

MENU



THE
DRAKE
OAK BROOK

🔑 DRAKE SIGNATURE DISH

Served 5 pm - 9 pm

SMALL PLATES

BURRATA CHEESE* 13

Creamed Filled Fresh Mozzarella, Pancetta Roasted Tomato Jam, Sweet Tomatoes Salad with Balsamic Drizzle & Garlic Butter Crostini

PEPPER CRUSTED FILET MIGNON SKEWERS* 14

Bleu Cheese Fondue, Sweet Tomato Salad, Fried Capers

FRIED CALAMARI 15

Fried Calamari Served with Marinara Sauce

PANKO CRUSTED CRAB CAKES 16

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

JUMBO CHICKEN WINGS*

6 WINGS / 12 | 12 WINGS / 18

Choice of Habanero Mango, Buffalo, or BBQ sauce. With Ranch or Bleu Cheese and Carrot & Celery Sticks

TENDERLOIN SLIDERS 17

3 Sliders with Buttermilk Bleu Cheese, Crispy Fried Onions, Horseradish Cream on Sesame Brioche Buns

COLOSSAL SHRIMP COCKTAIL 🔑 16

Court Bouillon Cooked, Martini Spiked Cocktail Sauce with Fresh Horseradish

SALADS AND SOUP

THE DRAKE BLACK & BLEU* 🔑 16

Blackened Filet Medallions over Mixed Greens, Buttermilk Bleu Cheese, Mushrooms, Crispy Onion, Tomato, Crostini & Roasted Garlic Vinaigrette

BABY ICEBERG WEDGE* 9

With Peppered Bacon, Aged Bleu Cheese Crumbles, Hard-Boiled Egg, Sweet Tomatoes, Red Onion, & Bleu Cheese Dressing

CLASSIC CAESAR* HALF 7 / FULL 9

Romaine, Shaved Parmesan, White Anchovy, Tomato, Crostini & Creamy Caesar Dressing

CAPRESE* 9

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

BOOKBINDER SOUP 🔑 10

Roasted Seafood Bisquw 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

SANDWICHES

Side Choices: French Fries or House Salad

BACON AVOCADO CHICKEN SANDWICH* 15

Grilled Chicken Breast, Smoked Applewood Bacon, Avocado, Spinach, Tomato, Red Onion, Chipotle Mayo on a Focaccia Bun

THE DRAKE CLUB* 🔑 13

Turkey, Ham, Bacon, Tomato, Avocado, Green Leaf Lettuce, Chipotle Mayo. Choice of Wheat or White Bread

CAJUN CHICKEN AVOCADO WRAP* 13

Grilled Cajun Chicken Breast, Spinach, Tomato, Applewood Smoked Bacon, Mozzarella, Avocado with Chipotle Ranch Dressing in a tomato-basil flour tortilla*. Add 3 for gluten free wrap

**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*

MENU



BURGER AND BUN

Side Choices: French Fries or House Salad

BURGERS

All served with lettuce, tomato, red onion, and pickle

- **AMERICAN CHEESEBURGER* 12**
- **SWISS MUSHROOM BURGER* 14**
- **BACON CHEDDAR BURGER* 14**

PRIME ANGUS GOURMET BURGER* † 18

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

ADD:

SPINACH 1

BACON 1.50

MUSHROOMS 1

GRILLED JALAPENOS 1

CROSTINIS 2

AVOCADO 1.50

GRILLED ONIONS 1

CRISPY FRIED ONIONS 1

CHEESE 1

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

LOCALLY MADE GLUTEN FREE BREAD/BUNS AVAILABLE 3

DINNER ENTRÉES

THE DRAKE SHRIMP SCAMPI 36

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

CITRUS CRUSTED CHILEAN SEA BASS 42

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

CROWN GRILLED FILET OF BEEF* 38

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

MESQUITE SEARED FRENCH CHICKEN* 26

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

STUFFED PORTABELLA 18

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

BERKSHIRE PORK SHANK 32

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

SWEET TEMPTATIONS

CRÈME BRÛLÉE* 9

Rich custard base topped with a contrasting layer of hard caramel

DEATH BY CHOCOLATE* 9

Layers of flourless chocolate cake, Belgian chocolate mousse & dark chocolate ganache

CARROT CAKE 9

Nut-free cake made with fresh shredded carrots, filled with cream cheese frosting accented with toasted sweet coconut

TRADITIONAL NEW YORK CHEESECAKE WITH FRESH BERRIES 9

RICE PUDDING* 6

Catalan style rice pudding with cinnamon, white chocolate and citrus zest

ICE CREAM & SORBET 7

2 Scoops of Vanilla Ice Cream or Raspberry or Passion Fruit Dairy-Free Sorbet

**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*