

ALL DAY MENU

THE DRAKE CHARCUTERIE BOARD

LOCAL & INTERNATIONAL 32

Local & international cheese, salami, proscuitto, pepperoni served with assorted crackers & breads, dried figs, grapes, assorted nuts and fig spread

SMALL PLATES

HUMMUS 15

House-made hummus, roasted eggplants, red onion, kalamata olives, baby arugula, grilled pita bread

BUFFALO CHICKEN FLATBREAD 16

Grilled chicken, buffalo sauce, baby arugula, naan

PEPPER-CRUSTED BEEF SKEWERS* 18 Pepper-crusted beef skewers, blue cheese fondue

VEGAN STUFFED MUSHROOMS 15

Stuffed mushrooms, spinach, artichoke, red peppers, tofu, marinara sauce, microgreens

CRAB CAKE 18

Crab cake with mango & arugula slaw, avocado, cilantro ginger vinaigrette, lemon aioli

JUMBO CHICKEN WINGS 6 WINGS \$10 | 12 WINGS \$18

Choice of mango habanero, buffalo or BBQ sauce with ranch or blue cheese dressing. Includes carrots and celery sticks

WARM BRIE APRICOT 15

Baked Brie cheese, apricot jam, toasted almonds, microgreens, crostini

GREENS AND SOUPS

Add chicken +\$8, salmon* +\$10, steak* +\$13

SPINACH & BEET SALAD 15

Baby spinach, red & golden beets, candied pecans, ricotta salata cheese, blood orange vinaigrette

CLASSIC CAESAR 15

Romaine, shaved parmesan, white anchovy, tomato, bruschetta crostini, & creamy Caesar dressing

ROASTED BRUSSEL SPROUT SALAD 14

Brussel sprouts, Granny Smith apples, sliced roasted almonds, dried cranberries, grana padano cheese, fig balsamic drizzle

BOOKBINDER SOUP* 12

Roasted seafood bisque topped with seared red snapper served with dry sherry

SOUP OF THE DAY 8

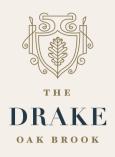
Made fresh daily from the finest ingredients

FRENCH ONION GRATIN 10

Brandy-enhanced caramelized onion, Gruyere, provolone, parmesan cheese

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Some items can be made gluten free. Please ask your server for more details. If you have any concerns regarding food allergies, please alert the in-room dining agent prior to your order. All in-room dining orders are subject to taxes, and a service charge of 20%. The service charge includes gratuity. Must be 21 years of age with proper identification to order alcoholic beverages.



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FEATURED BURGERS

PRIME ANGUS AMERICAN BURGER* 20

House-ground half pound certified Angus prime sirloin, short rib, and brisket. Served with lettuce, tomato, onion, pickle, American cheese on a brioche bun.

Choice of: French fries, sweet potato fries, side salad or fruit

GOURMET WAGYU BURGER* 28

Lettuce, tomato, pickle, white cheddar, grilled onion and truffle aioli on a brioche bun. Choice of: French fries, sweet potato fries, side salad or fruit

BLACK BEAN AVOCADO BURGER 16

Lettuce, tomato, pickle, smashed avocado on a vegan bun. Choice of: French fries, sweet potato fries, side salad or fruit

THE CHEF'S SIGNATURE ENTRÉES

CHAR-GRILLED FILET MIGNON* 56

8 oz filet mignon, roasted Brussel sprouts, gruyere mashed potatoes, cipollini onion, red wine reduction, and microgreens

MAPLE MUSTARD SALMON* 38

Seared Atlantic salmon, whipped potatoes, sauteed spinach, apple slaw, and microgreens

CHILEAN SEA BASS 52

Parmesan risotto, grilled asparagus, lemon caper sauce, and microgreens

BERKSHIRE PORK SHANK* 49

Stout braised pork, honey-roasted carrots, pumpkin and cranberry risotto, and microgreens

FRENCH CHICKEN PROVENCAL 34

Bone-in chicken, olive, tomato sauce, rice pilaf, and microgreens

DRAKE FISH FRY 22

Pacific cod, truffle fries, chef's house made tartar sauce

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