



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)

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

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

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)

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

PASTA

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

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

lobster spaghetti 36
vermouth, cream, fine herbs



MAIN

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

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

sole meunière 36
grilled lemon, brown butter, white wine, capers, parsley (OW)

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

steak Diane 85
14oz grain finished ribeye, brandy, mushroom, jus

drake burger 28
Colby cheese, Drake sauce, iceberg, red onions, pickles, brioche, hand cut fries
make 'em fancy w/ Moliterno pecorino +5
add bacon + 5

drake veggie burger 22
Drake sauce, iceberg, red onions, pickles, 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"

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

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 / 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