

PATIO DINNER MENU

SMALL PLATES

TOAST POINT HUMMUS &

AVOCADO

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

BURRATA CHEESE

creamed filled fresh mozzarella, pancetta roasted tomato jam, sweet tomato salad with balsamic drizzle & garlic butter crostini

COLOSSAL SHRIMP COCKTAIL

court bouillon cooked, vodka cocktail sauce with fresh horseradish

FRIED CALAMARI

fried calamari served with marinara sauce

15 JUMBO CHICKEN WINGS* 6 FOR 10 | 12 FOR 16

choice of: mango habanero, buffalo, or bbq sauce. served with ranch or bleu cheese and carrot & celery sticks

15 TUNA CEVICHE 18

diced tuna, onion, mango, cilantro, tomato, lime juice, avocado pure, cilantro oil and crackers

LOCAL & INTERNATIONAL CHEESE BOARD 23

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

SALADS & SOUP

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

CLASSIC CAESAR

romaine, shaved parmesan, white anchovy, tomato, crostini, creamy caesar dressing

BRUSSELS SPROUT SALAD

shaved brussels sprout, organic baby arugula, granny apples, roasted cashews, dried cranberries, pecorino cheese, and honey dijon vinaigrette

CHOPPED SALAD

mixed romaine lettuce, baby arugula, cucumber, shredded carrots, heirloom tomatoes, red pepper, roasted corn, ciliegeni cheese and cajun vinaigrette

15 WATERMELON SALAD 14

seedless watermelon, cucumbers, baby arugula, fresh mint, fennel, ricotta cheese and honey dijon dressing

CHILLED CARROT BISQUE 8

this carrot and ginger soup is velvet smooth & packed with healthy ingredients. optional cilantro cream drizzle

SOUP OF THE DAY 7

made fresh daily from the finest ingredients

FRENCH ONION GRATIN 9

brandy enhanced caramelized onion, gruyere, provolone, parmesan cheese

FLAT BREADS

GRILLED BUFFALO FLAT BREAD* 13

naan, grilled chicken, buffalo hot sauce, mozzarella cheese, watercress

ROASTED VEGGIE FLAT BREAD 11

mixed roasted vegetables, garlic basil pesto, bleu cheese, baby arugula, balsamic glaze

13 BURRATA FLAT BREAD 15

grilled naan, pancetta tomato jam, burrata cheese, baby heirloom tomatoes, baby arugula, extra virgin olive oil drizzle



DRAKE SIGNATURE DISH



GLUTEN-FREE



VEGAN



VEGETARIAN

PATIO DINNER MENU

BURGERS & SANDWICHES

PRIME ANGUS GOURMET BURGER* 20

house-ground half pound certified angus prime sirloin, short rib, & brisket with organic baby arugula, sliced tomato, gruyere cheese, chipotle mayo, crispy fried onions, garlic-toasted brioche bun with a grilled jalapeño. served with french fries, fries sweet potatoes or side salad.

BUFFALO CHICKEN SANDWICH 17

lightly breaded chicken, lettuce, pickle, buffalo sauce on a brioche bun

CAJUN CHICKEN & AVOCADO WRAP 17

cajun chicken breast, spinach, tomato, mozzarella cheese, avocado, chipotle ranch, tomato basil tortilla

BACON CHEDDAR BURGER* 18

AVOCADO BLACK BEAN BURGER 17

vegan black bean patty, lettuce, tomato, onion, pickle on vegan bun

ADD-ONS

SPINACH 1.50

BACON 3

MUSHROOMS 2

GRILLED JALAPEÑOS 2

CROSTINI 2

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

THE DRAKE LEGACY ENTRÉES

CROWN GRILLED FILET OF BEEF* 48

grilled asparagus, garlic & gruyere mashed yukon potatoes with wild mushroom crown, & red wine reduction.

DRY-AGED RIBEYE STEAK* 68

16 oz prime ribeye steak (45 days dry-aged) compound black garlic butter, herb roasted yukon potatoes, french green beans

BERKSHIRE PORK SHANK* 44

stout braised pork, wild mushrooms, honey-roasted carrots, with garlic & gruyere mashed yukon potatoes

BOURSIN CHICKEN PASTA 32

cavatappi pasta, grilled chicken, broccoli, boursin cream sauce

CITRUS-CRUSTED CHILEAN SEA BASS 48

8 oz chilean sea bass crusted with citrus breadcrumbs, cuscus ginger chiffonade of spinach, baby back choy and sweet soy glaze

VEGGIE GNOCCHI 26

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

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