

DINNER MENU

Served 5PM - 10PM

18

18

18

THE DRAKE CHEESE PLATTER

[†] LOCAL & INTERNATIONAL

23

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

SMALL PLATES

| TOAST POINT HUMMUS & AVOCAL | 00 🕸 14 | PANKO CRUSTED CRAB CAKES* |
|---|---------|--|
| Toasted polenta bread, spread hummus, a organic watercress, radishes, caramelized with balsamic drizzle | | Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli |
| with balsamic drizzle | | TUNA CEVICHE* |
| BURRATA CHEESE | 15 | Diced tuna, onion, mango, cilantro, tomato, |
| Creamed filled fresh mozzarella, pancetta | | lime juice, avocado purée, cilantro oil, crackers |
| tomato jam, basil pesto, sweet tomatoes sa with balsamic drizzle & garlic butter crostir | | COLOSSAL SHRIMP COCKTAIL* 🐇 |
| PEPPER-CRUSTED FILET * MIGNON SKEWERS* | 17 | Court bouillon cooked, vodka cocktail sauce with fresh horseradish |
| Bleu cheese crumbles, sweet tomato salac fried capers | d, | |

SALADS & SOUPS

Add chicken +\$6, salmon +\$8, shrimp +\$8, filet +\$8 **BABY ICEBERG WEDGE** 15 CHOPPED SALAD 14 Peppered bacon, aged bleu cheese crumbles, Romaine, baby arugula, cucumber, shredded carrots, roasted herb tomatoes, red onion, radishes, heirloom tomatoes, red pepper, roasted corn, & bleu cheese dressing ciliengini cheese, cajun vinaigrette CLASSIC CAESAR & **BOOKBINDER SOUP*** 15 10 Romaine, shaved parmesan, white anchovy, Roasted seafood bisque topped with seared tomato, crostini, & creamy Caesar dressing red snapper served with dry sherry BRUSSELS SPROUT SALAD 🕹 🖇 14 SOUP OF THE DAY 7 Shaved brussels sprouts, organic baby arugula, Made fresh daily from the finest ingredients granny smith apples, roasted cashews, dried **FRENCH ONION GRATIN** 9 cranberries, pecorino cheese, honey dijon vinaigrette 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.

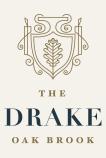
DRAKE SIGNATURE DISH

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.

👙 GLUTEN-FREE

🍪 VEGAN

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

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

38

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

SEAFOOD DIAVOLO*

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

THE DRAKE LEGACY ENTRÉES

ADD-ONS

SPINACH 1.50 BACON 3 MUSHROOMS 2 GRILLED JALAPEÑOS 2 CROSTINI 3 AVOCADO 3 CRISPY FRIED ONIONS 2 GRILLED ONIONS 2

CHEESE 2 Wisconsin Cheddar, Provolone, Iris Swiss, American, Bleu

LOCALLY-MADE GLUTEN FREE BREAD/BUNS 3

CHICKEN ROULADE* \$

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

VEGGIE GNOCCHI

26

32

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

| CROWN GRILLED FILET OF BEEF* 😻 | 48 | BERKSHIRE PORK SHANK* 😻 | 44 |
|--|-----|--|----|
| Grilled asparagus, garlic & Gruyere mashed Yukor potatoes, wild mushroom crown, red wine reduction | | Stout braised pork, wild mushrooms, honey-roaste carrots, garlic & Gruyere mashed Yukon potatoes | d |
| 🖞 BONE-IN STRIP STEAK* 😻 | 46 | GRILLED LAMB CHOPS* 🐇 | 48 |
| 14oz, marinated with special herbs, broccolini, au gratin potato, black garlic compound better | | Marinated Australian lamb back, au-gratin potatoe grilled zucchini, heirloom tomatoes served with chimichurri mint sauce | S, |
| 🖞 CHATEAUBRIAND FOR TWO* 😼 | 98 | | |
| Herb-wrapped center cut filet, garlic & Gruyere mashed potatoes, bouquetiere vegetables, béarnaise sauce, red wine reduction | | DRY-AGED RIBEYE STEAK* 😺 | 68 |
| | | 16oz (40 days dry-aged), compound black garlic but herb roasted yukon potatoes, french green beans | |
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