

AUTOGRAPH COLLECTION®

BREAKFAST

Served daily 6:30am - 11:00am

BROKEN EGGS

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

SLIM & FIT

WHOLESOME FRITTATA 😻 Ѡ eggs whites, zucchini, mushrooms, spinach, onions, asparagus, feta, baby arugula	18	LOX BAGEL plain bagel, dill cream cheese, red onions, capers sliced egg, sliced cucumber, dill	19 5,
YOGURT PARFAIT 😻 🚸 yogurt, fresh berries, housemade granola, honey drizzle	12	CHIA PUDDING WITH FRUIT * * overnight chia with almond milk, pure maple syrup, pure vanilla, cinnamon, toasted almonds,	12
OATMEAL 😻 🖤 brown sugar, dried cranberries, fresh banana	12	seasonal berries	

GRIDDLE

or berries compote

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

HOUSE SPECIALTIES

SKILLET CHORIZO* * 20 fresh chorizo, bell peppers, onion, fresh cheese with red potatoes and pico de gallo. served with two farm fresh eggs made your way

cream. *choice of:* Grand Marnier flamed bananas

20 SHORT RIB TOSTADA BREAKFAST 🐇

syrup, powdered sugar

18

ENGLISH MUFFIN SANDWICH* 15

two farm fresh scrambled eggs, american cheese, english muffin. served with red potatoes o'brien. *choice of:* ham, bacon, or sausage

SIDES

two crispy corn tortillas, braised short ribs, refried black beans, avocado, green tomatillo sauce, supreme cheese, two farm-fresh eggs made your way

ONE EGG*	5	BERRIES & CREAM	10
POTATOES O'BRIEN	6	FRESH FRUIT	8
CHICKEN APPLE SAUSAGE*	5	SHORT STACK OF PANCAKES	6
MAPLE PORK SAUSAGE*	5	GLUTEN-FREE BREAD 🐇	4

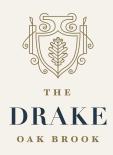
🖞 DRAKE SIGNATURE DISH 🛛 😻 GLUTEN-FREE 🛛 🐝 VEGAN 🖉 VEGETARIAN

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.

Must be 21 years of age with proper identification to order alcoholic beverages



LUNCH MENU

SMALL PLATES

TOAST POINT HUMMUS & AVOCADO 纷 🛛	16	TENDERLOIN SLIDERS*	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	
BURRATA CHEESE* 😻	17	brioche buns	
Creamed filled fresh mozzarella, pancetta-roasted		PANKO-CRUSTED CRAB CAKES*	20
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	
🖞 COLOSSAL SHRIMP COCKTAIL* 😆	20	PEPPER-CRUSTED FILET MIGNON	19
Court bouillon cooked, spiked cocktail sauce with		SKEWERS* 👙	
fresh horseradish		Bleu cheese crumbles, sweet tomato salad, fried capers	
SALADS & SOUPS			
BABY ICEBERG WEDGE* 🐇	17	THE DRAKE BLACK & BLEU SALAD* 😻	21
Peppered bacon, aged bleu cheese crumbles, heirloom cherry tomatoes, red onion, & bleu		Blackened filet medallions, buttermilk bleu cheese, crispy onion strings, roasted mushrooms, tomato,	
cheese dressing		crostini, roasted garlic vinaigrette	
cheese dressing CLASSIC CAESAR 😻 🖉	17	crostini, roasted garlic vinaigrette	12
-			12
CLASSIC CAESAR 😻 🛛 Romaine, shaved parmesan, white anchovy, tomato,		BOOKBINDER SOUP Roasted seafood bisque topped with seared red	12 9
CLASSIC CAESAR * <i>«</i> Romaine, shaved parmesan, white anchovy, tomato, crostini & creamy Caesar dressing BRUSSELS SPROUT SALAD* * Shaved brussels sprouts, organic baby arugula,		BOOKBINDER SOUP Roasted seafood bisque topped with seared red snapper served with dry sherry	
CLASSIC CAESAR * <i>a</i> Romaine, shaved parmesan, white anchovy, tomato, crostini & creamy Caesar dressing BRUSSELS SPROUT SALAD* *		BOOKBINDER SOUP Roasted seafood bisque topped with seared red snapper served with dry sherry SOUP OF THE DAY	

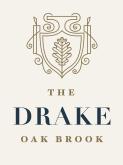
FLATBREADS

BUFFALO FLATBREAD	15	BURRATA FLATBREAD	17
Grilled naan bread, tossed grilled chicken with buff 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	
ROASTED VEGGIE FLATBREAD #	13		
Roasted mixed vegetables, garlic basil pesto, bleu cheese, baby arugula and balsamic glaze			
🖞 DRAKE SIGNATURE DISH 🛛 🐇	GLUTEN-FRE	E 🍓 VEGAN 💣 VEGETARIAN	

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LUNCH MENU

BURGERS & SANDWICHES

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

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

AMERICAN CHEESEBURGER	18
SWISS MUSHROOM BURGER	19
BACON CHEDDAR BURGER	20
THE DRAKE CLUB SANDWICH*	19
Turkey, ham, bacon, lettuce, tomato, avocado, chipotle mayonnaise, your choice of wheat or white bread	
REUBEN*	18
House made corned beef, Irish swiss cheese, thousand island, sauerkraut, marbled rye bread	
SHORT RIB GRILLED CHEESE SANDWICH*	19

Braised short ribs, cheddar and provolone cheese, caramelized onions on grilled sour artisan bread

CAJUN CHICKEN & AVOCADO WRAP 19

Cajun chicken breast, spinach, tomato, mozzarella, avocado with chipotle ranch and tomato basil tortilla

GRILLED VEGGIE SANDWICH* **d** 18

Portobello, zucchini, piquillo peppers, provolone cheese, onion, tomato, lettuce with pesto basil on vegan bread

CHICKEN SANDWICH*

19

Grilled chicken breast, baby spinach, provolone cheese, avocado, smoked apple bacon, sliced tomato, chipotle mayo, on focaccia bread

ADD-ONS

BACON	3
MUSHROOMS	2
AVOCADO	3
LOCALLY MADE GLUTEN FREE BREAD & BUNS AVAILABLE	3
GRILLED ONIONS	2
CHEESE	2

THE DRAKE LEADING ENTREES

CROWN FILET OF BEEF*

46

31

36

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

MADEIRAN CHICKEN BREAST*

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

BOURBON SALMON*

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

MEATLOAF STACK*

22

House blend of Angus ground beef & herbs with bourbon apricot BBQ glaze, garlic & Gruyere Yukon mashed potato, corn relish, sweet corn, peas, sweet peppers, baby arugula

VEGGIE GNOCCHI «

🌒 VEGAN

24

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

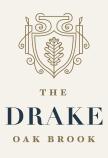
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DINNER MENU

Served 5PM - 10PM

THE DRAKE CHEESE PLATTER

LOCAL & INTERNATIONAL &

25

17

19

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 😻 🖉

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

TENDER FILET SKEWERS 🐓

Bleu cheese crumbles, sweet tomato salad, fried capers

SALADS & SOUPS

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

BABY ICEBERG WEDGE 🐓

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

CLASSIC CAESAR 😆 🖉

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

BRUSSELS SPROUT SALAD 🕹 🌢 🖉

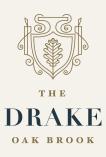
Shaved brussels sprouts, organic baby arugula, sliced strawberries, roasted cashews, dried cranberries, pecorino cheese, and honey dijon vinaigrette

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	

	16	SPINACH PEAR SALAD ጷ 🏼 🖉	17
eese crumbles, onion, radishes,		Organic baby spinach, sliced Boston pear, raspberries, oranges, almonds, feta cheese, raspberry vinaigrette	
	16	Ĵ BOOKBINDER SOUP	12
ite anchovy, ar dressing		Roasted seafood bisque topped with seared red snapper served with dry sherry	
ND 🐇 🐝 🕖	16	SOUP OF THE DAY	9
ic baby arugula, hews, dried		Made fresh daily from the finest ingredients	
nd honey dijon		FRENCH ONION GRATIN*	11
		Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese	

🖞 DRAKE SIGNATURE DISH 🛛 😻 GLUTEN-FREE 🛛 🔌 VEGAN 🖉 VEGETARIAN

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DINNER MENU

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BURGER

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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

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 🐓

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

SEAFOOD DIAVOLO

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

ADD-ONS

SPINACH 1 BACON 1.50 MUSHROOMS 1 GRILLED JALAPENOS 1 CROSTINI 2 AVOCADO 1.50 CRISPY FRIED ONIONS 1

GRILLED ONIONS 1 CHEESE 1 WISCONSIN CHEDDAR, PROVOLONE, IRISH SWISS, AMERICAN, BLUE LOCALLY MADE GLUTEN FREE BREAD/BUNS 3

MADEIRA CHICKEN BREAST 🐇

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

VEGGIE GNOCCHI ø

28

34

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 Grilled asparagus, garlic & Gruyere mashed Yukon potatoes, wild mushroom crown, red wine reduction		BERKSHIRE PORK SHANK * Stout braised pork, wild mushrooms, honey-roasted carrots, with garlic & Gruyere mashed Yukon potato	
BONE-IN STRIP STEAK 😼	48	GRILLED LAMB CHOPS 🐇	48
14oz, marinated with special herbs, broccolini, roasted cipollini onions, loaded baked potato with bacon, cheddar, whipped butter, Merlot wine reduc		Marinated French lamb chop, au-gratin potatoes, grilled zucchini, heirloom tomatoes served with chimichurri mint sauce	
CHATEAUBRIAND FOR TWO 🐇	98	MOROCCAN PORK CHOP 😻	40
Herb-wrapped center cut filet, Yukon mashed potatoes, bouquetiere vegetables, béarnaise sauce, red wine reduction		Moroccan spicy grilled pork chop, bacon, cannellini beans ragout, tomato vinaigrette	
🖞 DRAKE SIGNATURE DISH 🛛 🐇	GLUTEN-FI	REE 🍪 VEGAN 🕜 VEGETARIAN	

38

40

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