddar, American, goat cheese		GRILLED FILET MEDALLIONS	18
		PANKO CRUSTED CRAB CAKE	18

SLIM & FIT

WHOLESOME FRITTATA 🌾 🥬	14	LOX BAGEL	15
Eggs whites, zucchini, mushrooms, spinach, onions, asparagus, feta cheese and baby arugula		Plain bagel, dill cream cheese, red onions, capers, sliced egg, sliced cucumber, dill leaves	
YOGURT PARFAIT 🌾 🥬	9	CHIA PUDDING WITH FRUIT 🌾 🥬 🥑	9
Yogurt, fresh berries, house-made granola, honey drizzle		Overnight chia with almond milk, pure maple syrup, pure vanilla, cinnamon, toasted almonds, and seasonal berries	
OATMEAL 🌾 🥬 🥑	8		
Brown sugar, dried cranberries, fresh banana			

🌾 GLUTEN-FREE

🥬 VEGAN

🥑 VEGETARIAN

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Parties of 6 or more are subject to a 20% service charge.
Must be 21 years of age with proper identification to order alcoholic beverages.*



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GRIDDLE

BUTTERMILK PANCAKES

13

Stacked three high served with whipped cream, maple syrup & powdered sugar

Choice of: blueberries, chocolate chips, bananas

GRILLED CHEESE BLINTZ

13

Four-cheese blintz, powdered sugar, whipped cream

Choice of: Grand Marnier flamed bananas or berries compote

CRUNCHY GRANOLA FRENCH TOAST 14

Two slices of French toast crusted with cinnamon honey granola and topped with whipped cream, fresh berries compote, maple syrup, powdered sugar

BELGIAN WAFFLE

14

One giant Belgian waffle topped with whipped cream, maple syrup & powdered sugar

HOUSE SPECIALTIES

SKILLET CHORIZO*

16

Fresh chorizo, bell peppers, onion, fresh cheese with red potatoes and pico de gallo. Served with two farm fresh eggs made your way

ENGLISH MUFFIN SANDWICH*

12

Two farm fresh scrambled eggs, American cheese on an English muffin with red potatoes O'Brien

Choice of: ham, bacon, sausage

SHORT RIB TOSTADA BREAKFAST

16

Two crispy corn tortillas, braised short rib, refried black beans, avocado, green tomatillo sauce, supreme cheese served with two farm fresh eggs made your way

SIDES

ONE EGG* 3

POTATOES O'BRIEN 4

CHICKEN APPLE SAUSAGE* 4


MAPLE PORK SAUSAGE* 4

BERRIES & CREAM 9

FRESH FRUIT 7

SHORT STACK OF PANCAKES 5

GLUTEN-FREE BREAD  3

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LUNCH MENU

SMALL PLATES

TOAST POINT HUMMUS & AVOCADO 🌿 🥑 12	TENDERLOIN SLIDERS* 17
Toasted polenta bread, spread hummus, avocado, organic watercress, radishes, with balsamic drizzle	Three sliders with buttermilk bleu cheese, crispy fried onions, horseradish cream on sesame brioche buns
BURRATA CHEESE* 🌿 14	PANKO-CRUSTED CRAB CAKES* 18
Creamed filled fresh mozzarella, pancetta-roasted tomato jam, basil pesto, sweet tomatoes salad with balsamic drizzle & garlic crostini	Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli
🔑 COLOSSAL SHRIMP COCKTAIL* 🌿 16	PEPPER-CRUSTED FILET MIGNON SKEWERS* 🌿 15
Court bouillon cooked, spiked cocktail sauce with fresh horseradish	Bleu cheese crumbles, sweet tomato salad, fried capers

SALADS & SOUPS

BABY ICEBERG WEDGE* 🌿 10	THE DRAKE BLACK & BLEU SALAD* 🌿 17
Peppered bacon, aged bleu cheese crumbles, heirloom cherry tomatoes, red onion, & bleu cheese dressing	Blackened filet medallions, buttermilk bleu cheese, crispy onion strings, roasted mushrooms, tomato, crostini, roasted garlic vinaigrette
CLASSIC CAESAR 🌿 🥑 HALF 8 / WHOLE 10	🔑 BOOKBINDER SOUP 10
Romaine, shaved parmesan, white anchovy, tomato, crostini & creamy Caesar dressing	Roasted seafood bisque topped with seared red snapper served with dry sherry
BRUSSELS SPROUT SALAD* 🌿 10	SOUP OF THE DAY 7
Shaved brussels sprouts, organic baby arugula, strawberries, peppered bacon, roasted cashews, dried cranberries, pecorino cheese, and honey dijon vinaigrette	Made fresh daily from the finest ingredients
	FRENCH ONION GRATIN* 8
	Brandy-enhanced caramelized onion, gruyere, provolone, parmesan cheese

FLATBREADS

BUFFALO FLATBREAD 10	BURRATA FLATBREAD 10
Grilled naan bread, tossed grilled chicken with buffalo hot sauce, mozzarella cheese and watercress	Grilled naan bread, pancetta tomato jam, burrata cheese, baby heirloom tomatoes, baby arugula and extra virgin olive oil drizzle
ROASTED VEGGIE FLATBREAD 🌿 9	
Roasted mixed vegetables, garlic basil pesto, bleu cheese, baby arugula and balsamic glaze	

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BURGERS & SANDWICHES

Served with choice of regular french fries, sweet potato french fries, or a side salad

<p>PRIME ANGUS GOURMET BURGER* 18</p> <p>House-ground half pound certified angus prime sirloin, short rib, and brisket. Served with organic baby arugula, piquillo pepper, gruyere cheese, chipotle mayo, crispy fried onions on a garlic toasted brioche bun with a grilled jalapeño</p> <p>AMERICAN CHEESEBURGER 14</p> <p>SWISS MUSHROOM BURGER 15</p> <p>BACON CHEDDAR BURGER 15</p> <p>THE DRAKE CLUB SANDWICH* 15</p> <p>Turkey, ham, bacon, lettuce, tomato, avocado, chipotle mayonnaise, your choice of wheat or white bread</p> <p>REUBEN* 14</p> <p>House made corned beef, irish swiss cheese, thousand island, sauerkraut, marbled rye bread</p> <p>SHORT RIB GRILLED CHEESE SANDWICH* 16</p> <p>Braised short ribs, cheddar and provolone cheese, caramelized onions on grilled sour artisan bread</p>	<p>CAJUN CHICKEN & AVOCADO WRAP 16</p> <p>Cajun chicken breast, spinach, tomato, mozzarella, avocado with chipotle ranch and tomato basil tortilla</p> <p>GRILLED VEGGIE SANDWICH* 16</p> <p>Portobello, zucchini, piquillo peppers, provolone cheese, onion, tomato, lettuce with pesto basil on vegan bread</p> <p>CHICKEN SANDWICH* 16</p> <p>Grilled chicken breast, baby spinach, provolone cheese, avocado, smoked apple bacon, sliced tomato, chipotle mayo, on focaccia bread</p>
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ADD-ONS

BACON	2
MUSHROOMS	1
AVOCADO	2
LOCALLY MADE GLUTEN FREE BREAD & BUNS AVAILABLE	3
GRILLED ONIONS	1
CHEESE	1

THE DRAKE LEADING ENTREES

<p>CROWN FILET OF BEEF* 44</p> <p>Grilled asparagus, garlic & gruyere mashed yukon potatoes, wild mushroom crown & red wine reduction</p> <p>MADEIRAN CHICKEN BREAST* 29</p> <p>Pan-seared airline chicken breast, creamy polenta, broccolini, roasted balsamic mushrooms, madeiran demi</p> <p>BOURBON SALMON* 34</p> <p>Pan-seared atlantic salmon served with parmesan risotto and heirloom tomatoes, roasted asparagus, baby arugula, honey bourbon glaze</p>	<p>MEATLOAF STACK* 18</p> <p>House blend of angus ground beef & herbs with bourbon apricot BBQ glaze, garlic & gruyere yukon mashed potato, corn relish, sweet corn, peas, sweet peppers, baby arugula</p> <p>VEGGIE GNOCCHI 22</p> <p>Pan-fried potato gnocchi, green peas, zucchini, squash, red and green peppers, basil, and vodka sauce, broccoli, pecorino cheese</p>
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THE
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DINNER MENU

Served 5PM - 10PM

THE DRAKE CHEESE PLATTER

LOCAL & INTERNATIONAL 🌿 21

Served with assorted crackers & breads, dried figs, grapes, strawberries, assorted nuts and fig spread

SMALL PLATES

TOAST POINT HUMMUS & AVOCADO 🌿🌿🌿 12

Toasted polenta bread, spread hummus, avocado, organic watercress, radishes, caramelized onions with balsamic drizzle

BURRATA CHEESE 🌿🌿 14

Creamed filled fresh mozzarella, pancetta roasted tomato jam, basil pesto, sweet tomatoes salad with balsamic drizzle & garlic butter crostini

TENDER FILET SKEWERS 🌿 15

Bleu cheese crumbles, sweet tomato salad, fried capers

PANKO CRUSTED CRAB CAKES 18

Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli

THAI AHI TUNA 🌿 16

Seared tuna, soy sauce, lime, ginger, cilantro, avocado, radishes, serrano pepper

COLOSSAL SHRIMP COCKTAIL 🌿 16

Court bouillon cooked, vodka cocktail sauce with fresh horseradish

SALADS & SOUPS

BABY ICEBERG WEDGE 🌿 10

Peppered bacon, aged bleu cheese crumbles, heirloom cherry tomatoes, red onion, radishes, & bleu cheese dressing

CLASSIC CAESAR 🌿🌿 HALF 8 / WHOLE 10

Romaine, shaved parmesan, white anchovy, tomato, crostini, & creamy Caesar dressing

BRUSSELS SPROUT SALAD 🌿🌿🌿 10

Shaved brussels sprouts, organic baby arugula, sliced strawberries, roasted cashews, dried cranberries, pecorino cheese, and honey dijon vinaigrette

SPINACH PEAR SALAD 🌿🌿🌿 9

Organic baby spinach, sliced Boston pear, raspberries, oranges, almonds, feta cheese, raspberry vinaigrette

🌿 BOOKBINDER SOUP 10

Roasted seafood bisque topped with seared red snapper served with dry sherry

SOUP OF THE DAY 7

Made fresh daily from the finest ingredients

FRENCH ONION GRATIN* 8

Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese

🌿 DRAKE SIGNATURE DISH

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

**Can be made gluten free. If you have any concerns regarding food allergies, please alert the in-room dining agent prior to your order.*

All room service orders are subject to taxes, and a service charge of 20%. The service charge includes gratuity.

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DINNER MENU

Served 5PM - 10PM

BURGER

PRIME ANGUS GOURMET BURGER* 18

House-ground half pound certified Angus prime sirloin, short rib, and brisket. Served with organic baby arugula, piquillo pepper, Gruyere cheese, chipotle mayo, crispy fried onions on a garlic toasted brioche bun with a grilled jalapeño
Choice of: French fries, sweet potato fries, side salad

ADD-ONS

SPINACH 1	CRISPY FRIED ONIONS 1
BACON 1.50	GRILLED ONIONS 1
MUSHROOMS 1	CHEESE 1
GRILLED JALAPENOS 1	WISCONSIN CHEDDAR, PROVOLONE, IRISH SWISS, AMERICAN, BLUE
CROSTINI 2	LOCALLY MADE GLUTEN FREE BREAD/BUNS 3
AVOCADO 1.50	

LEADING ENTRÉES

CITRUS CRUSTED CHILEAN SEA BASS 🌿 46

Grilled Chilean sea bass crusted with citrus breadcrumbs, forbidden rice, stir-fried vegetables, sweet soy glaze

BOURBON SALMON 🌿 34

Pan seared Atlantic salmon served with parmesan risotto, heirloom tomatoes, roasted asparagus, baby arugula, honey bourbon glaze

SEAFOOD DIAVOLO 38

Combination of seafood, scallops, jumbo shrimp, asparagus, heirloom tomatoes, eggs, linguine pasta, broccoli, spicy tomato sauce

MADEIRA CHICKEN BREAST 🌿 29

Pan-seared airline chicken breast, creamy polenta, broccolini, roasted balsamic mushrooms, madeiran creamy sauce

VEGGIE GNOCCHI 🌿 22

Pan-fried potato gnocchi, green peas, zucchini, squash, red and green peppers, basil, vodka sauce, broccoli, pecorino cheese

VEGAN EGGPLANT ROULADE 🌿🌿🌿 26

Grilled eggplant stuffed with tofu, riced cauliflower, zucchini & squash linguine, plum tomato sauce

THE DRAKE LEGACY ENTRÉES

CROWN GRILLED FILET OF BEEF 🌿 44

Grilled asparagus, garlic & Gruyere mashed Yukon potatoes, wild mushroom crown, red wine reduction

BONE-IN STRIP STEAK 🌿 46

14oz, marinated with special herbs, broccolini, roasted cipollini onions, loaded baked potato with bacon, cheddar, whipped butter, Merlot wine reduction

CHATEAUBRIAND FOR TWO 🌿 94

Herb-wrapped center cut filet, Yukon mashed potatoes, bouquetiere vegetables, béarnaise sauce, red wine reduction

BERKSHIRE PORK SHANK 🌿 38

Stout braised pork, wild mushrooms, honey-roasted carrots, with garlic & Gruyere mashed Yukon potatoes

GRILLED LAMB CHOPS 🌿 46

Marinated French lamb chop, au-gratin potatoes, grilled zucchini, heirloom tomatoes served with chimichurri mint sauce

MOROCCAN PORK CHOP 🌿 36

Moroccan spicy grilled pork chop, bacon, cannellini beans ragout, tomato vinaigrette

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