

# DINNER

5PM TO 11PM, DAILY

## FOR THE TABLE

**east coast oysters 25 | 48**  
[half-dozen | dozen] mignonette,  
horseradish, fermented mango  
+ habanero hot sauce (GF)

**cheese board 26 | 42**  
[ half | full ] chef's pick of four artisanal  
cheeses, creamed honey, pistachios,  
sourdough crostini (VG)

**charcuterie 26**  
house-made pickles, grainy mustard,  
herbed lavash

## TO START

**soup of the day 14**  
daily selection

**french onion soup 16**  
Five Brother's appenzeller gratinée,  
caramelized onion + mushroom broth (VG)

**steak tartare 23**  
capers, gherkins, shallots, anchovy,  
egg yolk, multigrain sourdough (DF)

**hamachi crudo 24**  
yellowtail, sha sha sauce, compressed  
watermelon, sorrel (GF)

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**crispy fried cauliflower 16**  
chickpea dredge, buttermilk soak,  
hot honey, dill ranch, crudité (VG) (GF)

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**artichoke dip 19**  
parmesan, nettles, fiore di latte, crispy  
sunchokes served warm with  
asparagus + lavash (VG)

**shishito peppers 12**  
blistered shishito peppers, togarashi,  
charred lemon (GF) (V)

**jumbo shrimp cocktail 19**  
yuzu kosho cocktail sauce,  
wasabi mayo, lemon (GF) (DF)

**baby back ribs 23**  
crushed grape + chili glaze, green onion,  
crispy corn, popcorn shoots (GF) (DF)



EXECUTIVE CHEF LAURA MAXWELL

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

We strive to feature OW recommended sustainable seafood on our menu. Ask your server for details.

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.

Groups of 8+ will receive one bill + 20% gratuity. Room service: A 20% gratuity charge + a 10% delivery fee will be applied.

## SALADS

**baby gem caesar 17**  
chipotle croutons, roasted garlic, parmesan,  
candied bacon, Caesar dressing

**superfood 18**  
matcha chia almonds, blueberries,  
pickled heirloom carrots, fennel,  
organic greens, onion sprouts,  
ginger + turmeric dressing (V) (GF)

**goat cheese + beet 18**  
heritage lettuce, Golden Blyth goat gouda,  
shaved baby beets, pickled shallot,  
hazelnuts, apple cider vinaigrette (VG) (GF)

**top up any salad:**

add: grilled piri-piri chicken +9 (GF)

add: grilled shrimp +12 (GF)

## MAINS

**ricotta gnocchi 26**  
Ontario wild leeks, morels, sweet peas,  
parmesan, shallots, white wine  
+ truffle cream sauce (VG)

**roasted chicken 26**  
applewood-smoked, cauliflower purée,  
glazed fingerling potatoes, celery, leek (GF)

**lemongrass + coconut mussels 22**  
red curry, lemongrass, lime leaf, ginger,  
coconut broth, bok choy, sourdough (DF)  
add: fries +5

**steak frites 34**  
6oz PEI flatiron, sundried tomato  
butter, jus, frites, tarragon aioli (GF)

**fogo island cod 39**  
rainbow chard, edamame, fingerling  
potatoes, Fogo Island Northern shrimp,  
chive beurre blanc (GF)

**ontario lamb rack duo 43**  
sous-vide lamb rack served pink,  
braised shoulder, pearl couscous,  
heirloom carrots, chimichurri

**12-ounce ribeye 49**  
Ontario AAA beef ribeye, truffle butter,  
potato pave, chili garlic rapini, jus (GF)

## BURGERS

**drake burger 23**  
6-oz chuck + brisket beef patty,  
Perth bacon, Drake sauce, aged  
cheddar, crispy red onion, pickle, fries  
fancy your fries w/ pecorino + truffle +3

**drake veggie burger 22**  
sweet potato, buckwheat, quinoa,  
aged cheddar, Drake sauce, tomato,  
iceberg, pickle, fries (VG)  
fancy your fries w/ pecorino + truffle +3

## SUSHI

TUE TO SAT ONLY

**spicy sake maki 18**  
salmon, tobiko, spicy ponzu mayo,  
cucumber, avocado, togarashi,  
green onion

**spicy maguro maki 20**  
yellowfin tuna, cucumber, house spicy  
mayo, black + white sesame seed

**coconut ebi maki 17**  
coconut shrimp, cucumber, spicy  
coconut mayo, roasted coconut  
powder

**inari maki 15**  
cucumber, avocado, shiitake  
mushroom, Japanese bean curd,  
black + white sesame seed

**mango salmon maki 20**  
jalapeño, salmon, spicy mayo, mango,  
avocado, crispy shallot, tobiko

**drake maki roll 28**  
coconut shrimp, salmon, tuna,  
cream cheese, avocado, cucumber,  
spicy mayo, unagi sauce, crispy  
rice pearls

**nigiri trio 19**  
inari (2), sake (2), maguro (2)

**tuna wonton tacos 3pc for 19**  
yellowfin tuna, tartar sauce,  
micro greens  
add a taco +7

**salmon sashimi 3pc for 14**

**tuna sashimi 3pc for 22**

**omakase 125**  
recommended for 3 to 4 people

*make any maki into two handrolls  
for the same price*

**THE  
DRAKE  
HOTEL**