



THE  
**DRAKE**  
OAK BROOK

## LUNCH MENU

### SMALL PLATES

<b>TOAST POINT HUMMUS &amp; AVOCADO</b> 🌿 🥑 <b>14</b>	<b>TENDERLOIN SLIDERS*</b> <b>17</b>
Toasted polenta bread, spread hummus, avocado, organic watercress, radishes, with balsamic drizzle	Three sliders with buttermilk bleu cheese, crispy fried onions, horseradish cream on sesame brioche buns
<b>BURRATA CHEESE*</b> 🌿 <b>15</b>	<b>PANKO-CRUSTED CRAB CAKES*</b> <b>18</b>
Creamed filled fresh mozzarella, pancetta-roasted tomato jam, basil pesto, sweet tomatoes salad with balsamic drizzle & garlic crostini	Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli
🔑 <b>COLOSSAL SHRIMP COCKTAIL*</b> 🌿 <b>18</b>	<b>PEPPER-CRUSTED FILET MIGNON SKEWERS*</b> 🌿 <b>17</b>
Court bouillon cooked, spiked cocktail sauce with fresh horseradish	Bleu cheese crumbles, sweet tomato salad, fried capers

### SALADS & SOUPS

<b>BABY ICEBERG WEDGE*</b> 🌿 <b>15</b>	<b>THE DRAKE BLACK &amp; BLEU SALAD*</b> 🌿 <b>19</b>
Peppered bacon, aged bleu cheese crumbles, heirloom cherry tomatoes, red onion, & bleu cheese dressing	Blackened filet medallions, buttermilk bleu cheese, crispy onion strings, roasted mushrooms, tomato, crostini, roasted garlic vinaigrette
<b>CLASSIC CAESAR</b> 🌿 🥑 <b>15</b>	🔑 <b>BOOKBINDER SOUP</b> <b>10</b>
Romaine, shaved parmesan, white anchovy, tomato, crostini & creamy Caesar dressing	Roasted seafood bisque topped with seared red snapper served with dry sherry
<b>BRUSSELS SPROUT SALAD*</b> 🌿 <b>14</b>	<b>SOUP OF THE DAY</b> <b>7</b>
Shaved brussels sprouts, organic baby arugula, strawberries, peppered bacon, roasted cashews, dried cranberries, pecorino cheese, and honey dijon vinaigrette	Made fresh daily from the finest ingredients
	<b>FRENCH ONION GRATIN*</b> <b>9</b>
	Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese

### FLATBREADS

<b>BUFFALO FLATBREAD</b> <b>13</b>	<b>BURRATA FLATBREAD</b> <b>15</b>
Grilled naan bread, tossed grilled chicken with buffalo hot sauce, mozzarella cheese and watercress	Grilled naan bread, pancetta tomato jam, burrata cheese, baby heirloom tomatoes, baby arugula and extra virgin olive oil drizzle
<b>ROASTED VEGGIE FLATBREAD</b> 🌿 <b>11</b>	
Roasted mixed vegetables, garlic basil pesto, bleu cheese, baby arugula and balsamic glaze	

🔑 DRAKE SIGNATURE DISH

🌿 GLUTEN-FREE

🥑 VEGAN

🌿 VEGETARIAN

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

*Parties of 6 or more are subject to a 20% service charge.*

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



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### BURGERS & SANDWICHES

Served with choice of regular French fries, sweet potato French fries, or a side salad

<p><b>PRIME ANGUS GOURMET BURGER*</b> 20</p> <p>House-ground half pound certified Angus prime sirloin, short rib, and brisket. Served with organic baby arugula, piquillo pepper, Gruyere cheese, chipotle mayo, crispy fried onions on a garlic toasted brioche bun with a grilled jalapeño</p> <p><b>AMERICAN CHEESEBURGER</b> 16</p> <p><b>SWISS MUSHROOM BURGER</b> 17</p> <p><b>BACON CHEDDAR BURGER</b> 18</p> <p><b>THE DRAKE CLUB SANDWICH*</b> 17</p> <p>Turkey, ham, bacon, lettuce, tomato, avocado, chipotle mayonnaise, your choice of wheat or white bread</p> <p><b>REUBEN*</b> 16</p> <p>House made corned beef, Irish swiss cheese, thousand island, sauerkraut, marbled rye bread</p> <p><b>SHORT RIB GRILLED CHEESE SANDWICH*</b> 17</p> <p>Braised short ribs, cheddar and provolone cheese, caramelized onions on grilled sour artisan bread</p>	<p><b>CAJUN CHICKEN &amp; AVOCADO WRAP</b> 17</p> <p>Cajun chicken breast, spinach, tomato, mozzarella, avocado with chipotle ranch and tomato basil tortilla</p> <p><b>GRILLED VEGGIE SANDWICH*</b> 16</p> <p>Portobello, zucchini, piquillo peppers, provolone cheese, onion, tomato, lettuce with pesto basil on vegan bread</p> <p><b>CHICKEN SANDWICH*</b> 17</p> <p>Grilled chicken breast, baby spinach, provolone cheese, avocado, smoked apple bacon, sliced tomato, chipotle mayo, on focaccia bread</p>
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#### ADD-ONS

<b>BACON</b>	<b>3</b>
<b>MUSHROOMS</b>	<b>2</b>
<b>AVOCADO</b>	<b>3</b>
<b>LOCALLY MADE GLUTEN FREE BREAD &amp; BUNS AVAILABLE</b>	<b>3</b>
<b>GRILLED ONIONS</b>	<b>2</b>
<b>CHEESE</b>	<b>2</b>

### THE DRAKE LEADING ENTREES

<p><b>CROWN FILET OF BEEF*</b> 44</p> <p>Grilled asparagus, garlic &amp; Gruyere mashed Yukon potatoes, wild mushroom crown &amp; red wine reduction</p> <p><b>MADEIRAN CHICKEN BREAST*</b> 29</p> <p>Pan-seared airline chicken breast, creamy polenta, broccolini, roasted balsamic mushrooms, madeiran demi</p> <p><b>BOURBON SALMON*</b> 34</p> <p>Pan-seared Atlantic salmon served with parmesan risotto and heirloom tomatoes, roasted asparagus, baby arugula, honey bourbon glaze</p>	<p><b>MEATLOAF STACK*</b> 20</p> <p>House blend of Angus ground beef &amp; herbs with bourbon apricot BBQ glaze, garlic &amp; Gruyere Yukon mashed potato, corn relish, sweet corn, peas, sweet peppers, baby arugula</p> <p><b>VEGGIE GNOCCHI</b> 22</p> <p>Pan-fried potato gnocchi, green peas, zucchini, squash, red and green peppers, basil, and vodka sauce, broccoli, pecorino cheese</p>
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