

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)

RED GAZPACHO 15
cucumber, red pepper, tomato, matane
shrimp + garlic scape

SCALLOP CRUDO 22
coconut leche de tigre, dill, cucumber,
green grapes + wild leeks (GF)

FOR THE TABLE

OYSTERS MP
mignonette, horseradish, lemon (GF)

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


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

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

SOPHIA'S BURRATA 30
local tomato, grilled lavender peaches,
truffle balsamic vinaigrette, sourdough +
herb salad (VG)

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.

MAINS


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

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

BISON BOLOGNESE 26
bison, pork ragu, parmesan, Paccheri
pasta + herbs

EGGPLANT BALADO 23
coconut rice, fried eggplant, braised
tofu, sambal balado, potato chip (VG)

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

ARCTIC CHAR 34 
salsa verde, confit local cherry tomatoes,
fingerling potatoes, crispy capers +
charred lemon

BEEF TENDERLOIN 50
Argentinian pink shrimp with Edwin
county zucchini + corn relish, burnt leek
potato purée (GF)

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

DUO OF LAMB 45
ontario lamb loin + braised lamb,
charred eggplant purée, tabbouleh +
green peppercorn jus

DRAKE BURGER 24
Perth bacon, Drake dressing, aged
cheddar, red onion, iceberg,
pickle, milk bun, hand-cut fries

DRAKE VEGGIE BURGER 22
veggie 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

LITTLE DRAKE

(kids 10 years + under)

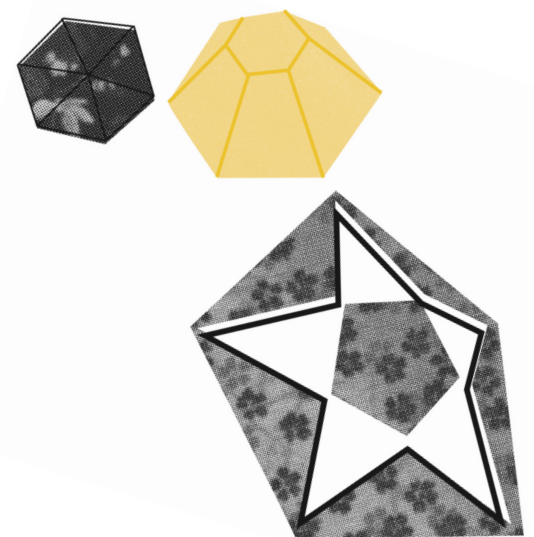
DRAKE CAESAR SALAD 5
baby gem, bacon crumble,
croutons, parmesan cheese

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

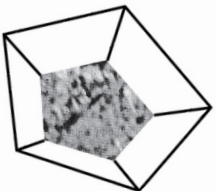
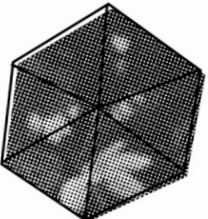
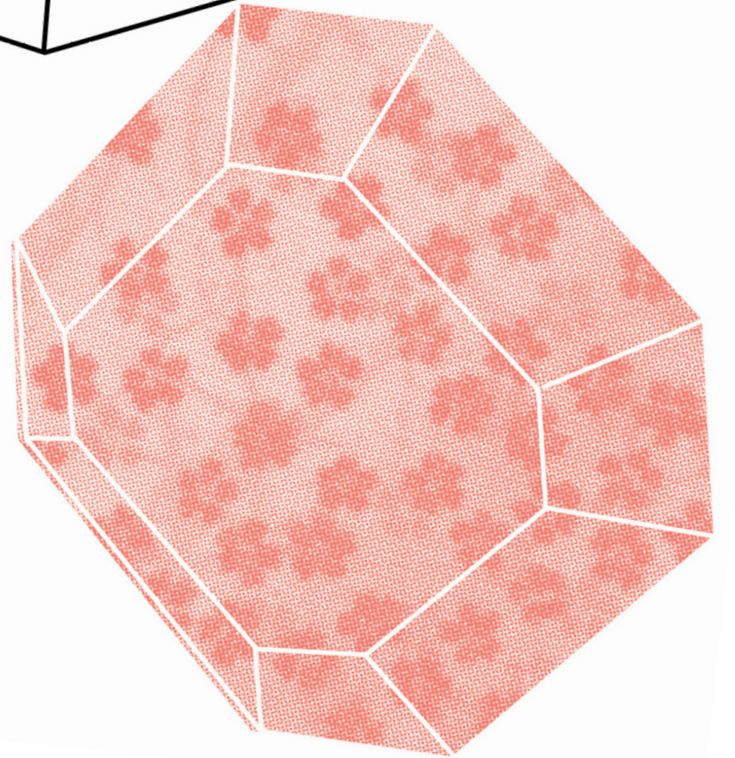
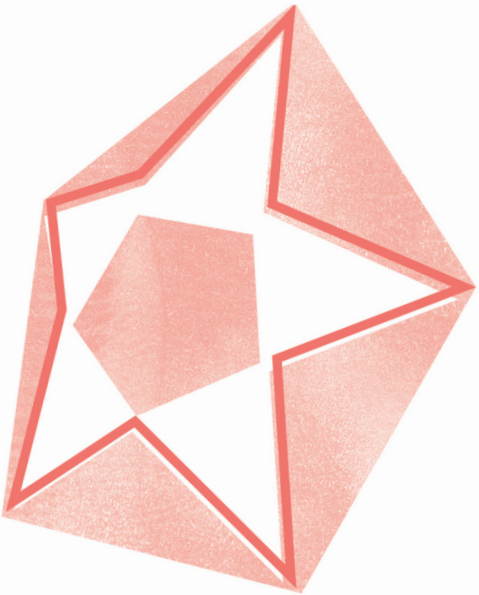
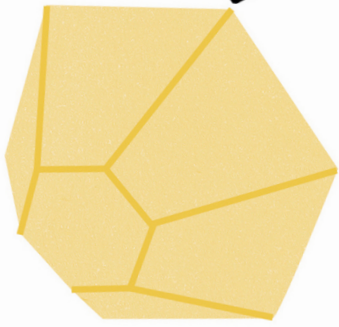
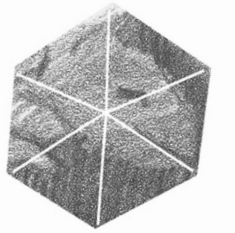
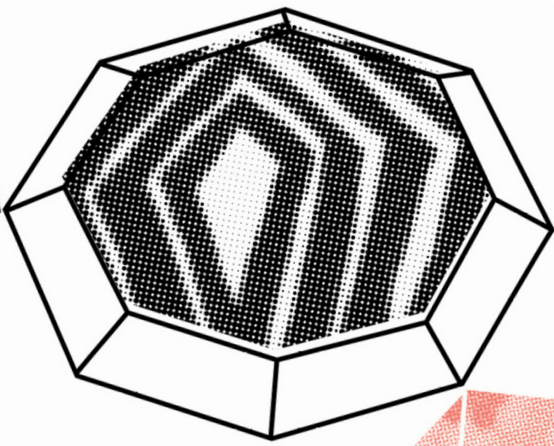
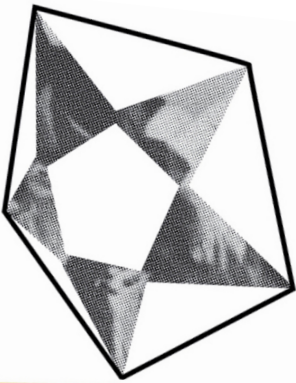
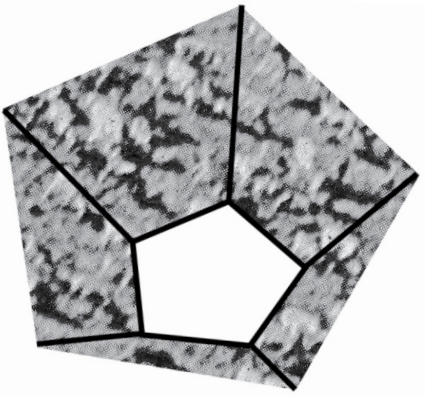
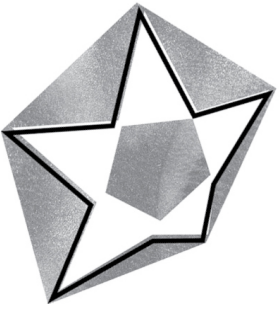
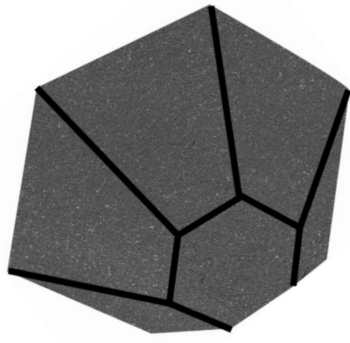
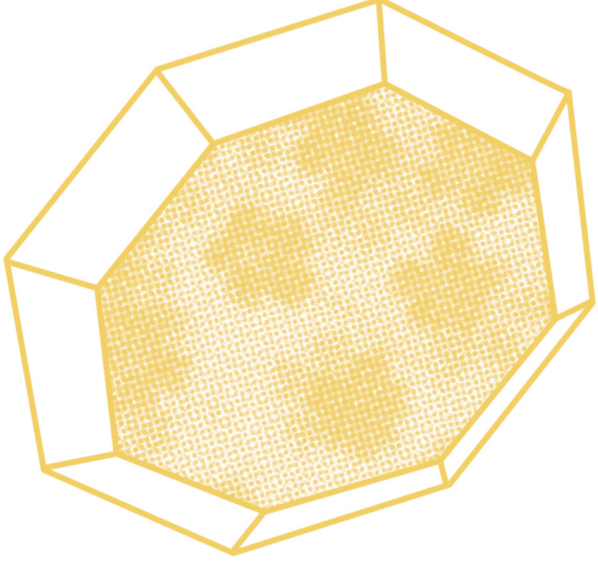
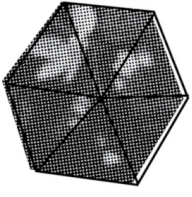
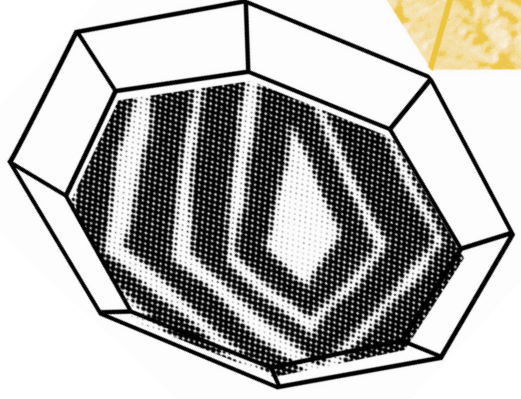
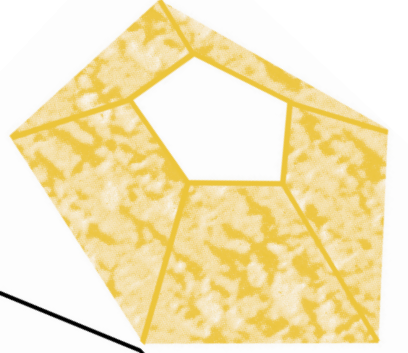
CHICKEN FINGERS 12
plum sauce, fries

DRAKE PASTA 12
butter, parmesan cheese

GRILLED CHEESE 12
aged cheddar, pain au lait



DRAKE
DEVONSHIRE



DINNER