

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)

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

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**