

DINNER

START

- French onion soup** 16
Five Brother's Appenzeller gratinée, caramelized onion + mushroom broth (VG)
- steak tartare** 19
capers, gherkins, shallots, anchovy, egg yolk, crostini (DF)
- crispy fried cauliflower** 15
chickpea dredge, carrot, cumin, lemon tahini, pickled ginger, sesame, cilantro (V) (GF)
- baby gem salad** 17
chipotle croutons, roasted garlic, parmesan, crispy prosciutto, Caesar dressing
+ add grilled piri-piri chicken +9 (GF) | add grilled salmon +12 (GF)
- superfood salad** 17
spiced walnuts, blueberries, pickled heirloom carrots, avocado purée, organic greens, onion sprouts, chia, ginger + turmeric dressing (V) (GF)
+ add grilled piri-piri chicken +9 (GF) | add grilled salmon +12 (GF)
- bison meatballs** 21
crispy polenta, roasted tomato, pecorino
- scallop ceviche tacos** 3 for 20
crispy taro, papaya, red onion, jalapeño, lime, tomato, avocado, cilantro (GF) (DF)
- shishito peppers** 12
blistered shishito peppers, togarashi aioli, charred lemon (GF) (VG)

FOR THE TABLE

- East Coast oysters** 6 for 25 | 12 for 48
mignonette, horseradish, fermented mango + habanero hot sauce (GF)
- charcuterie** 26
house-made pickles, grainy mustard, herbed lavash
- cheese board** half 26 | full 42
chef's pick of 4 artisanal cheeses, creamed honey, pistachios, sourdough crostini (VG)

Executive Chef Laura Maxwell

(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

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.

MIDDLE

- pumpkin ravioli** 24
fermented cashew brown butter, parsnip purée, crispy sage, hemp-seed parm (V)
- roasted chicken** 26
applewood-smoked, thyme + molasses roasted carrots, parsnips, crispy Brussels sprouts, fingerling potatoes (GF)
- lemongrass + coconut mussels** 22
red curry, lemongrass, lime leaf, ginger, + coconut broth, bok choy, sourdough (DF)
+ add: fries +5
- steak frites** 38
10oz Beverly-Creek striploin, truffled mushroom butter, jus, tarragon aioli, fries (GF)
- BC black cod** 37
maple + miso + Screech glazed black cod, lentils, crispy Brussels, maitake, charred shallot (GF)
- Ontario lamb rack duo** 42
sous-vide lamb rack served pink, braised shoulder, pearl couscous, heirloom carrots, chimichurri
- Drake burger** 22
Perth bacon, Russian dressing, aged cheddar, crispy red onion, iceberg, pickle, fries
+ make your fries fancy: w/ pecorino + truffle +3
- Drake veggie burger** 22
sweet potato, buckwheat, quinoa, aged cheddar, Russian dressing, tomato, iceberg, pickle, fries (VG)
+ make your fries fancy: w/ pecorino + truffle +3

END

- flourless chocolate brownie** 12
dulce de leche, cacao nib, strawberry (GF) (VG)
- carrot cake** 12
warm spices, carrots, pineapple, raisins, coconut, cream cheese frosting, orange (VG)
- daily sorbet/ice cream selection** 2 scoops 9

**THE
DRAKE
HOTEL**