



THE  
**DRAKE**  
OAK BROOK

AUTOGRAPH COLLECTION®  
HOTELS

# BREAKFAST

Served daily 6:30am - 11:00am

## BROKEN EGGS

<b>AMERICAN BREAKFAST</b> 🌿	<b>18</b>	<b>EGGS BENEDICT*</b> 🌿🍃	<b>18</b>
two eggs, red potatoes o'brien, choice of toast <i>choice of protein:</i> grilled ham, applewood-smoked bacon, chicken & apple sausage, maple pork sausage		toasted english muffin, poached farm fresh eggs, sauced with regular hollandaise and served with red potatoes o'brien	
<b>3-WAY OMELET*</b> 🌿🍃	<b>19</b>	<b>GRILLED FILET MEDALLIONS</b>	<b>22</b>
three eggs, choice of toast, served with red potatoes o'brien <i>choose 3 fillings:</i> onion, pepper, tomato, spinach, mushroom, asparagus, bacon, smoked salmon, sausage, ham, swiss, cheddar, american, goat cheese		<b>PANKO-CRUSTED CRAB CAKE</b>	<b>22</b>

## SLIM & FIT

<b>WHOLESOME FRITTATA</b> 🌿🍃	<b>18</b>	<b>LOX BAGEL</b>	<b>19</b>
eggs whites, zucchini, mushrooms, spinach, onions, asparagus, feta, baby arugula		plain bagel, dill cream cheese, red onions, capers, sliced egg, sliced cucumber, dill	
<b>YOGURT PARFAIT</b> 🌿🍃	<b>12</b>	<b>CHIA PUDDING WITH FRUIT</b> 🌿🍃🍃	<b>12</b>
yogurt, fresh berries, housemade granola, honey drizzle		overnight chia with almond milk, pure maple syrup, pure vanilla, cinnamon, toasted almonds, seasonal berries	
<b>OATMEAL</b> 🌿🍃🍃	<b>12</b>		
brown sugar, dried cranberries, fresh banana			

## GRIDDLE

<b>BUTTERMILK PANCAKES</b> 🍃	<b>16</b>	<b>CRUNCHY GRANOLA FRENCH TOAST</b> 🍃	<b>17</b>
stacked three high served with whipped cream, maple syrup & powdered sugar. <i>choice of:</i> blueberries, chocolate chips, or bananas		two slices of french toast crusted with cinnamon honey granola and topped with whipped cream, fresh berries compote, maple syrup, powdered sugar	
<b>GRILLED CHEESE BLINTZ</b> 🍃	<b>16</b>	<b>BELGIAN WAFFLE</b> 🍃	<b>17</b>
four-cheese blintz, powdered sugar, whipped cream. <i>choice of:</i> Grand Marnier flamed bananas or berries compote		one giant belgian waffle, whipped cream, maple syrup, powdered sugar	

## HOUSE SPECIALTIES

<b>SKILLET CHORIZO*</b> 🌿	<b>20</b>	<b>SHORT RIB TOSTADA BREAKFAST</b> 🌿	<b>18</b>
fresh chorizo, bell peppers, onion, fresh cheese with red potatoes and pico de gallo. served with two farm fresh eggs made your way		two crispy corn tortillas, braised short ribs, refried black beans, avocado, green tomatillo sauce, supreme cheese, two farm-fresh eggs made your way	
<b>ENGLISH MUFFIN SANDWICH*</b>	<b>15</b>		
two farm fresh scrambled eggs, american cheese, english muffin. served with red potatoes o'brien. <i>choice of:</i> ham, bacon, or sausage			

## SIDES

<b>ONE EGG*</b>	<b>5</b>	<b>BERRIES &amp; CREAM</b>	<b>10</b>
<b>POTATOES O'BRIEN</b>	<b>6</b>	<b>FRESH FRUIT</b>	<b>8</b>
<b>CHICKEN APPLE SAUSAGE*</b>	<b>5</b>	<b>SHORT STACK OF PANCAKES</b>	<b>6</b>
<b>MAPLE PORK SAUSAGE*</b>	<b>5</b>	<b>GLUTEN-FREE BREAD</b> 🌿	<b>4</b>

🗝️ DRAKE SIGNATURE DISH

🌿 GLUTEN-FREE

🍃 VEGAN

🍃 VEGETARIAN

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

\*Can be made gluten free. 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.

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## LUNCH MENU

### SMALL PLATES

<b>TOAST POINT HUMMUS &amp; AVOCADO</b> 🍃 🌱 16	<b>TENDERLOIN SLIDERS*</b> 19
Toasted polenta bread, spread hummus, avocado, organic watercress, radishes, with balsamic drizzle	Three sliders with buttermilk bleu cheese, crispy fried onions, horseradish cream on sesame brioche buns
<b>BURRATA CHEESE*</b> 🌱 17	<b>PANKO-CRUSTED CRAB CAKES*</b> 20
Creamed filled fresh mozzarella, pancetta-roasted tomato jam, basil pesto, sweet tomatoes salad with balsamic drizzle & garlic crostini	Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli
🔑 <b>COLOSSAL SHRIMP COCKTAIL*</b> 🌱 20	<b>PEPPER-CRUSTED FILET MIGNON SKEWERS*</b> 🌱 19
Court bouillon cooked, spiked cocktail sauce with fresh horseradish	Bleu cheese crumbles, sweet tomato salad, fried capers

### SALADS & SOUPS

<b>BABY ICEBERG WEDGE*</b> 🌱 17	<b>THE DRAKE BLACK &amp; BLEU SALAD*</b> 🌱 21
Peppered bacon, aged bleu cheese crumbles, heirloom cherry tomatoes, red onion, & bleu cheese dressing	Blackened filet medallions, buttermilk bleu cheese, crispy onion strings, roasted mushrooms, tomato, crostini, roasted garlic vinaigrette
<b>CLASSIC CAESAR</b> 🌱 🌱 17	🔑 <b>BOOKBINDER SOUP</b> 12
Romaine, shaved parmesan, white anchovy, tomato, crostini & creamy Caesar dressing	Roasted seafood bisque topped with seared red snapper served with dry sherry
<b>BRUSSELS SPROUT SALAD*</b> 🌱 16	<b>SOUP OF THE DAY</b> 9
Shaved brussels sprouts, organic baby arugula, strawberries, peppered bacon, roasted cashews, dried cranberries, pecorino cheese, and honey dijon vinaigrette	Made fresh daily from the finest ingredients
	<b>FRENCH ONION GRATIN*</b> 11
	Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese

### FLATBREADS

<b>BUFFALO FLATBREAD</b> 15	<b>BURRATA FLATBREAD</b> 17
Grilled naan bread, tossed grilled chicken with buffalo hot sauce, mozzarella cheese and watercress	Grilled naan bread, pancetta tomato jam, burrata cheese, baby heirloom tomatoes, baby arugula and extra virgin olive oil drizzle
<b>ROASTED VEGGIE FLATBREAD</b> 🌱 13	
Roasted mixed vegetables, garlic basil pesto, bleu cheese, baby arugula and balsamic glaze	

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## LUNCH MENU

### BURGERS & SANDWICHES

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

<p><b>PRIME ANGUS GOURMET BURGER*</b> 22</p> <p>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</p> <p><b>AMERICAN CHEESEBURGER</b> 18</p> <p><b>SWISS MUSHROOM BURGER</b> 19</p> <p><b>BACON CHEDDAR BURGER</b> 20</p> <p><b>THE DRAKE CLUB SANDWICH*</b> 19</p> <p>Turkey, ham, bacon, lettuce, tomato, avocado, chipotle mayonnaise, your choice of wheat or white bread</p> <p><b>REUBEN*</b> 18</p> <p>House made corned beef, Irish swiss cheese, thousand island, sauerkraut, marbled rye bread</p> <p><b>SHORT RIB GRILLED CHEESE SANDWICH*</b> 19</p> <p>Braised short ribs, cheddar and provolone cheese, caramelized onions on grilled sour artisan bread</p>	<p><b>CAJUN CHICKEN &amp; AVOCADO WRAP</b> 19</p> <p>Cajun chicken breast, spinach, tomato, mozzarella, avocado with chipotle ranch and tomato basil tortilla</p> <p><b>GRILLED VEGGIE SANDWICH*</b> 18</p> <p>Portobello, zucchini, piquillo peppers, provolone cheese, onion, tomato, lettuce with pesto basil on vegan bread</p> <p><b>CHICKEN SANDWICH*</b> 19</p> <p>Grilled chicken breast, baby spinach, provolone cheese, avocado, smoked apple bacon, sliced tomato, chipotle mayo, on focaccia bread</p>
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#### ADD-ONS

<b>BACON</b>	<b>3</b>
<b>MUSHROOMS</b>	<b>2</b>
<b>AVOCADO</b>	<b>3</b>
<b>LOCALLY MADE GLUTEN FREE BREAD &amp; BUNS AVAILABLE</b>	<b>3</b>
<b>GRILLED ONIONS</b>	<b>2</b>
<b>CHEESE</b>	<b>2</b>

### THE DRAKE LEADING ENTREES

<p><b>CROWN FILET OF BEEF*</b> 46</p> <p>Grilled asparagus, garlic &amp; Gruyere mashed Yukon potatoes, wild mushroom crown &amp; red wine reduction</p> <p><b>MADEIRAN CHICKEN BREAST*</b> 31</p> <p>Pan-seared airline chicken breast, creamy polenta, broccolini, roasted balsamic mushrooms, madeiran demi</p> <p><b>BOURBON SALMON*</b> 36</p> <p>Pan-seared Atlantic salmon served with parmesan risotto and heirloom tomatoes, roasted asparagus, baby arugula, honey bourbon glaze</p>	<p><b>MEATLOAF STACK*</b> 22</p> <p>House blend of Angus ground beef &amp; herbs with bourbon apricot BBQ glaze, garlic &amp; Gruyere Yukon mashed potato, corn relish, sweet corn, peas, sweet peppers, baby arugula</p> <p><b>VEGGIE GNOCCHI</b> 24</p> <p>Pan-fried potato gnocchi, green peas, zucchini, squash, red and green peppers, basil, and vodka sauce, broccoli, pecorino cheese</p>
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# DINNER MENU

Served 5PM - 10PM

## THE DRAKE CHEESE PLATTER

### LOCAL & INTERNATIONAL 🌿 25

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

## SMALL PLATES

### TOAST POINT HUMMUS & AVOCADO 🌿🌿🌿 17

Toasted polenta bread, spread hummus, avocado, organic watercress, radishes, caramelized onions with balsamic drizzle

### BURRATA CHEESE 🌿🌿 17

Creamed filled fresh mozzarella, pancetta roasted tomato jam, basil pesto, sweet tomatoes salad with balsamic drizzle & garlic butter crostini

### TENDER FILET SKEWERS 🌿 19

Bleu cheese crumbles, sweet tomato salad, fried capers

### PANKO CRUSTED CRAB CAKES 20

Two crab cakes with mango jicama & arugula slaw, avocado, cumin vinaigrette, lemon aioli

### THAI AHI TUNA 🌿 20

Seared tuna, soy sauce, lime, ginger, cilantro, avocado, radishes, serrano pepper

### COLOSSAL SHRIMP COCKTAIL 🌿 20

Court bouillon cooked, vodka cocktail sauce with fresh horseradish

## SALADS & SOUPS

Add chicken +\$7, salmon +\$9, shrimp +\$9, filet +\$9

### BABY ICEBERG WEDGE 🌿 16

Peppered bacon, aged bleu cheese crumbles, heirloom cherry tomatoes, red onion, radishes, & bleu cheese dressing

### CLASSIC CAESAR 🌿🌿 16

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

### BRUSSELS SPROUT SALAD 🌿🌿🌿 16

Shaved brussels sprouts, organic baby arugula, sliced strawberries, roasted cashews, dried cranberries, pecorino cheese, and honey dijon vinaigrette

### SPINACH PEAR SALAD 🌿🌿🌿 17

Organic baby spinach, sliced Boston pear, raspberries, oranges, almonds, feta cheese, raspberry vinaigrette

### 🔑 BOOKBINDER SOUP 12

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

### SOUP OF THE DAY 9

Made fresh daily from the finest ingredients

### FRENCH ONION GRATIN\* 11

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

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## BURGER

### PRIME ANGUS GOURMET BURGER\* 22

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

## ADD-ONS

SPINACH 1	CRISPY FRIED ONIONS 1
BACON 1.50	GRILLED ONIONS 1
MUSHROOMS 1	CHEESE 1
GRILLED JALAPENOS 1	WISCONSIN CHEDDAR, PROVOLONE, IRISH SWISS, AMERICAN, BLUE
CROSTINI 2	LOCALLY MADE GLUTEN FREE BREAD/BUNS 3
AVOCADO 1.50	

## LEADING ENTRÉES

### CITRUS CRUSTED CHILEAN SEA BASS 🌿 50

Grilled Chilean sea bass crusted with citrus breadcrumbs, forbidden rice, stir-fried vegetables, sweet soy glaze

### BOURBON SALMON 🌿 38

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

### SEAFOOD DIAVOLO 40

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

### MADEIRA CHICKEN BREAST 🌿 34

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

### VEGGIE GNOCCHI 🌿 28

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

### VEGAN EGGPLANT ROULADE 🌿🌿🌿 30

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

## THE DRAKE LEGACY ENTRÉES

### CROWN GRILLED FILET OF BEEF 🌿 46

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

### BONE-IN STRIP STEAK 🌿 48

14oz, marinated with special herbs, broccolini, roasted cipollini onions, loaded baked potato with bacon, cheddar, whipped butter, Merlot wine reduction

### CHATEAUBRIAND FOR TWO 🌿 98

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

### BERKSHIRE PORK SHANK 🌿 45

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

### GRILLED LAMB CHOPS 🌿 48

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

### MOROCCAN PORK CHOP 🌿 40

Moroccan spicy grilled pork chop, bacon, cannellini beans ragout, tomato vinaigrette

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