

DINNER

5PM TO 11PM, DAILY

FOR THE TABLE

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

cheese board 26 half | 42 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

steak tartare 23
grass fed PEI beef, capers,
gherkins, shallots, anchovy, egg
yolk, multigrain sourdough (DF)

crispy fried cauliflower 16
mango hot honey,
dill ranch, crudité (VG) (GF)

hamachi crudo 24
yellowtail, sha sha sauce,
watermelon, micro greens

tuna tartare tacos 3pc for 19
yellowfin tuna, wonton chip,
tartare sauce
add: a taco +6

artichoke dip 19
parmesan, fiore di latte, crispy
sunchokes, 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)

SALADS

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

grilled peach + burrata 25
heirloom tomatoes, pistachio, creamed
honey, white balsamic vinaigrette

goat cheese + beet 16
New Farm greens, aged goat gouda, baby
beets, pickled shallots, hazelnuts, apple cider
vinaigrette (VG) (GF)

top up any salad:

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

add: grilled shrimp +12 (GF)

MAINS

lemongrass + coconut mussels 24
red curry, lemongrass, lime leaf, ginger,
coconut broth, bok choy, sourdough (DF)
add: fries +5

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

spaghetti alla chitarra 22
fresh tomato sauce, Parmigiano-Reggiano
arbequina olive oil, basil

steak frites 34
8oz 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, peas, chimichurri

BURGERS

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

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

SUSHI

AVAILABLE TUE TO SAT



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 seeds

coconut ebi maki 17
coconut shrimp, cucumber, spicy
mayo, toasted coconut

inari maki 15
cucumber, avocado, shiitake
mushroom, Japanese bean curd,
black + white sesame seeds (VG)

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)

wakame seaweed salad 5

salmon sashimi 3pc for 14

tuna sashimi 3pc for 22


omakase 125
chef's creation, serves 3-4 guests

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



EXECUTIVE CHEF LAURA MAXWELL

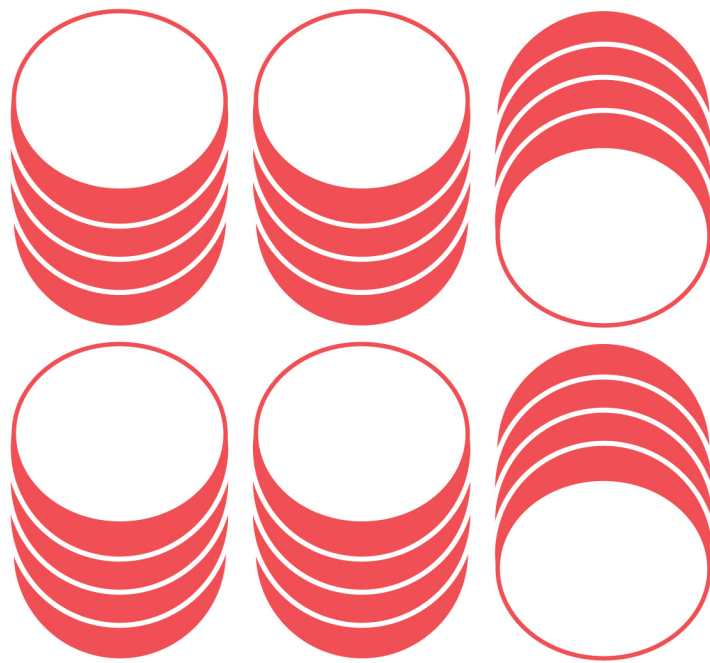
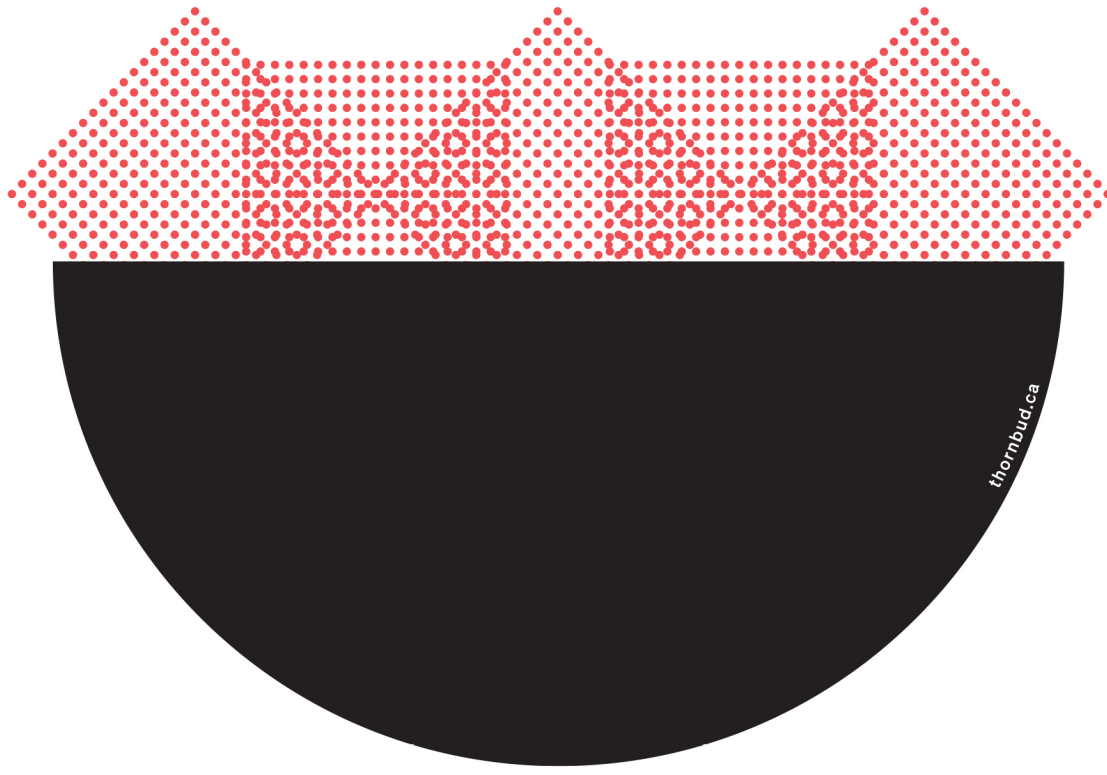
(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

 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 before ordering.

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

**THE
DRAKE
HOTEL**



DINNER