

DINNER

THE
DRAKE
HOTEL

TO START

East coast oysters 28 half | 52 doz (GF)

cheese board 26 half | 42 full Lignum honey, assorted nuts, preserves + ferments

charcuterie 26 house-made pickles, grainy mustard, herbed lavash

steak tartare 24 spicy ketchup chips, kosher dill, Russian dressing, sauerkraut, capers, fine herbs

dips + things 16 eggplant + tahini, tomato + cumin dips, lavash, crudité (VG)

bread + butter 8 Blackbird sourdough + multigrain, St. Brigid's butter

SMALL PLATES + SALADS

chicken noodle soup 19 'nuff said, finished with Lot 40 Canadian Whisky

bang bang shrimp 18 sweet chili, toasted coconut, sesame, scallion 🍣

lamb bacon skewer 18 grilled, plum bacon jam, rosemary (3pcs)

tuna tacos 22 ahi tuna tartare, greens, togarashi, fried wonton shell (3pcs) add: taco +7 🍣

winter greens 20 arugula, mizuna, heirloom carrot, Niagara maple vinaigrette

baby gem caesar 19 shaved fennel, bacon, miso croutons, seaweed buttermilk dressing

mushroom wedge 22 shiitake, hen of the woods, vegan sour cream, legumes (V)

MAINS

Eggplant "Parm" 24 breaded Eggplant, Arrabiata sauce, kalamata olives, capers, grilled broccolini, Chili crisp, almond parm (GF) (V)

roisserie chicken 32 half | 55 whole crispy potatoes, house slaw, pain au lait, cabin sauce

Fogo island cod 42 pan seared, cream o' mush, crispy fingerling, brown butter tartar

short rib bolognaise 32 pulled short rib, garlicky baguette, charred goat cheese

Drake veggie burger 22 veggie patty, Drake sauce, iceberg, red onions, pickles, Brioche, fries

Drake burger 26 Perth bacon, aged cheddar, Drake sauce, iceberg, red onions, pickles, Brioche, fries

steak frites 56 10oz Wellington County Striploin, Drake Fries, Peppercorn jus, herb aioli (GF)

make fries fancy: w/ Moliterno pecorino +5 sub winter greens or gem caesar +3

SUSHI

spicy sake maki 19 salmon, tobiko, spicy yuzu mayo, cucumber, avocado, togarashi, green onion

spicy maguro maki 21 ahi tuna, cucumber, spicy mayo, black + white sesame seeds

coconut ebi maki 19 coconut shrimp, cucumber, spicy coconut mayo, toasted coconut

brown rice dragon roll 18 tempura yam, avocado, mango, Drake hot sauce

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

land + sea maki 34 seared wagyu beef, BBQ unagi, tempura yam, arugula, spicy unagi sauce, black tobiko

nigiri trio 19 inari (2), sake (2), maguro (2) add: wagyu 2pc +2

sushi pizza 20 Panko breaded sushi rice, Ahi Tuna, black tobiko, jalapeño, red onion, spicy unagi sauce + spicy mayo, scallions

salmon sashimi 3pc for 14

tuna sashimi 3pc for 22

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

upgrade: any roll to brown rice +3

SIDES

Canadian potatoes 10 fried, ketchup seasoning, tarragon aioli

chili broccolini 10 Grilled broccolini, chili crisp, lemon, fried shallots

mushrooms 14 lemon miso, black pepper

Drake fries 9 tarragon aioli

make 'em fancy w/ Moliterno pecorino +5

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

♻️ 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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