



THE
DRAKE
 OAK BROOK

DINNER MENU

Served 5PM - 10PM

THE DRAKE CHEESE PLATTER

LOCAL & INTERNATIONAL 23

Served with assorted crackers & breads, dried figs, grapes, strawberries, assorted nuts and fig spread

SMALL PLATES

<p>TOAST POINT HUMMUS & AVOCADO 🌿 14</p> <p>Toasted polenta bread, spread hummus, avocado, organic watercress, radishes, caramelized onions with balsamic drizzle</p>	<p>PANKO CRUSTED CRAB CAKES* 18</p> <p>Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli</p>
<p>BURRATA CHEESE 15</p> <p>Creamed filled fresh mozzarella, pancetta roasted tomato jam, basil pesto, sweet tomatoes salad with balsamic drizzle & garlic butter crostini</p>	<p>🔑 TUNA CEVICHE* 18</p> <p>Diced tuna, onion, mango, cilantro, tomato, lime juice, avocado purée, cilantro oil, crackers</p>
<p>PEPPER-CRUSTED FILET 🌿 17</p> <p>MIGNON SKEWERS*</p> <p>Bleu cheese crumbles, sweet tomato salad, fried capers</p>	<p>COLOSSAL SHRIMP COCKTAIL* 🌿 18</p> <p>Court bouillon cooked, vodka cocktail sauce with fresh horseradish</p>

SALADS & SOUPS

Add chicken +\$6, salmon +\$8, shrimp +\$8, filet +\$8

<p>BABY ICEBERG WEDGE 🌿 15</p> <p>Peppered bacon, aged bleu cheese crumbles, roasted herb tomatoes, red onion, radishes, & bleu cheese dressing</p>	<p>CHOPPED SALAD 🌿 14</p> <p>Romaine, baby arugula, cucumber, shredded carrots, heirloom tomatoes, red pepper, roasted corn, ciliengini cheese, cajun vinaigrette</p>
<p>CLASSIC CAESAR 🌿 15</p> <p>Romaine, shaved parmesan, white anchovy, tomato, crostini, & creamy Caesar dressing</p>	<p>🔑 BOOKBINDER SOUP* 10</p> <p>Roasted seafood bisque topped with seared red snapper served with dry sherry</p>
<p>BRUSSELS SPROUT SALAD 🌿🌿 14</p> <p>Shaved brussels sprouts, organic baby arugula, granny smith apples, roasted cashews, dried cranberries, pecorino cheese, honey dijon vinaigrette</p>	<p>SOUP OF THE DAY 7</p> <p>Made fresh daily from the finest ingredients</p> <p>FRENCH ONION GRATIN 9</p> <p>Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese</p>

🔑 DRAKE SIGNATURE DISH

🌿 GLUTEN-FREE

🌿 VEGAN

**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 room service 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.*



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BURGER

PRIME ANGUS GOURMET BURGER* 20

House-ground half pound certified Angus prime sirloin, short rib, and brisket. Served with organic baby arugula, sliced tomato, Gruyere cheese, chipotle mayo, crispy fried onions on a garlic toasted brioche bun with a grilled jalapeño
Choice of: French fries, sweet potato fries, side salad

ADD-ONS

SPINACH 1.50	CRISPY FRIED ONIONS 2
BACON 3	GRILLED ONIONS 2
MUSHROOMS 2	CHEESE 2
GRILLED JALAPEÑOS 2	Wisconsin Cheddar, Provolone, Iris Swiss, American, Bleu
CROSTINI 3	LOCALLY-MADE GLUTEN FREE BREAD/BUNS 3
AVOCADO 3	

LEADING ENTRÉES

CITRUS CRUSTED CHILEAN SEA BASS* 48

Grilled Chilean sea bass crusted with citrus breadcrumbs, ginger cous cous, chiffonade of spinach, baby bok choy, sweet soy glaze

MESQUITE SALMON* 36

Pan seared Atlantic salmon served with creamy risotto, peas, heirloom cherry tomatoes, broccolini, cilantro pesto, baby arugula

SEAFOOD DIAVOLO* 38

Combination of seafood, scallops, jumbo shrimp, asparagus, heirloom tomatoes, egg linguine pasta, broccoli, spicy tomato sauce

CHICKEN ROULADE* 32

Stuffed chicken breast with leeks, shiitake mushrooms, and boursin cheese served with parmesan risotto, French green beans

VEGGIE GNOCCHI 26

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

VEGAN EGGPLANT ROULADE 28

Grilled eggplant stuffed with tofu, rice cauliflower, zucchini squash, linguine, plum tomato sauce

THE DRAKE LEGACY ENTRÉES

CROWN GRILLED FILET OF BEEF* 48

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

BONE-IN STRIP STEAK* 46

14oz, marinated with special herbs, broccolini, au gratin potato, black garlic compound butter

CHATEAUBRIAND FOR TWO* 98

Herb-wrapped center cut filet, garlic & Gruyere mashed potatoes, bouquetiere vegetables, béarnaise sauce, red wine reduction

BERKSHIRE PORK SHANK* 44

Stout braised pork, wild mushrooms, honey-roasted carrots, garlic & Gruyere mashed Yukon potatoes

GRILLED LAMB CHOPS* 48

Marinated Australian lamb back, au-gratin potatoes, grilled zucchini, heirloom tomatoes served with chimichurri mint sauce

DRY-AGED RIBEYE STEAK* 68

16oz (40 days dry-aged), compound black garlic butter, herb roasted yukon potatoes, french green beans

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