



# In-Room Dining menu

## Extension 66

BREAKFAST 6:30AM – 11:00AM DAILY

### QUICK CHOICES

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

### BREAKFAST ENTREES

<b>Housemade Buttermilk Pancakes</b> .....	14.95
<i>Stack of Three Pancakes with Pure Maple Syrup</i>	
<b>Banana Pancakes</b> .....	15.95
<b>Chocolate Pancakes</b> .....	15.95
<b>Blueberry Pancakes</b> .....	15.95
<b>French Toast</b> .....	15.95
<i>Two Slices of Custard-Battered Pullman Loaf, Banana Brûlée, Maple Syrup</i>	
<b>Avocado Toast**</b> .....	17.95
<i>Ricotta, Frisee, Heirloom Tomatoes, Avocado, Poached Egg, Ciabatta Bread</i>	
<b>Breakfast Quesadilla</b> .....	17.95
<i>Eggs Scrambled with Applewood-Smoked Bacon, Green Chiles, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, Avocado in Two Flour Tortillas</i>	
<b>Heartland Omelet</b> .....	18.95
<i>Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper, Onion, Hash Brown, Toast</i>	
<b>Ham, Bacon, and Sausage Omelet</b> .....	19.95
<i>Sugar-Cured Ham, Applewood Smoked Bacon, Sausage, Cheddar Cheese Hash Brown, Toast</i>	
<b>Eggs Benedict **</b> .....	19.95
<i>Two Poached Eggs on English Muffin with Shaved Ham, Hollandaise, Hash Browns</i>	
<b>Farm Breakfast**</b> .....	21.95
<i>Three Eggs, any style, with your choice of Smoked Bacon, or Country Sausage Links, Hash Brown, Toast</i>	

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

### APPETIZERS

<b>Rosemary Manchego Cheese Fries</b> .....	10.95
<i>Roasted Garlic Aioli</i>	
<b>Fried Shrimp</b> .....	15.95
<i>Lemon Aioli</i>	
<b>Green Chile &amp; Cheese Quesadilla</b> .....	16.95
<i>Bacon, Green Chile, and White Cheddar Cheese, Grilled Spinach Flour Tortillas, Fresh Salsa, Sour Cream</i>	
<b>Crab Cakes</b> .....	18.95
<i>Sundried Tomato Aioli, Arugula Salad, Balsamic Vinaigrette</i>	
<b>Cheese Plate</b> .....	26.95
<i>Selection of Cheeses, Dried Fruit, Preserves, Variety of Crackers &amp; Grilled Breads</i>	
<b>Charcuterie Plate</b> .....	27.95
<i>Selection of Salamis, Sausages, Cured Meats, Dried Fruit, Whole Mustard, Preserves, Variety of Crackers &amp; Grilled Bread</i>	
<b>Caviar Experience</b> .....	95.95
<i>Tomatoes, Capers, Onions, Hard Boiled Eggs, Variety of Crackers and Grilled Breads with Premium Sturgeon Caviar</i>	

### SOUPS & SALADS

All Entrees are served with Local Artisan Bread & Butter

<b>Soup de Jour</b>   Cup 6.95   Bowl 8.95	
<b>Cream of Wild Rice</b>   Cup 6.95   Bowl 8.95	
<b>Garden Salad</b> .....	7.95
<i>Field Greens with Tomato, Cucumber, Croutons, Watermelon Radish, Carrots, and your choice of Dressing</i>	
With Chicken.....	12.95
With Shrimp.....	16.95
With Beef Filet**.....	21.95
<b>Caesar Salad</b> .....	8.95
<i>Classic Romaine Salad with Parmesan Cheese, Caesar Dressing, Garlic Croutons</i>	
With Chicken.....	13.95
With Shrimp.....	17.95
With Beef Filet**.....	22.95
<b>Caprese Salad</b> .....	14.95
<i>Sliced Large Local Tomatoes, Fresh Mozzarella, Locally Grown Fresh Basil, Pickled Shallots on Mixed Green Salad tossed with Balsamic Vinaigrette</i>	
<b>Wedge Salad</b> .....	16.95
<i>Baby Iceberg Lettuce, Avocado, Bacon, Grape Tomatoes, Blue Cheese Crumbles with Blue Cheese Dressing</i>	
With Chicken.....	21.95
With Shrimp.....	25.95
With Beef Filet**.....	30.95

Dressings: Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Citrus Vinaigrette, Italian, French, 1000 Island

### PIZZAS

<b>Margherita</b> .....	15.95
<i>Tomato Sauce, Mozzarella, Balsamic Reduction</i>	
<b>Sausage &amp; Pepperoni</b> .....	17.95
<i>Italian Sausage, Pepperoni, Mozzarella</i>	
<b>Seasonal Pizza</b> .....	17.95
<i>A Chef Created Seasonal Pizza</i>	

### SANDWICHES & BURGERS

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

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

### DINNER ENTREES

All Entrees are served with Local Artisan Bread & Butter

<b>Pasta (Gluten Free Upon Request)</b> .....	21.95
<i>Linguini Pasta with your choice of Parmesan Cream Sauce or Marinara</i>	
With Chicken.....	26.95
With Shrimp.....	30.95
<b>Fish &amp; Chips</b> .....	26.95
<i>Wild Rice Beer-Battered Walleye with French Fries, House Tartar Sauce, and Fresh Lemon</i>	
<b>Seared Herb Chicken</b> .....	27.95
<i>Seasoned Flour, Herb Chicken Jus, Baby Carrots, Asparagus, Creamed Wild Rice</i>	
<b>Shrimp</b> .....	28.95
<i>Pan Seared, Classic Scampi Butter Sauce, Asparagus, Sundried Tomatoes, Fregola Pasta</i>	
<b>Pan Seared Walleye</b> .....	35.95
<i>Seasoned Flour, topped with Lemon-Caper Butter Sauce, Baby Carrots, Asparagus, Creamed Wild Rice</i>	
<b>Pan Seared Scallops**</b> .....	35.95
<i>Pernod Cream, Balsamic Reduction, Heirloom Tomatoes, Fregola Pasta</i>	
<b>Grilled Filet Mignon**</b> .....	45.95
<i>6oz Filet Center Cut, basted in Maître d'hôtel Butter, Red Wine Demi, Asparagus, Herb Roasted Potatoes</i>	
<b>Grilled Ribeye**</b> .....	59.95
<i>16oz Ribeye, Maître d'hôtel Butter, Asparagus</i>	

\*\* 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

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

ALCOHOLIC BEVERAGES AVAILABLE AFTER 8AM

WINES BY THE GLASS

**Sparkling**

*Francois Montand 187ml, Brut Rose, NV, France* .....15.00

**Chardonnay**

*Murphy-Goode California* .....14.00

*Left Coast "Truffle Hill," Oregon* .....17.00

**Sweet**

*Beringer, White Zinfandel, California* .....11.00

*Vietti, Moscato, Castiglione Timela* .....14.00

**Cabernet Sauvignon**

*Murphy-Goode, California* .....14.00

*RouteStock, Napa Valley* .....18.00

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 4:30pm-9:00pm  
 Saturday 4:30-9:30pm

Bar:

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

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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