

IGLOO MENU

THE DRAKE CHEESE PLATTER

LOCAL & INTERNATIONAL 23
Served with assorted crackers & breads, dried figs, grapes, strawberries, assorted nuts, and fig spread

SMALL PLATES

COLOSSAL SHRIMP COCKTAIL* 18 Court bouillon cooked, vodka cocktail sauce with fresh horseradish	FRIED CALAMARI* 15 Fried calamari served with marinara sauce
TOAST POINT HUMMUS & AVOCADO 15 Toasted polenta bread, hummus, avocado, organic watercress, radishes, caramelized onions, balsamic drizzle	PEPPER-CRUSTED FILET MIGNON SKEWERS* 17 Bleu cheese crumbles, sweet tomato salad, fried capers
BURRATA CHEESE* 15 Creamed filled fresh mozzarella, pancetta roasted tomato jam, basil pesto, sweet tomatoes salad, balsamic drizzle, garlic butter crostini	JUMBO CHICKEN WINGS* 6 FOR 10 12 FOR 16 Choice of habanero mango, buffalo, or bbq sauce. Served with ranch or bleu cheese and carrot & celery sticks
	PANKO-CRUSTED CRAB CAKE 18 Jumbo lump crab cake with mango, jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli

SALADS & SOUPS

CLASSIC CAESAR* 15 Romaine, shaved parmesan, white anchovy, tomato, crostini, creamy caesar dressing	THE DRAKE BLACK & BLEU SALAD* 19 Blackened filet medallions, mixed greens, mushrooms, buttermilk bleu cheese, crispy onion strings, tomatoes, crostini, roasted garlic vinaigrette
BRUSSELS SPROUTS SALAD 14 Shaved brussels sprouts, organic baby arugula, granny apples, roasted cashews, dried cranberries, pecorino cheese, honey dijon vinaigrette	BOOKBINDER SOUP* 10 Roasted seafood bisque topped, seared red snapper, dry sherry
CHOPPED SALAD 14 Mixed romaine lettuce, baby arugula, cucumbers, shredded carrots, heirloom tomatoes, red peppers, roasted corn, fresh mozzarella pearls, cajun vinaigrette	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. 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*

FLATBREADS

BUFFALO FLATBREAD

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

13

ROASTED VEGGIE FLATBREAD

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

11

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*

18

BACON CHEDDAR BURGER*

18

CAJUN CHICKEN & AVOCADO WRAP

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

17

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*

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

48

BOURSIN CHICKEN PASTA

Linguini pasta, grilled chicken, broccoli, boursin cream sauce

32

BONE-IN STRIP STEAK*

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

46

CITRUS CRUSTED CHILEAN SEA BASS*

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

48

BERKSHIRE PORK SHANK*

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


44

VEGGIE GNOCCHI

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

26

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