

# 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

### SOFIA'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 (V)

### 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, 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)

### LOBSTER ROLL 33

celery, tarragon, citrus, mayo,  
toasted potato bun, potato chips

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

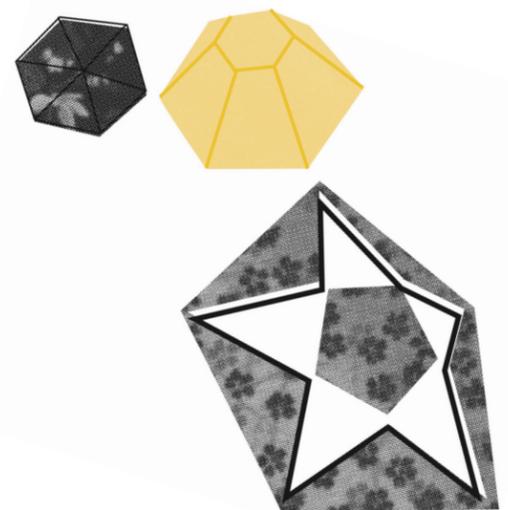
plum sauce + fries

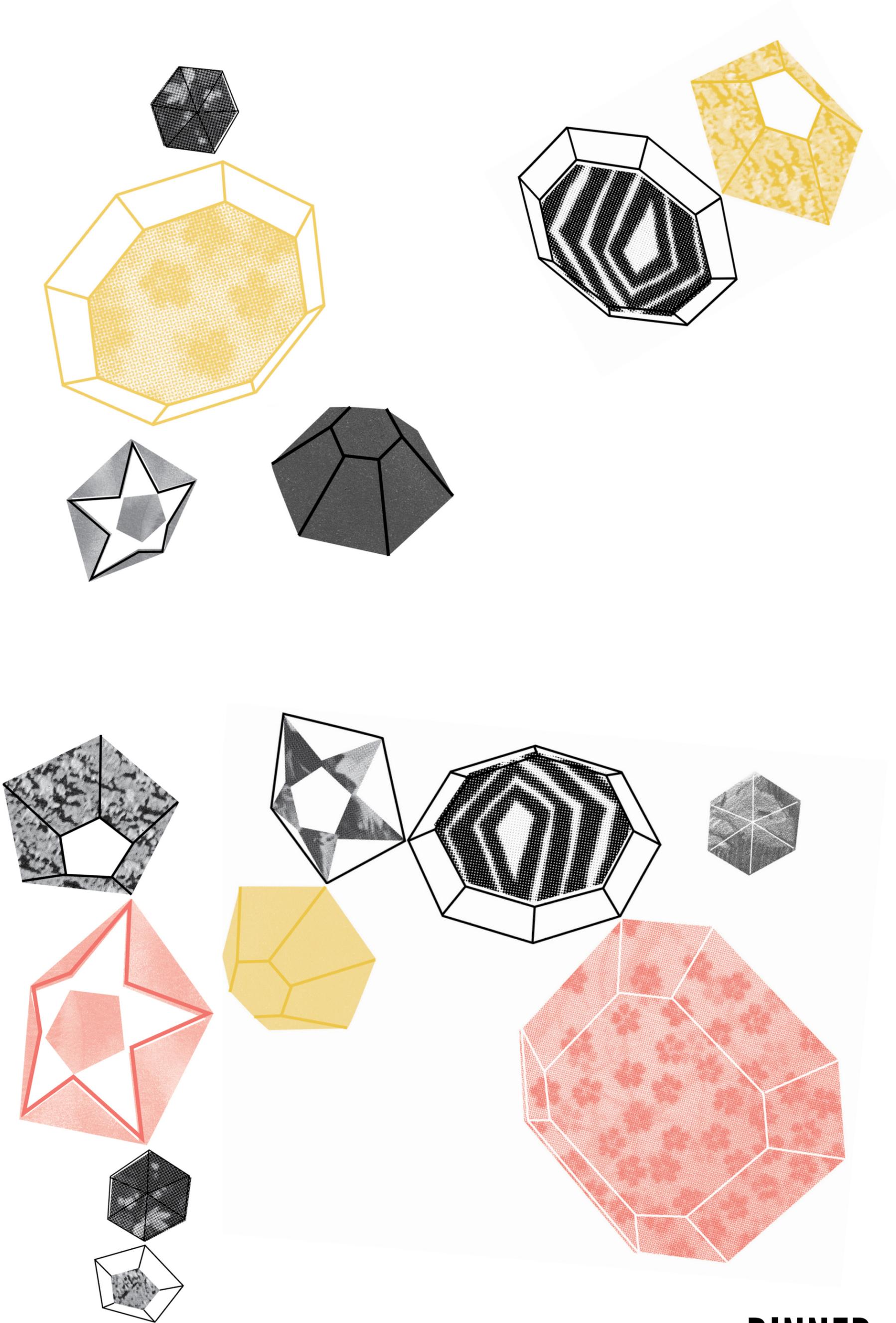
### DRAKE PASTA 12

butter, parmesan cheese

### GRILLED CHEESE 12

aged cheddar, pain au lait





**DINNER**