

# **IGLOO MENU**

23

# THE DRAKE CHEESE PLATTER

DRAKE SIGNATURE DISH

Served with assorted crackers & breads, dried figs, grapes,

LOCAL & INTERNATIONAL #

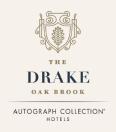
strawberries, assorted nuts, and fig spread

#### SMALL PLATES FRIED CALAMARI\* 👙 15 COLOSSAL SHRIMP COCKTAIL\* 🐓 18 Fried calamari served with marinara sauce Court bouillon cooked, vodka cocktail sauce with fresh horseradish PEPPER-CRUSTED FILET MIGNON SKEWERS\* & 17 TOAST POINT HUMMUS & AVOCADO # & 15 Bleu cheese crumbles, sweet tomato salad, fried capers Toasted polenta bread, hummus, avocado, organic JUMBO CHICKEN WINGS\* # 6 FOR 10 | 12 FOR 16 watercress, radishes, caramelized onions, balsamic drizzle Choice of habanero mango, buffalo, or bbg sauce. Served **BURRATA CHEESE\*** 15 with ranch or bleu cheese and carrot & celery sticks Creamed filled fresh mozzarella, pancetta roasted tomato **PANKO-CRUSTED CRAB CAKE** 18 jam, basil pesto, sweet tomatoes salad, balsamic drizzle, Jumbo lump crab cake with mango, jicama & arugula slaw, garlic butter crostini avocado, cumin vinaigrette, lemon aioli SALADS & SOUPS **CLASSIC CAESAR\*** 15 THE DRAKE BLACK & BLEU SALAD\* 19 Romaine, shaved parmesan, white anchovy, tomato, Blackened filet medallions, mixed greens, mushrooms, crostini, creamy caesar dressing buttermilk bleu cheese, crispy onion strings, tomatoes, crostini, roasted garlic vinaigrette BRUSSELS SPROUTS SALAD 👙 🕖 14 BOOKBINDER SOUP\* 👙 Shaved brussels sprouts, organic baby arugula, granny 10 apples, roasted cashews, dried cranberries, pecorino Roasted seafood bisque topped, seared red snapper, cheese, honey dijon vinaigrette dry sherry CHOPPPED SALAD & # **SOUP OF THE DAY** 7 Mixed romaine lettuce, baby arugula, cucumbers, shredded Made fresh daily from the finest ingredients carrots, heirloom tomatoes, red peppers, roasted corn, FRENCH ONION GRATIN\* \* # fresh mozzarella pearls, cajun vinaigrette Brandy-enhanced caramelized onion, gruyere, provolone, parmesan cheese

**VEGAN** 

*<b>∅* VEGETARIAN

**\$** GLUTEN-FREE



# **FLATBREADS**

#### **BUFFALO FLATBREAD**

Naan bread, grilled chicken tossed in buffalo hot sauce, mozzarella cheese, watercress

#### 13 ROASTED VEGGIE FLATBREAD 1

11

Naan bread, mixed roasted vegetables, garlic basil pesto, bleu cheese, baby arugula, balsamic glaze

## BURGERS & SANDWICHES

#### PRIME ANGUS GOURMET BURGER\*

House-ground half pound certified angus prime sirloin, short rib, and brisket. Served with organic baby arugula, sliced tomato, gruyere cheese, chipotle mayo, and crispy fried onions on a garlic-toasted brioche bun with a grilled jalapeño. Served with french fries, fries sweet potatoes or side salad

#### 20 SWISS MUSHROOM BURGER\*

#### **BACON CHEDDAR BURGER\***

18

### CAJUN CHICKEN & AVOCADO WRAP

17

18

Cajun chicken breast, spinach, tomato, mozzarella, avocado, and chipotle ranch on a tomato-basil tortilla

### BURGER ADD-ONS

SPINACH 1.5 GRILLED JALAPEÑOS 2 CRISPY FRIED ONIONS 2

BACON 3 CROSTINIS 3 GRILLED ONIONS 2

MUSHROOMS 2 AVOCADO 3 CHEESE 2

# THE DRAKE LEGACY ENTRÉES

#### CROWN GRILLED FILET OF BEEF\* &

48 BOURSIN CHICKEN PASTA

32

Grilled asparagus, garlic & gruyere mashed yukon potatoes, wild mushroom crown, red wine reduction

#### **BONE-IN STRIP STEAK\***

46

14oz, marinated with special herbs, au-gratin potatoes, broccolini, black garlic compound butter

40

26

8oz citrus bread crumb-crusted hilean sea bass, cous cous, ginger chiffonade of spinach, baby bok choy, sweet soy glaze

Linguini pasta, grilled chicken, broccoli, boursin cream sauce

#### BERKSHIRE PORK SHANK\* &

VEGGIE GNOCCHI **₫**44 Pan-fried potato gnocchi

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

**CITRUS CRUSTED CHILEAN SEA BASS\*** 

Stout-braised pork, wild mushrooms, honey-roasted carrots, garlic & gruyere mashed yukon potatoes.

DRAKE SIGNATURE DISH

**\$** GLUTEN-FREE

**VEGAN** 

*<b>∅* VEGETARIAN