



# 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** 15  
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

**SIDE** Paris mushrooms 12 / mashed potatoes 14 / Brussels sprouts 14 / Drake fries 9 / fancy fries 14

## 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

**WINTER LICIOUS**  **prix fixe**

## APPETIZER [CHOOSE ONE]

**parsnip velouté**  
black garlic, pickled honey mushrooms (VG) (V) (GF) (L)

**seared tuna salad**  
warm navy bean, heirloom carrots, cippolini onions, brown butter vinaigrette (OW)

**bitterballen**  
pork rillettes, sauerkraut, cornichon, house mustard

## MAIN [CHOOSE ONE]

**trout almondine**  
pan-seared trout, haricot verts, toasted almonds (L)

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

**merguez**  
navy bean succotash, sautéed spinach, roast peppers (L)

## DESSERT [CHOOSE ONE]

**chocolate mousse**  
feuilletine, salted milk (VG)

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

**apple pie**  
dulce de leche, cinnamon, sweet pastry crust (VG)

++ 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