



THE
DRAKE
OAK BROOK

DINNER MENU

Served 5PM - 10PM

THE DRAKE CHEESE PLATTER

LOCAL & INTERNATIONAL 🌿 23

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

SMALL PLATES

TOAST POINT HUMMUS & AVOCADO 🌿🌿🌿 15

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

BURRATA CHEESE 🌿🌿 15

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

TENDER FILET SKEWERS 🌿 17

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 🌿 18

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

COLOSSAL SHRIMP COCKTAIL 🌿 18

Court bouillon cooked, vodka cocktail sauce with fresh horseradish

SALADS & SOUPS

Add chicken +\$6, salmon +\$8, shrimp +\$8, filet +\$8

BABY ICEBERG WEDGE 🌿 14

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

CLASSIC CAESAR 🌿🌿 14

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

BRUSSELS SPROUT SALAD 🌿🌿🌿 14

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

SPINACH PEAR SALAD 🌿🌿🌿 15

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* 9

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

🔑 DRAKE SIGNATURE DISH

🌿 GLUTEN-FREE

🌿 VEGAN

🌿 VEGETARIAN

**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.

Must be 21 years of age with proper identification to order alcoholic beverages.



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BURGER

PRIME ANGUS GOURMET BURGER* 20

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 🍷 48

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

BOURBON SALMON 🍷 36

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 🍷 32

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

VEGGIE GNOCCHI 🌱 26

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

VEGAN EGGPLANT ROULADE 🌱🌱🌱 28

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 🍷 43

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 🍷 38

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

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