

# LUNCH MENU



## † THE DRAKE'S LEGACY DISH

### SMALL PLATES

#### PANKO CRUSTED CRAB CAKES 16

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

#### PEPPER CRUSTED FILET MIGNON SKEWERS\* 14

Bleu Cheese & Bacon Fondue, Sweet Tomato Salad, Fried Capers

#### CHEESE BURRATA\* 13

Cream-Filled Fresh Mozzarella, Seared Pancetta, and Roasted Tomato Jam with Balsamic Fig Drizzle and crostinis

#### TENDERLOIN SLIDERS 15

Beef Tenderloin Medallions, Maytag Bleu Cheese, Crispy Fried Onions, Horseradish Crème on Sesame Brioche Buns

### FLAT BREADS

#### ITALIAN FLAT BREAD 11

House Pesto, Baby Sweet Tomatoes, Ovaline Cheese, Chiffonade Basil and Balsamic Glaze

#### CHIPOTLE RANCH CHICKEN FLAT BREAD 12

Homemade Chipotle Ranch, Grilled Chicken, Caramelized Onions, Mozzarella, Micro Greens

### SOUP

#### BOOKBINDER SOUP † BOWL 10

Roasted Seafood Bisque topped with Seared Red Snapper Served with Dry Sherry

#### FRENCH ONION GRATIN \* CUP 7

#### SOUP DU JOUR BOWL 8

Made Fresh Daily from the Finest Ingredients

### ENTRÉE SALADS

#### THE DRAKE BLACK & BLEU SALAD\* † 16

Blackened Filet Medallions, Buttermilk Bleu Cheese, Crispy Onion Strings, Roasted Mushrooms, Tomato Crostini's, Roasted Garlic Vinaigrette

#### SEAFOOD COBB SALAD\* 18

Blue Crab, Scallops, Shrimp, Avocado, Bacon, Tomatoes, Bleu Cheese, Chopped Egg, Ranch Dressing

#### CHOPPED CHICKEN SALAD\* 14

Grilled Chicken, Applewood Bacon, Tomato, Cucumber, Scallions, Ditalini Pasta, Blue Cheese Crumble, Mixed Greens Tossed with House Cajun Vinaigrette and Avocado

#### GARDEN SALAD\* HALF 7 / FULL 9

Romaine and Mixed Greens, Carrot, Cherry Tomato, Cucumber, Onion, and Croutons

#### CAESAR SALAD HALF 7 / FULL 9

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

Add: Grilled Chicken +5 / Seared Shrimp +7

### SANDWICHES

*Side choice fries or side salad*

#### CIABATTA STEAK SANDWICH 17

New York Strip Steak, grilled zucchini & squash, red onions, piquillo peppers, organic baby arugula, cheddar and boursin cheeses on a ciabatta bun

#### THE DRAKE CLUB SANDWICH † 14

Turkey, Ham, Bacon, Tomato, Avocado, Chipotle Mayonnaise, your Choice of Wheat or White Bread

#### REUBEN 12

House Made Corned Beef, Irish Swiss Cheese, Sauerkraut, Marble Rye

#### CAJUN CHICKEN & AVOCADO WRAP (GRAB AND GO OPTION) 13

Grilled Cajun Chicken Breast, Spinach, Tomato, Applewood Smoked Bacon, Mozzarella, Avocado with Chipotle Ranch Dressing in a tomato-basil flour tortilla

#### GRILLED VEGGIE SANDWICH\* 14

Portobello, Zucchini, Piquillo Peppers, Provolone Cheese, Onion, Tomato, Lettuce with Pesto Basil Aioli on Focaccia Bread

#### BLT 11

Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise on White or Wheat Bread

*\*Can be made Gluten Free upon request. If you have any concerns regarding Food Allergies, please alert your server prior to your order*

# LUNCH MENU



## THE DRAKE'S LEGACY DISH

### BURGERS

Served with choice of Fries or side salad

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, Chipotle Mayo, Crispy Fried Onions on a Garlic Toasted Brioche Bun with a Grilled Jalapeño

**TURKEY BURGER 12**

Asian Scented Fresh Ground Turkey, Hoisin Glaze, Napa Cabbage Jicama Mango & Baby Arugula Slaw with Cilantro Cumin Vinaigrette on Whole Wheat Bun

#### ADD:

**BACON 1.50**

**GRILLED JALAPENOS 1**

**MUSHROOMS 1**

**CHEESE 1**

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

**AVOCADO 1.50**

**GRILLED ONIONS 1**

**CRISPY FRIED ONIONS 1**

**CROSTINIS 2**

**LOCALLY MADE GLUTEN FREE BREAD/BUNS AVAILABLE 3**

### LEADING ENTRÉES

**MEATLOAF STACK 15**

House Blend of Angus Ground Beef & Herbs with Bourbon BBQ Glaze, Garlic & Gruyere Mashed Yukon Potatoes & corn relish (sweet corn, peas, sweet pepper, baby arugula)

**BEEF TENDERLOIN KABOB\* 20**

Beef tenderloin, mushrooms, bell peppers and red onions served with Yukon garlic mashed potato and cabernet reduction

**SEAFOOD TRIO\* 25**

Shrimp, scallops, and salmon in roasted garlic-saffron butter sauce over sautéed quinoa with shitake mushroom, red peppers, zucchini and cannellini beans

**PAN SEARED CHICKEN BREAST\* 18**

Airline Chicken Breast served with creamy tomato risotto, roasted brussels sprouts, and a garlic lemon sauce

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