

# DINNER

THE  
DRAKE  
HOTEL

## FOR THE TABLE

East coast oysters 25 half | 48 doz mignonette, horseradish, hot sauce (GF) ☯  
cheese board 26 half | 42 full Lignum honey, walnuts, preserves + ferments  
charcuterie 26 house-made pickles, grainy mustard, herbed lavash  
dips + things 18 eggplant + tahini, heirloom tomato + cumin dips, lavash, crudité (VG)  
bread + butter 8 Blackbird sourdough + multigrain, St. Brigid's butter

## TO START

tom yum soup 18 Fogo Island shrimp, king oyster mushrooms (GF) ☯  
fried cauliflower 16 buffalo hot sauce, vegan ranch (V)  
shrimp cocktail 28 Black Tiger + Fogo Island, cocktail sauce, wasabi aioli (GF) ☯  
bison tartare 25 red chermoula, green strawberry, lavash, pistachio  
tuna tacos 22 ahi tuna tartare, New Farm greens, togarashi ☯

## SALADS

panzanella 21 Ontario heirloom tomatoes, Monforte pecorino fresco, fried sourdough, tomato seed vinaigrette (VG)  
baby gem Caesar 19 shaved fennel, bacon, miso croutons, seaweed buttermilk dressing  
The New Farm greens 19 Mountinoak two-year-old gouda, scallions, black pepper vinaigrette, fried shallots (VG) ☯  
upgrade: make it family-style 27  
top up any salad: Burmese tofu +6 | lemon + herb chicken breast +9 | smoked salmon +9 | grilled garlic shrimp +12 | grilled steak +18 | falafel +8

## HANDHELDS

Drake burger 26 Perth bacon, aged cheddar, red onion, pickle, iceberg, Drake sauce, milk bun, hand-cut fries  
sub: fries for New Farm greens +6 ☯  
Drake veggie burger 22 veggie patty, aged cheddar, Drake sauce, milk bun, hand-cut fries (VG) sub: fries for New Farm greens +6 ☯  
handheld upgrades: fancy fries w/ pecorino + truffle +3 | side New Farm greens +7 | side baby gem Caesar +7

## MAINS

BLT halibut 40 Perth bacon crust, tomato broth, braised lettuce ☯  
summer niçoise 28 torched ahi tuna, sauce gribiche, English peas, potatoes, soft egg  
vegan bolognese 28 bucatini, lentils, smoked shiitake, almond parm (V)  
lobster cavatelli 36 East Coast lobster, chanterelle, English peas, crème fraîche, preserved lemon ☯  
lamb ribs 42 jerk-glazed, coleslaw, jalapeño cornbread  
steak frites 39 8oz PEI flat iron, foraged butter, hand-cut fries, beef jus (GF)  
bone-in chicken schnitzel 29 corn-breaded chicken, ancho + tomatillo mole, roasted Ontario peppers (GF)

## SUSHI

spicy sake maki 19 salmon, tobiko, spicy ponzu mayo, cucumber, avocado, togarashi, green onion  
spicy maguro maki 21 ahi tuna, cucumber, spicy mayo, black + white sesame seeds  
coconut ebi maki 18 coconut shrimp, cucumber, spicy mayo, toasted coconut  
inari maki 16 cucumber, avocado, shiitake mushroom, bean curd, sesame seeds (VG)  
mango salmon maki 21 jalapeño, spicy mayo, avocado, crispy shallot, tobiko  
Drake maki roll 28 coconut shrimp, salmon, tuna, cream cheese, avocado, cucumber, spicy mayo, unagi sauce  
nigiri trio 19 inari (2), sake (2), maguro (2)  
salmon sashimi 3pc for 14  
tuna sashimi 3pc for 22  
omakase 125 chef's creation, serves 3-4 guests

## PRIME TIME PLATES

YOUR DAILY FEATURES

### MONDAY

Oysters + Ounces  
\$3 oysters + \$1/oz  
Château des Charmes

### TUESDAY

Red Sauce Special  
\$29 plate, noodles +  
meatballs + ½ priced wine

### WEDNESDAY

Fogo Island Fish Feature  
\$29 two-piece +  
\$8 Stella Artois

### THURSDAY

Buckets + Bubbles  
\$29, four-piece fried  
chicken w/ fries  
+ ½ priced bubbles  
(\*w/ purchase of bucket)



EXECUTIVE CHEF TAYLOR MCMEEKIN

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

 New Farm = Organic, sustainable and regenerative farming.

 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.*

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