

# LUNCH

*prix fixe*  \$30

## TO START [CHOOSE ONE]

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

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

**drake caesar**  
romaine, croutons, lardon, white  
anchovy + lemon dressing

## TO FOLLOW [CHOOSE ONE]

**pasta alla vodka**  
penne, dill, tomato, cream

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

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

[VG] vegetarian [V] vegan [GF] gluten-free

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