



THE  
**DRAKE**  
OAK BROOK

# EASTER BRUNCH

SUNDAY APRIL 9, 2023 | 9AM - 4PM

\$89 PERSON (ADULTS) + +

\$35 (CHILDREN 6-12)

\$20 (CHILDREN 3-5)

Price Includes unlimited Champagne & Mimosas. Tax and gratuity additional.  
In order to have our servers give all their attention to taking care of our guests,  
we ask for payment before being seated. Thank you.

## CARVING STATION

### HERB-RUBBED PRIME RIB OF BEEF 🌿

Horseradish sauce,  
brandy cabernet au jus

### ROASTED ROSEMARY LAMB 🌿

Mint sauce,  
mint jelly

### BROWN SUGAR & BOURBON- GLAZED STEAMSHIP HAM 🌿

Honey mustard,  
Jack Daniel's raisins reduction

## OMELETTE STATION

**FARM FRESH EGGS** with a selection of:  
Honey-cured ham, crispy smoked bacon, jalapeño  
peppers, bell peppers, mushrooms, onions, spinach,  
cheddar cheese, mozzarella cheese

## WAFFLE STATION

**FRESHLY-MADE WAFFLES** with:  
Maple syrup, strawberry sauce, peach compote,  
cherry compote, fresh berries, whipped cream

## BREAKFAST SELECTIONS

**CRAB CAKE EGGS BENEDICT** 🌿  
Hollandaise sauce

**SCRAMBLED EGGS**

**APPLEWOOD SMOKED BACON**

**MAPLE PORK SAUSAGE** 🌿

**CHEESE BLINTZES**  
Assorted fruit toppings

**BREAKFAST RED POTATOES** 🌿

**FRENCH TOAST**

## COLD DISPLAYS

**SEASONAL GRILLED VEGETABLES** 🌿🍃  
Marinated heart artichokes, baby carrots, baby zucchini,  
broccoli, cauliflower

**IMPORTED & DOMESTIC CHEESES** 🌿  
Assorted crackers, breads, and fig spread

## ENTRÉES

**CHICKEN PARMESAN**  
Pan seared chicken breasts parmesan, marinara sauce

**MEDITERRANEAN PORK LOIN** 🌿  
Roasted pork loin, artichokes, kalamata olives, sun-dried  
tomatoes, feta cheese, madeiran balsamic sauce

**APRICOT SALMON** 🌿  
Pan seared salmon with b.B.Q apricot glazed and grilled  
pineapple relish

**CREAMY PESTO GNOCCHI**

**YUKON GARLIC MASHED POTATOES** 🌿

**ROASTED VEGETABLES** 🌿

## KID'S TABLE

**CHICKEN FINGERS**

**TATER TOTS**

**GRILLED HAM &  
CHEESE**

**BAKED MAC &  
CHEESE**

## SEAFOOD & RAW BAR

**OYSTERS ON THE ½ SHELL**  
Mignonette sauce

**COCKTAIL SHRIMP**  
Lemons, horseradish, cocktail sauce

**SMOKED SALMON**  
Sliced smoked salmon, boiled eggs, capers,  
red onion, dill cream, toasted bagel

## SALADS

**TRADITIONAL CAESAR SALAD** 🌿  
Shaved parmesan, tomato basil chutney, anchovies,  
herbal focaccia croutons

**ORGANIC BABY ARUGULA & KALE SALAD** 🌿  
Mix baby spinach and kale, mandarin oranges, dried  
cranberries, crumbled blue cheese, raspberry vinaigrette

**SWEET POTATO SALAD** 🌿  
Roasted sweet potato, smith apples, dried cranberries,  
candied pecans, goat cheese, bacon, honey drizzle

**CARIBBEAN COLESLAW** 🌿  
Green & red cabbage, mango, pineapple, papaya, almonds,  
scallions, honey dijon

**QUINOA BUTTERNUT SQUASH SALAD** 🌿  
Cucumber, heirloom cherry tomatoes, feta cheese,  
house cilantro dressing

## THE BAKERY

**ASSORTED CROISSANTS**

**FRUIT DANISHES**

**BAGELS**

## ASSORTED PASTRIES

**NEW YORK  
CHEESECAKE**

**TRES  
LECHES**

**CARROT CAKE**

**TIRAMISU**

## EUROPEAN TORTES

**BOURBON PECAN PIE**

**STRAWBERRY CHEESE CAKE**

**CHOCOLATE FLOURLESS CAKE** 🌿

**EDELWEISS TORTE CAKE**

**CHOCOLATE DIPPED STRAWBERRIES** 🌿

**FRESH SEASONAL SLICED FRUIT** 🌿

🌿 GLUTEN-FREE

🍃 VEGAN

🍃 VEGETARIAN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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