

LUNCH MENU

SMALL PLATES

14	Roasted seafood bisque topped with seared red snapper served with dry sherry SOUP OF THE DAY Made fresh daily from the finest ingredients FRENCH ONION GRATIN* Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese	10 7
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15	Roasted seafood bisque topped with seared red	10
15	BOOKBINDER SOUP	10
15	THE DRAKE BLACK & BLEU SALAD* Blackened filet medallions, buttermilk bleu cheese, crispy onion strings, roasted mushrooms, tomato, crostini, roasted garlic vinaigrette	19
	Bleu cheese crumbles, sweet tomato salad, fried capers	
18 PEPPER-CRUSTED FILET N SKEWERS* **	PEPPER-CRUSTED FILET MIGNON SKEWERS* &	17
	Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli	
13	PANKO-CRUSTED CRAB CAKES*	18
15	fried onions, horseradish cream on sesame brioche buns	
	Three sliders with buttermilk bleu cheese, crispy	
1	8	Three sliders with buttermilk bleu cheese, crispy fried onions, horseradish cream on sesame brioche buns PANKO-CRUSTED CRAB CAKES* Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli PEPPER-CRUSTED FILET MIGNON SKEWERS* Bleu cheese crumbles, sweet tomato salad, fried capers THE DRAKE BLACK & BLEU SALAD* Blackened filet medallions, buttermilk bleu cheese, crispy onion strings, roasted mushrooms, tomato,

BUFFALO FLATBREAD

Grilled naan bread, tossed grilled chicken with buffalo hot sauce, mozzarella cheese and watercress

ROASTED VEGGIE FLATBREAD

Roasted mixed vegetables, garlic basil pesto, bleu cheese, baby arugula and balsamic glaze

BURRATA FLATBREAD

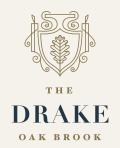
Grilled naan bread, pancetta tomato jam, burrata cheese, baby heirloom tomatoes, baby arugula and extra virgin olive oil drizzle

DRAKE SIGNATURE DISH

11

♦ VEGAN

∅ VEGETARIAN



LUNCH MENU

BURGERS & SANDWICHES

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

PRIME ANGUS GOURMET BURGER* 20

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

AMERICAN CHEESEBURGER 16

SWISS MUSHROOM BURGER

BACON CHEDDAR BURGER

THE DRAKE CLUB SANDWICH* 17

Turkey, ham, bacon, lettuce, tomato, avocado, chipotle mayonnaise, your choice of wheat or white bread

REUBEN* 16

House made corned beef, Irish swiss cheese, thousand island, sauerkraut, marbled rye bread

SHORT RIB GRILLED CHEESE SANDWICH* 17

Braised short ribs, cheddar and provolone cheese, caramelized onions on grilled sour artisan bread

CAJUN CHICKEN & AVOCADO WRAP 17

Cajun chicken breast, spinach, tomato, mozzarella, avocado with chipotle ranch and tomato basil tortilla

GRILLED VEGGIE SANDWICH* 16

Portobello, zucchini, piquillo peppers, provolone cheese, onion, tomato, lettuce with pesto basil on vegan bread

CHICKEN SANDWICH* 17

Grilled chicken breast, baby spinach, provolone cheese, avocado, smoked apple bacon, sliced tomato, chipotle mayo, on focaccia bread

ADD-ONS

BACON	3
MUSHROOMS	2
AVOCADO	3
LOCALLY MADE GLUTEN FREE BREAD & BUNS AVAILABLE	3
GRILLED ONIONS	2
CHEESE	2

THE DRAKE LEADING ENTREES

CROWN FILET OF BEEF*

44

17

18

MEATLOAF STACK*

20

Grilled asparagus, garlic & Gruyere mashed Yukon potatoes, wild mushroom crown & red wine reduction

MADEIRAN CHICKEN BREAST* 29

Pan-seared airline chicken breast, creamy polenta, broccolini, roasted balsamic mushrooms, madeiran demi

BOURBON SALMON* 34

Pan-seared Atlantic salmon served with parmesan risotto and heirloom tomatoes, roasted asparagus, baby arugula, honey bourbon glaze

House blend of Angus ground beef & herbs with bourbon apricot BBQ glaze, garlic & Gruyere Yukon mashed potato, corn relish, sweet corn, peas, sweet peppers, baby arugula

VEGGIE GNOCCHI 6

22

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

DRAKE SIGNATURE DISH

♦ VEGAN