

DINNER MENU



THE
DRAKE
OAK BROOK

🔑 THE DRAKE'S LEGACY DISH

THE DRAKE CHARCUTERIE & CHEESE PLATTERS

Served with assorted crackers, dried fig, grain mustard, and quince paste

LOCAL FROM ILLINOIS AND WISCONSIN 16

Three charcuterie and cheeses from local farms

INTERNATIONAL 19

Jamón Serrano (Spain), Capricola (Italy), Duck Pâté (France)
Cheddar (England), Manchego (Spain), Brie (France)

STARTERS

PEPPER CRUSTED FILET MIGNON SKEWERS* 14

Bleu Cheese Fondue, Sweet Tomato Salad, Fried Capers

SEA SCALLOPS* 🔑 16

Pepper Bacon Wrapped Sea Scallops, Cranberry Relish,
Mache Greens, with a Grand Marnier Gastrique

TUNA TARTARE* 🔑 16

Fresh Tuna Loin, Extra Virgin Oil, Soy Sauce, Sesame Seeds,
Avocado, Crispy Wonton, Ginger, Garnished with Mango &
Micro Greens

PANKO CRUSTED CRAB CAKES 16

Two Crab Cakes with Mango Jicama & Arugula Slaw,
Avocado, Cumin Vinaigrette, Lemon Aioli

COLOSSAL SHRIMP COCKTAIL* 🔑 16

Court Bouillon Cooked Shrimp, Cocktail Sauce
with Fresh Horseradish in a Martini Glass

BURRATA CHEESE* 13

Cream-Filled Fresh Mozzarella, Sweet Tomatoes Salad,
Seared Pancetta, Roasted Tomato Jam, Balsamic Drizzle
& Crostini

SOUP

BOOKBINDER SOUP 🔑 BOWL 10

Roasted Seafood Bisque Topped with Seared Red Snapper,
Served with Dry Sherry

SOUP DU JOUR BOWL 8

Made Fresh Daily from the Finest Ingredients

FRENCH ONION GRATIN* CUP 7

Brandy Enhanced Caramelized Onions with Gruyere,
Provolone & Parmesan Cheese Crostini

SALAD

CLASSIC CAESAR FOR TWO* 16

Hand Torn Romaine, Shaved Parmesan, Creamy Caesar
Dressing with White Anchovies on a Tomato Crostini

BABY ICEBERG WEDGE* 9

Pepper Bacon, Aged Bleu Cheese Crumbles,
Chopped Egg, Sweet Tomatoes, & Red Onions with Bleu
Cheese Dressing

SPINACH & ROASTED BEET SALAD* 9

Baby Spinach, Salt Roasted Beets, Candied Pecans, Fresh
Goat Cheese Crumbles, Blood Orange Slices, and Blood
Orange Maple Vinaigrette

CAPRESE SALAD 9

Fresh Mozzarella, Basil, Tomato, Balsamic, Red Onion,
Piquillo Pepper over Mixed Greens with House-Made Vinaigrette

LEADING ENTRÉES

CITRUS CRUSTED CHILEAN SEA BASS 42

8 Ounce Chilean Sea Bass Crusted with Citrus Breadcrumbs,
with Roasted Vegetables, Chiffonade of Spinach, Quinoa,
and a Maple Vinaigrette

ALMOND CRUST ATLANTIC SALMON 30

Saffron Risotto, Roasted Asparagus, & Carrots with a Crème
Saffron Sauce

THE DRAKE SHRIMP SCAMPI 36

5 Jumbo Shrimp, Angel Hair Pasta in Garlic Wine Tomato
Sauce with Steamed Broccoli

SEARED FRESH SEA SCALLOPS* 32

Sautéed Shallots, Garlic, Peppers, Canallini Beans, Orzo
Pasta, Fresh Arugula and Warm Bacon Vinaigrette

**Can be made Gluten Free upon request. If you have any concerns regarding Food Allergies, please alert your server prior to your order*

DINNER MENU



MESQUITE SEARED FRENCH CHICKEN BREAST* 26

Garlic & Gruyere Mashed Yukon Potatoes, Sautéed Broccolini, Roasted Chicken & Orange Jus with Balsamic Drizzle

CROWN GRILLED FILET OF BEEF* 38

Grilled Asparagus, Garlic & Gruyere Mashed Yukon Potatoes with Wild Mushroom Crown & a Cabernet Reduction

THE DRAKE LEGACY ENTRÉES

CHATEAUBRIAND FOR TWO* 84

Herb-Wrapped Center Cut Filet, Garlic Yukon Mashed Potatoes, Bouquetiere Of Fresh Vegetable with Béarnaise Sauce and a Cabernet Reduction

LAMB CHOPS PERSILLADE 44

Crusted with Garlic & Parsley Breadcrumbs, Au gratin Potatoes, Roasted Brussel Sprouts and Baby Heirloom Tomatoes, Merlot Reduction, Served with Mint Jelly

BURGER

PRIME ANGUS GOURMET BURGER* 18

Side Choices: French Fries, House Salad

House-Ground Half Pound Certified Angus Prime Sirloin, Short Rib, and Brisket. Served with Maché, Piquillo Pepper, Chipotle Mayo, Crispy Fried Onions on a Garlic Toasted Brioche Bun with a Grilled Jalapeño

ADD:

BACON 1.50

MUSHROOMS 1

GRILLED JALAPENOS 1

CHEESE 1

Wisconsin Cheddar, Provolone, Irish Swiss, Gruyere, Mozzarella, American, Bleu

LOCALLY MADE GLUTEN FREE BREAD/BUNS AVAILABLE 3

AVOCADO 1.50

GRILLED ONIONS 1

CRISPY FRIED ONIONS 1

CROSTINIS 2

STUFFED PORTOBELLO (VEG) (VEGAN.)* 18

Sautéed Mushrooms, Asparagus, Spinach, Canallini Beans, Artichoke Hearts, Bell Peppers, Shallots, Garlic Roasted Red Pepper Sauce

BONE-IN COWBOY RIBEYE* 48

Roasted Purple Potatoes, Sautéed Broccolini and Mixed Mushrooms with Cabernet Sauvignon Reduction

BERKSHIRE PORK SHANK 32

Stout Braised Pork, Wild Mushrooms, Honey-Roasted Carrots, Cipollini Onions with Garlic & Gruyere Mashed Yukon Potatoes

SIDE ORDER:

GRILLED ASPARAGUS 6

STEAMED BROCCOLI 4

SAUTÉED SPINACH 6

MASHED POTATOES 5

ROASTED BRUSSEL SPROUTS 6