

# DINNER

## START

**bread + butter 8** lemon butter

add: daily spread (V) +6

**french onion soup 17** gruyère gratinée, caramelized onions + veal broth

**greens 14** pickled carrots, red onions, cherry tomatoes, champagne vinaigrette (V) (GF)

**baby gem Caesar 18** pickled corn, bacon crumble, miso croutons, pecorino, Caesar dressing

**beet salad 16** Lighthall feta, greens, candied pecans, blueberry-maple vinaigrette (VG) (GF)

## MIDDLE

**shabu-shabu eggplant 22** crispy eggplant, shabu-shabu sauce, peppers, quinoa, crispy potato chips (V)

**chicken schnitzel 28** braised red cabbage, gnocchi, marinated cucumber + compote

**pasta 24** white bolognese sauce, boar + veal, pecorino, basil

**steak frites 45** 10-oz dry-aged striploin, herb+garlic compound butter, fries

**County catch pickerel 29** beet sauce vierge, Swiss chard, quinoa, horseradish crème (GF)

**Moroccan braised lamb shank 39** saffron couscous, roasted peppers, cumin carrots + chimichurri

**Drake burger 22** Perth bacon, Russian dressing, aged cheddar, crispy red onion, iceberg, pickle, fries  
add: side greens +3.

**Drake veggie burger 22** chickpea, lentil, eggplant, mushrooms + hazelnut patty, Russian dressing, vegan cheese, milk bun, hand-cut fries  
make 'em plant based: bed of lettuce (V) (GF) | add: side greens + 3

## FOR THE TABLE

**oysters MP** Oyster Boy selection, mignonette, horseradish. house hot sauce (GF)

**charcuterie + cheese board 32** house-made selection, Canadian cheese, house mustard, county pickles

**duck wings 19** maple syrup + sriracha spiked, buttermilk ranch dip, chillies, green onion, crispy garlic

**bison carpaccio 20** coffee mayo, sumac, pickled mushrooms, capers, pickled shallots, croutons

**nonna's meatballs 17** tomato sauce, parmesan, basil

## LITTLE DRAKE

(kids 10 years + under)

**Drake Caesar salad 5** baby gem, bacon crumble, croutons, pecorino

**Drake burger 15** aged cheddar cheese, milk bun, hand-cut fries

**chicken fingers 12** plum sauce, hand-cut fries

**Drake pasta 12** butter, parmesan cheese

**grilled cheese 12** aged cheddar, pain au lait

## END

**cheesecake 13** double chocolate, caramel & pecan

**sticky toffee pudding 12** vanilla ice cream (VG)

**vegan chocolate cake 13** drunken cherries (V)

**farmhouse pie 12** seasonal flavours + vanilla ice cream (VG)

**ice cream/gelato 8** daily selection

little Drake sorbet + ice cream. single scoop 3.

Executive Chef Amanda Ray

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

DRAKE  
DEVONSHIRE