



THE  
**DRAKE**  
OAK BROOK

# ALL DAY MENU

## THE DRAKE CHARCUTERIE BOARD

---

### LOCAL & INTERNATIONAL 32

Local & international cheese, salami, prosciutto, pepperoni served with assorted crackers & breads, dried figs, grapes, assorted nuts and fig spread

## SMALL PLATES

---

### HUMMUS 15

House-made hummus, roasted eggplants, red onion, kalamata olives, baby arugula, grilled pita bread

### BUFFALO CHICKEN FLATBREAD 16

Grilled chicken, buffalo sauce, baby arugula, naan

### PEPPER-CRUSTED BEEF SKEWERS\* 18

Pepper-crusted beef skewers, blue cheese fondue

### VEGAN STUFFED MUSHROOMS 15

Stuffed mushrooms, spinach, artichoke, red peppers, tofu, marinara sauce, microgreens

### CRAB CAKE 18

Crab cake with mango & arugula slaw, avocado, cilantro ginger vinaigrette, lemon aioli

### JUMBO CHICKEN WINGS

#### 6 WINGS \$10 | 12 WINGS \$18

Choice of mango habanero, buffalo or BBQ sauce with ranch or blue cheese dressing. Includes carrots and celery sticks

### WARM BRIE APRICOT 15

Baked Brie cheese, apricot jam, toasted almonds, microgreens, crostini

## GREENS AND SOUPS

Add chicken +\$8, salmon\* +\$10, steak\* +\$13

---

### SPINACH & BEET SALAD 15

Baby spinach, red & golden beets, candied pecans, ricotta salata cheese, blood orange vinaigrette

### CLASSIC CAESAR 15

Romaine, shaved parmesan, white anchovy, tomato, bruschetta crostini, & creamy Caesar dressing

### ROASTED BRUSSEL SPROUT SALAD 14

Brussel sprouts, Granny Smith apples, sliced roasted almonds, dried cranberries, grana padano cheese, fig balsamic drizzle

### BOOKBINDER SOUP\* 12

Roasted seafood bisque topped with seared red snapper served with dry sherry

### SOUP OF THE DAY 8

Made fresh daily from the finest ingredients

### FRENCH ONION GRATIN 10

Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese

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

*Some items can be made gluten free. Please ask your server for more details. If you have any concerns regarding food allergies, please alert the in-room dining agent prior to your order. All in-room dining 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.*



THE  
**DRAKE**  
OAK BROOK

## ALL DAY MENU

### FEATURED BURGERS

---

#### **PRIME ANGUS AMERICAN BURGER\* 20**

House-ground half pound certified Angus prime sirloin, short rib, and brisket. Served with lettuce, tomato, onion, pickle, American cheese on a brioche bun.

Choice of: French fries, sweet potato fries, side salad or fruit

#### **GOURMET WAGYU BURGER\* 28**

Lettuce, tomato, pickle, white cheddar, grilled onion and truffle aioli on a brioche bun. Choice of: French fries, sweet potato fries, side salad or fruit

#### **BLACK BEAN AVOCADO BURGER 16**

Lettuce, tomato, pickle, smashed avocado on a vegan bun. Choice of: French fries, sweet potato fries, side salad or fruit

### THE CHEF'S SIGNATURE ENTRÉES

---

#### **CHAR-GRILLED FILET MIGNON\* 56**

8 oz filet mignon, roasted Brussel sprouts, gruyere mashed potatoes, cipollini onion, red wine reduction, and microgreens

#### **MAPLE MUSTARD SALMON\* 38**

Seared Atlantic salmon, whipped potatoes, sauteed spinach, apple slaw, and microgreens

#### **CHILEAN SEA BASS 52**

Parmesan risotto, grilled asparagus, lemon caper sauce, and microgreens

#### **BERKSHIRE PORK SHANK\* 49**

Stout braised pork, honey-roasted carrots, pumpkin and cranberry risotto, and microgreens

#### **FRENCH CHICKEN PROVENCAL 34**

Bone-in chicken, olive, tomato sauce, rice pilaf, and microgreens

#### **DRAKE FISH FRY 22**

Pacific cod, truffle fries, chef's house made tartar sauce

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

*Some items can be made gluten free. Please ask your server for more details. If you have any concerns regarding food allergies, please alert the in-room dining agent prior to your order. All in-room dining 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.*