

# .lunch.

START **oysters** mignonette, horseradish, fermented mango + habanero hot sauce 6 25 / 12 48

**mushroom pâté** lentil, pecan, grilled artichoke, pickled peppers, herb lavash (v) 14

**scallop ceviche** red onion, jalapeño, lime, tomato, papaya, cilantro, plantain chips 21

**steak tartare** handcut PEI beef, cornichon, shallot, smoked maldon, chili, egg yolk, grilled sourdough 19  
add: bistro fries +5 or side greens +5

**bistro fries** tarragon aioli 7  
make 'em fancy: w/ pecorino + truffle +3

MIDDLE **summer salad** New Farm greens, sunflower seeds, strawberries, feta, raspberry vinaigrette, soft herbs (vg) 14  
add grilled chicken +7 add grilled shrimp +10 add avocado +3

**sweet potato + kale hash** chorizo, bell peppers, onion, green onion, roasted tomatoes, sunny side up egg 16

**Drake burger** Perth bacon, Russian dressing, aged cheddar, crispy red onion, iceberg, pickle, milk bun, fries 21

**Drake veggie burger** chickpea, buckwheat + quinoa housemade patty, charred eggplant, roasted red pepper, fresh goats cheese, greens, milk bun, fries (vg) 21

**gemelli pasta** basil pesto, pine nuts, Pecorino, tomato, white wine, fava beans (vg) 18  
add grilled chicken +7 add grilled shrimp +10

END **strawberry + rhubarb tart** lemon thyme crust, chantilly (vg) 9

**chocolate cake** cassis jam, strawberries (gf) (vg) 9

Executive Chef Laura Maxwell

Consuming raw or undercooked foods can increase the risk of foodborne illness.  
All items may have been in contact with nuts, gluten and other allergens. Please inform the server of any allergies.  
(vg) vegetarian (v) Vegan (gf) gluten-free

**THE  
DRAKE  
HOTEL**