

dinner

FOR THE TABLE

bread + butter 8
St Brigid's butter, fried rosemary, flaky salt (VG)

deviled eggs 14
kewpie mayo, Dijon scallion, chili (VG)

east coast oysters 30 / 54
mignonette, horseradish, lemon (OW) (GF)

oysters rockefeller 4pc 24
spinach, parmesan, bacon
add oyster +5

jumbo shrimp cocktail 18
cocktail sauce, lemon, horseradish (GF)

escargot 24
Paris mushrooms, garlic butter baguette
add cheese +5

steak tartare 24
capers, gherkins, anchovy, shallots, Dijon,
chilis, herbs, baguette

hamachi crudo 25
leche de tigre, sea buckthorn, ground cherries,
compressed cucumber, cilantro oil (GF)

SOUP

pumpkin + roasted garlic soup 14
apple gastrique, spiced chantilly (VG)

french onion soup 18
caramelized onions, veal broth, red wine,
Emmental, crouton

SALAD

big salad 17
greens, treviso, endive, radishes,
heirloom carrots, cucumber, beets,
fine herb Dijon vinaigrette (V) (GF)

drake caesar 18
romaine, croutons, Caesar dressing,
white anchovy, lardon

beet + orange 18
whipped feta, kohlrabi, radicchio,
candied pecans, citrus vinaigrette (VG)

buffalo stracciatella 24
roasted butternut squash, Asian pear, candied
pistachios, maple sherry vinaigrette,
multigrain sourdough (VG)

++ADD-ONS++
grilled chicken +9
grilled shrimp (OW) +10
crispy tofu +7



PASTA

pasta alla vodka 24
rigatoni, dill, tomato, cream (VG)

drake bolognese 26
linguine, veal, pork,
parmesan, basil

lobster spaghetti 36
vermouth, cream, fine herbs

MAIN

moules frites 24
vermouth, bourride, chili, parsley, garlic (OW)

sole meunière 34
grilled lemon, brown butter, white wine,
capers, parsley

chicken schnitzel 30
spätzle, savoy cabbage, house mustard,
capers, lemon lingonberry compote

eggplant "parm" 24
breaded eggplant, arrabbiata sauce,
Kalamata olives, capers, grilled broccolini,
chili crisp, almond "parm" (GF) (V)

steak frites 48
8oz bavette, peppercorn jus,
maître d' butter, hand cut fries

steak diane 65
12oz striploin, brandy, mushroom, jus

drake burger 26
Colby cheese, caramelized onions, peppercorn
aioli, toasted brioche bun, hand cut fries
make 'em fancy w/ Moliterno pecorino +5
add bacon + 5

drake veggie burger 22
iceberg, red onions, pickles,
peppercorn aioli, toasted brioche,
hand-cut fries
make 'em fancy
w/ Moliterno pecorino +5

prix fixe \$45

TO START [CHOOSE ONE]

pumpkin + roast garlic soup (VG)
apple gastrique, spiced chantilly

drake caesar
romaine, croutons, Caesar dressing,
white anchovy, lardon

big salad (V) (GF)
greens, treviso, endive, heirloom carrots,
radishes, cucumber, beets, fine herb
Dijon vinaigrette,

TO FOLLOW [CHOOSE ONE]

eggplant "parm" (V) (GF)
breaded eggplant, arrabbiata sauce,
Kalamata, olives, grilled broccolini,
capers, chili crisp, almond "parm"

drake bolognese
linguine, veal, pork,
parmesan, basil

steak frites
5oz Wellington County striploin
(served med rare) peppercorn jus,
herb aioli, fries

TO FINISH

hot fudge sundae (GF)
vanilla ice cream, hot fudge sauce,
pecans, Luxardo cherries

SIDE Paris mushrooms 12 / crispy fried sunchokes 14 / mashed potatoes 14 / Brussels sprouts 14 / Drake fries 9 / fancy fries 14

[VG] vegetarian [V] vegan [GF] gluten-free
[OW] Ocean Wise sustainable seafood

++ c'mon, it's time for ++

dinner



Consuming raw or undercooked foods can increase the risk of foodborne illness. All items may have been in contact with nuts, gluten + other allergens. Please inform the server of any allergies. +++ A 20% gratuity will be added to parties of 8 or more.

THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO

Executive Chef: Taylor McMeekin