

DINNER

TO START

BREAD + BUTTER 8
lemon butter
add: daily spread (VG) +6

GREEN ZUCCHINI SOUP 16
marinated zucchini, strawberries,
toasted almonds, pea shoots (VG) (GF)

SCALLOP CRUDO 20
cucumber, pomegranate,
burnt orange, coriander oil,
burnt sesame rice paper tuille

FOR THE TABLE

DUCK WINGS 19
maple syrup + sriracha spiked,
buttermilk ranch dip, chillies,
green onion, crispy garlic

BISON CARPACCIO 20
oyster mayo, pickled mushrooms,
arugula, capers, pickled shallots,
croutons

SALMON TARTARE 18
gherkins, capers, shallot, avocado
purée, yuzu mayo, crispy shallot,
tomato vinaigrette

**CHARCUTERIE + CHEESE
BOARD 32**
house-made selection, Canadian cheese,
house mustard, county pickles

OYSTERS MP
mignonette, horseradish, lemon (GF)

MAINS

CHICKEN SCHNITZEL 29
dill spätzle, red cabbage, marinated
cucumber, cherry compote

MUSHROOM PAPPARDELLE 25
parsnip, mushroom, arugula,
parmesan, porcini cream sauce (VG)

STEAK FRITES 46
10-oz dry-aged striploin,
truffle butter, fries

CLASSIC FISH + CHIPS 23
beer battered haddock, hand-cut fries,
celeriac remoulade, tartar sauce

LAMB SIRLOIN 42
Israeli couscous, sweet pea, chimichurri,
carrots, black garlic jus

ROASTED CELERIAC "STEAK" 23
maple-miso marinade, roasted mushrooms,
carrots, quinoa, kale, roasted apple (V)

PAN-SEARED YUKON 🐠
ARCTIC CHAR 34
roasted mushrooms, pearl barley
risotto, beets, asparagus,
herb beurre blanc, crispy kale

ROASTED OCTOPUS 26
romesco sauce, toasted almonds, chorizo,
crispy confit potatoes, kale,
preserved lemon vinaigrette

DRAKE BURGER 24
Perth bacon, Drake dressing, aged cheddar,
crispy red onion, iceberg, pickle, fries

DRAKE VEGGIE BURGER 22
chickpea, lentil, eggplant, mushroom
hazelnut patty, Drake dressing, vegan
cheese, milk bun, hand-cut fries (VG)

Make it personal.
plant-based: on a lettuce bed (V) (GF)
add: side of greens +3

SALADS

GREENS 14
pickled carrots, red onion, cherry
tomato, champagne vinaigrette (V) (GF)

BABY GEM CAESAR 18
shaved fennel, radish, bacon,
miso croutons, parmesan,
seaweed buttermilk dressing

BEET SALAD 16
endive, apple, fennel, candied
pecan, blue Elizabeth cheese,
apple vinaigrette (VG)

LITTLE DRAKE

(kids 10 years + under)

DRAKE CAESAR SALAD 5
baby gem, bacon crumble,
croutons, parmesan cheese

DRAKE BURGER 15
aged cheddar cheese,
milk bun, hand-cut fries

CHICKEN FINGERS 12
plum sauce, fries

DRAKE PASTA 12
butter, parmesan cheese

GRILLED CHEESE 12
aged cheddar, pain au lait

EXECUTIVE CHEF AMANDA RAY

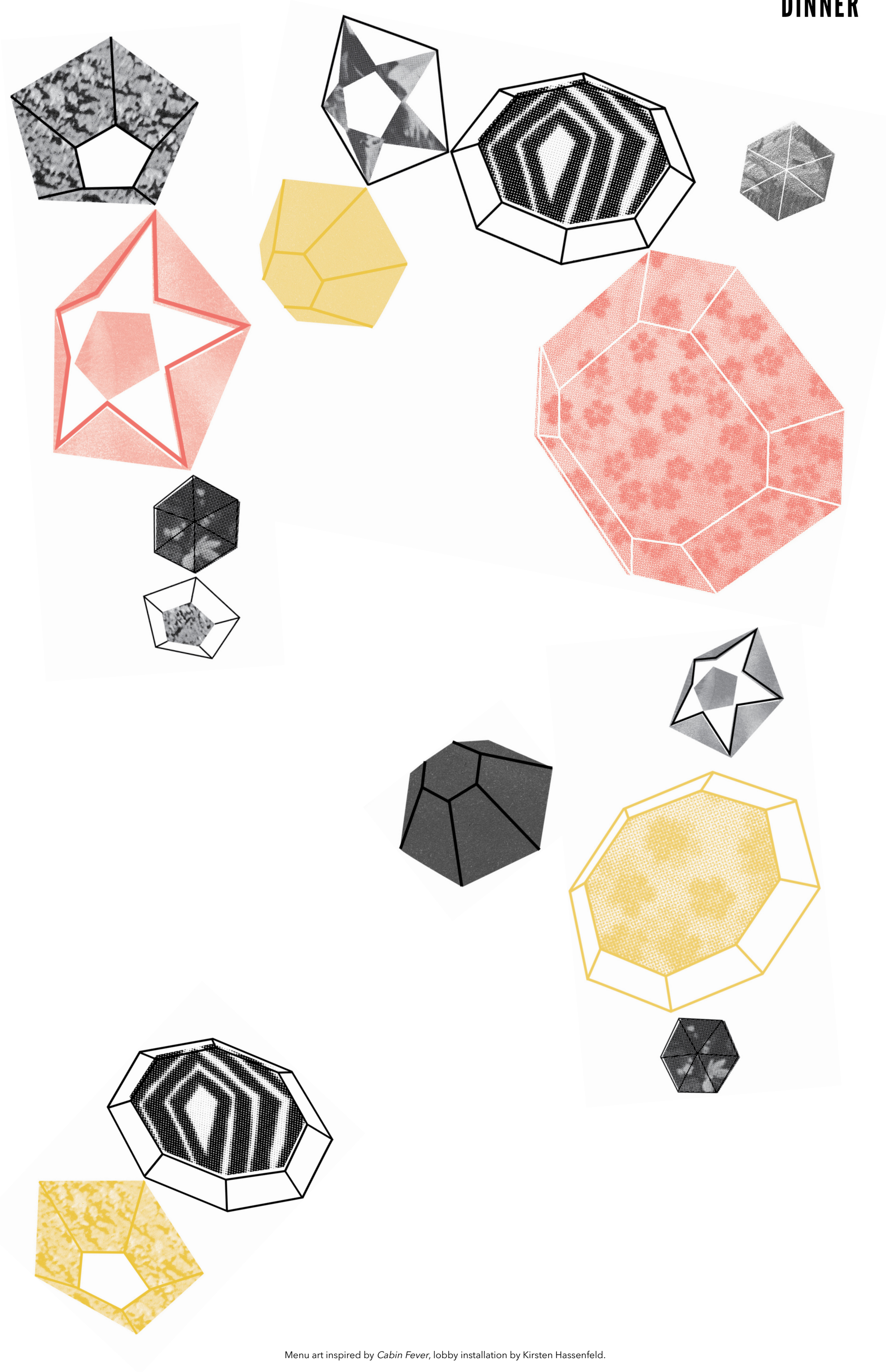
(VG) vegetarian (V) vegan (GF) gluten-free

🐠 = Ocean Wise sustainable seafood

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.

DRAKE
DEVONSHIRE

DINNER



Menu art inspired by *Cabin Fever*, lobby installation by Kirsten Hassenfeld.