



In-Room Dining menu

Extension 66

BREAKFAST 6:30AM – 11:00AM DAILY

QUICK CHOICES

Fruit Cup	7.95
Cereal	8.95
Granola, Corn Flakes, Cheerios, Raisin Bran, or Rice Krispies	
Steel Cut Oats	9.95
Steel-Cut Oatmeal with Warm Apple-Black Currant Compote or Brown Sugar and Raisins	
Greek Yogurt Parfait	16.95
Creamy Plain Yogurt, Granola, Drizzled Honey	
S I D E S	
Plain Bagel with Cream Cheese	4.95
Everything Bagel with Cream Cheese	4.95
One Pancake with Maple Syrup	5.95
Blueberry Muffin	5.95
Hash Browns	6.95
One Egg (Any Style)	6.95
Breakfast Greens	6.95
Applewood Smoked Bacon	6.95
Country Sausage Links	6.95
Croissant	8.95
Sugar-Cured Grilled Ham	8.95
Short Stack of Pancakes with Maple Syrup	8.95
Chocolate Croissant	9.95
Chicken Sausage	9.95

ALL DAY SUN-THURS 11:00AM-10:00PM FRI-SAT 11:00AM-11:00PM

APPETIZERS

Rosemary Manchego Cheese Fries	10.95
Roasted Garlic Aioli	
Green Chile & Cheese Quesadilla	16.95
Bacon, Green Chile, and White Cheddar Cheese, Grilled Spinach Flour Tortillas, Fresh Salsa, Sour Cream	
Fried Shrimp	17.95
Lemon Aioli	
Crab Cakes	20.95
Sundried Tomato Aioli, Arugula Salad, Balsamic Vinaigrette	
Cheese Plate	26.95
Selection of Cheeses, Dried Fruit, Preserves, Variety of Crackers & Grilled Breads	
Charcuterie Plate	29.95
Selection of Salamis, Sausages, Cured Meats, Dried Fruit, Whole Mustard, Preserves, Variety of Crackers & Grilled Bread	
Caviar Experience	99.95
Tomatoes, Capers, Onions, Hard Boiled Eggs, Variety of Crackers and Grilled Breads with Premium Sturgeon Caviar	

SOUPS & SALADS

All Entrees are served with Local Artisan Bread & Butter

Soup de Jour Cup 6.95 Bowl 8.95	
Cream of Wild Rice Cup 6.95 Bowl 8.95	
Garden Salad	8.95
Field Greens with Tomato, Cucumber, Croutons, Watermelon Radish, Carrots, and your choice of Dressing	
With Chicken	14.95
With Shrimp	19.95
With Beef Filet**	25.95
Caesar Salad	8.95
Classic Romaine Salad with Parmesan Cheese, Caesar Dressing, Garlic Croutons	
With Chicken	14.95
With Shrimp	19.95
With Beef Filet**	25.95
Caprese Salad	14.95
Sliced Large Local Tomatoes, Fresh Mozzarella, Locally Grown Fresh Basil, Pickled Shallots on Mixed Green Salad tossed with Balsamic Vinaigrette	
Wedge Salad	19.95
Baby Iceberg Lettuce, Avocado, Bacon, Grape Tomatoes, Blue Cheese Crumbles with Blue Cheese Dressing	
With Chicken	22.95
With Shrimp	27.95
With Beef Filet**	32.95
Dressings: Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Citrus Vinaigrette, Italian, French, 1000 Island	

PIZZAS

Margherita	15.95
Tomato Sauce, Mozzarella, Balsamic Reduction	
Sausage & Pepperoni	17.95
Italian Sausage, Pepperoni, Mozzarella	
Seasonal Pizza	17.95
A Chef Created Seasonal Pizza	

BREAKFAST ENTREES

Housemade Buttermilk Pancakes	14.95
Stack of Three Pancakes with Pure Maple Syrup	
Banana Pancakes	15.95
Chocolate Pancakes	15.95
Blueberry Pancakes	16.95
French Toast	16.95
Two Slices of Custard-Battered Pullman Loaf, Banana Brûlée, Maple Syrup	
Avocado Toast**	19.95
Ricotta, Frisee, Heirloom Tomatoes, Avocado, Poached Egg, Ciabatta Bread	
Breakfast Quesadilla	19.95
Eggs Scrambled with Applewood-Smoked Bacon, Green Chiles, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, Avocado in Two Flour Tortillas	
Heartland Omelet	20.95
Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper, Onion, Hash Brown, Toast	
Eggs Benedict **	20.95
Two Poached Eggs on English Muffin with Shaved Ham, Hollandaise, Hash Browns	
Ham, Bacon, and Sausage Omelet	21.95
Sugar-Cured Ham, Applewood Smoked Bacon, Sausage, Cheddar Cheese Hash Brown, Toast	
Farm Breakfast**	23.95
Three Eggs, any style, with your choice of Smoked Bacon, or Country Sausage Links, Hash Brown, Toast	

SANDWICHES & BURGERS

Served with French Fries, Potato Chips, Fruit Cup, Cup of Soup, Side Garden or Caesar Salad

Fried Egg Sandwich **	17.95
Two Fried Eggs, Amish White Cheddar Cheese, Smoked Bacon, Tomato, Mayonnaise on Sourdough Bread	
BLT	19.95
Applewood-Smoked Bacon, Tomatoes, Lettuce, Avocado Aioli on Multi-Grain Toast	
Grilled Chicken Sandwich	20.95
Sriracha Honey Mustard, Swiss, Cheddar, Bacon, Lettuce, Tomato, Country White Bun	
California Club	21.95
Shaved Turkey Breast, Applewood-Smoked Bacon, Swiss and American Cheeses, Lettuce, Tomato, Avocado Aioli on Multi-Grain Toast	
Walleye Sandwich	24.95
Pan Fried Walleye, Lettuce, Tomato, Tartar Sauce, Hoagie Bun	
Classic Wagyu Burger**	25.95
1/2 Pound Rancher Legacy Domestic Wagyu Grilled with or without Cheese, Toasted Brioche Roll Add Bacon....2.00	
Grilled Steak Sandwich**	29.95
Grilled Beef Filet, Horseradish Cream, Caramelized Onions, Blue Cheese Crumbles, Port Wine Reduction, Hoagie Bun	

DINNER ENTREES

All Entrees are served with Local Artisan Bread & Butter

Pasta (Gluten Free Upon Request)	21.95
Linguini Pasta with your choice of Parmesan Cream Sauce or Marinara	
With Chicken	26.95
With Shrimp	30.95
Fish & Chips	26.95
Wild Rice Beer-Battered Walleye with French Fries, House Tartar Sauce, and Fresh Lemon	
Seared Herb Chicken	27.95
Seasoned Flour, Herb Chicken Jus, Baby Carrots, Asparagus, Creamed Wild Rice	
Shrimp	28.95
Pan Seared, Classic Scampi Butter Sauce, Asparagus, Sundried Tomatoes, Fregola Pasta	
Pan Seared Walleye	35.95
Seasoned Flour, topped with Lemon-Caper Butter Sauce, Baby Carrots, Asparagus, Creamed Wild Rice	
Pan Seared Scallops**	40.95
Pernod Cream, Balsamic Reduction, Heirloom Tomatoes, Fregola Pasta	
Grilled Filet Mignon**	49.95
6oz Filet Center Cut, basted in Maître d'hôtel Butter, Red Wine Demi, Asparagus, Herb Roasted Potatoes	
Grilled Ribeye**	67.95
16oz Ribeye, Maître d'hôtel Butter, Asparagus	

** Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An 18% Service Charge (\$3.00 minimum), a Delivery Charge, and Sales Tax are automatically added to all orders. *Prices are subjected to change*

DESSERTS

Cookies and Milk	5.95
House Made Chocolate Chip Cookies, Choice of Milk	
Vanilla Bean Ice Cream	6.95
Three scoops of House Vanilla Bean Ice Cream	
Ice Cream Sundae	8.95
Three scoops of House Vanilla Bean Ice Cream, Crushed Peanuts, Whipped Cream, Chocolate Sauce, Cherries	

Crème Brûlée	8.95
Fresh Vanilla Bean Custard with Caramelized Sugar Crust, Fresh Berries	
Cheesecake	9.95
New York-style Cheesecake, Raspberry	
Chocolate Lava Brownies	9.95
Warm Chocolate Lava Brownies, Caramel Sauce, House Vanilla Bean Ice Cream	

BEVERAGES

Skim or Whole Milk	3.00
Soy, Almond, Oat, Coconut Milk	4.00
Hot Chocolate	3.00
Assorted Bottled Soft Drinks	4.50
Coke, Diet Coke, Sprite	
House Blend Iced Tea	3.00
Arnold Palmer	4.50
Organic Rishi Tea	4.00
English Breakfast, Earl Grey, Jade Cloud, Chamomile Medley, Peppermint, Blueberry Hibiscus, Ginger Turmeric	
Acqua Panna	
500ml	6.00
1 Liter	8.00
San Pellegrino Water	
500ml	6.00
1 Liter	8.00

COFFEE

Organic Single Origin Ethiopian	4.25
100% Single Origin Organic Ethiopian Coffee	
Small (2-3 Cups)	9.00
Large (4-5 Cups)	13.00
Espresso	3.50
Regular or Decaf	
Double Espresso	4.00
Regular or Decaf	
Cappuccino	4.00
Latte	4.00
Flat White	4.25
Americano	4.25

ADD ONS:

Flavored Shots	0.50
Alternative Milk	0.50

JUICES

100 % Fresh Squeezed Juice	4.00
Cranberry, Apple, or Tomato Juice	
Lemonade	4.00
Orange, Carrot, Pineapple, Grapefruit Juice	5.00

MOCKTAILS

Sparkling Blood-Orange Mocktail	9.95
Blood-Orange Juice, Sparkling Water, Honey	
Roseberry Mocktail Mule	10.95
Fresh Blackberries, Rosemary, Ginger Beer	
Mallard Fizz	10.95
White Grape Juice, Sparkling Lime Water	

PRIVATE BAR PRICE LIST

(In Room)

SNACKS

Oatmeal Cookies	8.00
The Mark Snack Mix	10.00
Dark Chocolate Toffee Pistachios	10.00
Smoky Almonds	10.00
Berry Blossom Trail Mix	10.00
Peanut M&M's	12.00

NON-ALCOHOLIC BEVERAGES

Coke	4.00
Diet Coke	4.00
Tonic	4.00
Acqua Panna	5.00
San Pellegrino Aranciata	5.00
Filthy Bloody Mary Mix	12.00

ALCOHOLIC BEVERAGES

White Claw	7.00
Summit Pale Ale (local)	8.00
Surly Furious (local)	8.00
Montucky Lager	8.00

WINE

Chardonnay	14.00
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SPIRITS

Jack Daniels Whiskey	8.00
Tito's Vodka	8.00
Tanqueray Gin	9.00
Bacardi Superior	8.00
Prairie Vodka	35.00
Bulleit Bourbon	30.00
Crooked Water "Manley's" Old Fashioned Mix (local)	25.00

Crème Brûlée	8.95
Fresh Vanilla Bean Custard with Caramelized Sugar Crust, Fresh Berries	
Cheesecake	9.95
New York-style Cheesecake, Raspberry	
Chocolate Lava Brownies	9.95
Warm Chocolate Lava Brownies, Caramel Sauce, House Vanilla Bean Ice Cream	

ALCOHOLIC BEVERAGES AVAILABLE AFTER 8AM

WINES BY THE GLASS

Sparkling	
Francois Montand 187ml, Brut Rose, NV, France	
Chardonnay	
Murphy-Goode California	
Left Coast "Truffle Hill," Oregon	
Sweet	
Beringer, White Zinfandel, California	
Vietti, Moscato, Castiglione Tinela	
Cabernet Sauvignon	
Murphy-Goode, California	
RouteStock, Napa Valley	

BEER & COCKTAILS

Screwdriver	10.95
Wheatley Vodka, Orange Juice. Upgrade to Tito's 2.00	
Greyhound	11.95
Wheatley Vodka, Grapefruit Juice. Upgrade to Tito's 2.00	
Mimosa	11.95
Sparkling Champagne, Orange Juice	
Prickly Pear Bellini	12.95
Sparkling Champagne, Prickly Pear Puree	
Black Currant Bellini	12.95
Sparkling Champagne, Black Currant Puree	
Roseberry Mule	13.95
Wheatley Vodka, Fresh Blackberries, Rosemary, Ginger Beer. Upgrade to Tito's 2.00	
Cold Brew Coffee Cocktail	13.95
House Brewed Cold Brew, Jim Beam, Triple Sec, Maple Syrup, Cream	
Upgrade to Maker's Mark 2.00	
Bloody Mary	14.95
Vodka, House-Made Bloody Mary Mix, Caprese Skewer	
Upgrade to Tito's 2.00	
Domestic Beer	8.00
Bud Light, Budweiser, and Coors Light	
Premium Domestic & Imported Beer	9.00
Summit Pale Ale (local), Summit Saga IPA (local), Modelo Especial, Stella Artois, Red Stripe, Newcastle, Fulton Lonely Blonde (local), Surly Hell Lager (local)	
White Claw	7.00
Sociable Cider Werks Freewheeler (local)	9.00

GUEST INFORMATION



Lunch:

Monday – Saturday 11am – 2pm

Dinner:

Monday-Friday 5pm - 9pm
Saturday 5pm - 9:30pm

Bar:

Monday - Saturday 11:00am - 10:30pm
Sunday 4pm - 8pm

THE DRAKE

LOBBY BAR

A La Carte Breakfast

Monday - Saturday 7am - 11am

Coffee, Pastries, and Delectables

Monday - Friday 7am - 11am
Saturday-Sunday 7am - 12pm

A La Carte Brunch

Sunday 8am - 2pm

Full Bar, Lite Bites

Thursday - Saturday 4pm - 8pm

Check out time: 12 pm

We are a completely non-smoking property. Smoking of any kind within the hotel can result in an additional \$250 cleaning fee.

Wi-Fi Information: CHOOSE "SAINT PAUL HOTEL"

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Complimentary Access (Basic free wi-fi; 6 MBPS) Premium Package (12 MBPS) Premium Plus Package (20 MBPS)

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