

# .dinner.

START **oysters** mignonette, horseradish, fermented hot sauce 6 for 25 / 12 for 48

**cheese** chef's selection 4 artisanal cheeses, seasonal accompaniments, sourdough crostini half 23 / full 46

**charcuterie** assortment of cured meats, house pickles, herbed lavash 28

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

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

**crispy fried cauliflower** buttermilk soaked, dill ranch + hot honey drizzle (vg) 14

**steak tartare** hand cut PEI beef, cornichon, shallot, smoked maldon, chili, egg yolk, toasted sourdough 19  
add fries +5 or side greens +5

**fancy fries** pecorino + truffle w/ tarragon aioli (vg) 10

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

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

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

**PEI lobster mac + cheese** cavatelli, aged white cheddar gratinée, basil, panko, chives, lemon 29

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

**half roast chicken** applewood smoked white rock chicken, za'atar, charred red pepper puree, cornbread pudding, roasted kale + jus 27

**arctic char almondine** potato fourchette, squash, roasted corn, beans, tomato, dates, almonds, brown butter, preserves lemon 28

**steak frites** flat iron steak, truffled mushroom butter, tarragon aioli 29

END **fruit + meringue smash** peaches, nectarines, berries, meringue cookie, whipped cream, lemon sorbet (gf) (vg) 12

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

**chocolate cake** flourless chocolate brownie, whipped dulce de leche, strawberry, toasted coconut + cacao nibs (gf) (vg) 10

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**