



In-Room Dining menu

Extension 66

BREAKFAST 6:30AM – 11:00AM DAILY

QUICK CHOICES

Fruit Cup	7.95
Cereal	8.95
<i>Granola, Corn Flakes, Cheerios, Raisin Bran, or Rice Krispies</i>	
Steel Cut Oats	9.95
<i>Steel-Cut Oatmeal with Warm Apple-Black Currant Compote or Brown Sugar and Raisins</i>	
Greek Yogurt Parfait	16.95
<i>Creamy Plain Yogurt, Granola, Drizzled Honey</i>	
SIDES	
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

BREAKFAST ENTREES

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

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

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

PIZZAS

Margherita	15.95
<i>Tomato Sauce, Mozzarella, Balsamic Reduction</i>	
Sausage & Pepperoni	17.95
<i>Italian Sausage, Pepperoni, Mozzarella</i>	
Seasonal Pizza	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

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

Pasta (Gluten Free Upon Request)	21.95
<i>Linguini Pasta with your choice of Parmesan Cream Sauce or Marinara</i>	
With Chicken.....	26.95
With Shrimp.....	30.95
Fish & Chips	26.95
<i>Wild Rice Beer-Battered Walleye with French Fries, House Tartar Sauce, and Fresh Lemon</i>	
Seared Herb Chicken	27.95
<i>Seasoned Flour, Herb Chicken Jus, Baby Carrots, Asparagus, Creamed Wild Rice</i>	
Shrimp	28.95
<i>Pan Seared, Classic Scampi Butter Sauce, Asparagus, Sundried Tomatoes, Fregola Pasta</i>	
Pan Seared Walleye	35.95
<i>Seasoned Flour, topped with Lemon-Caper Butter Sauce, Baby Carrots, Asparagus, Creamed Wild Rice</i>	
Pan Seared Scallops**	40.95
<i>Pernod Cream, Balsamic Reduction, Heirloom Tomatoes, Fregola Pasta</i>	
Grilled Filet Mignon**	49.95
<i>6oz Filet Center Cut, basted in Maître d'hôtel Butter, Red Wine Demi, Asparagus, Herb Roasted Potatoes</i>	
Grilled Ribeye**	67.95
<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
<i>House Made Chocolate Chip Cookies, Choice of Milk</i>	
Vanilla Bean Ice Cream	6.95
<i>Three scoops of House Vanilla Bean Ice Cream</i>	
Ice Cream Sundae	8.95
<i>Three scoops of House Vanilla Bean Ice Cream, Crushed Peanuts, Whipped Cream, Chocolate Sauce, Cherries</i>	

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

BEVERAGES

Skim or Whole Milk.....	3.00
Soy, Almond, Oat, Coconut Milk.....	4.00
Hot Chocolate.....	3.00
Assorted Bottled Soft Drinks.....	4.50
<i>Coke, Diet Coke, Sprite</i>	
House Blend Iced Tea.....	3.00
Arnold Palmer.....	4.50
Organic Rishi Tea.....	4.00
<i>English Breakfast, Earl Grey, Jade Cloud, Chamomile Medley, Peppermint, Blueberry Hibiscus, Ginger Turmeric</i>	
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
<i>100% Single Origin Organic Ethiopian Coffee</i>	
Small (2-3 Cups).....	9.00
Large (4-5 Cups).....	13.00
Espresso.....	3.50
<i>Regular or Decaf</i>	
Double Espresso.....	4.00
<i>Regular or Decaf</i>	
Cappuccino.....	4.00
Latte.....	4.00
Flat White.....	4.25
Americano.....	4.25

ADD ONS:

<i>Flavored Shots</i>	0.50
<i>Alternative Milk</i>	0.50

JUICES

100 % Fresh Squeezed Juice.....	4.00
<i>Cranberry, Apple, or Tomato Juice</i>	
Lemonade.....	4.00
Orange, Carrot, Pineapple, Grapefruit Juice.....	5.00

MOCKTAILS

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

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

ALCOHOLIC BEVERAGES AVAILABLE AFTER 8AM

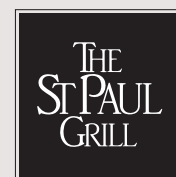
WINES BY THE GLASS

Sparkling	
<i>Francois Montand 187ml, Brut Rose, NV, France</i>	
15.00	
Chardonnay	
<i>Murphy-Goode California</i>	
14.00	
<i>Left Coast "Truffle Hill," Oregon</i>	
17.00	
Sweet	
<i>Beringer, White Zinfandel, California</i>	
11.00	
<i>Vietti, Moscato, Castiglione Timela</i>	
14.00	
Cabernet Sauvignon	
<i>Murphy-Goode, California</i>	
14.00	
<i>RouteStock, Napa Valley</i>	
18.00	

BEER & COCKTAILS

Screwdriver	10.95
<i>Wheatley Vodka, Orange Juice. Upgrade to Tito's 2.00</i>	
Greyhound	11.95
<i>Wheatley Vodka, Grapefruit Juice. Upgrade to Tito's 2.00</i>	
Mimosa	11.95
<i>Sparkling Champagne, Orange Juice</i>	
Prickly Pear Bellini	12.95
<i>Sparkling Champagne, Prickly Pear Puree</i>	
Black Currant Bellini	12.95
<i>Sparkling Champagne, Black Currant Puree</i>	
Roseberry Mule	13.95
<i>Wheatley Vodka, Fresh Blackberries, Rosemary, Ginger Beer. Upgrade to Tito's 2.00</i>	
Cold Brew Coffee Cocktail	13.95
<i>House Brewed Cold Brew, Jim Beam, Triple Sec, Maple Syrup, Cream</i>	
<i>Upgrade to Maker's Mark 2.00</i>	
Bloody Mary	14.95
<i>Vodka, House-Made Bloody Mary Mix, Caprese Skewer</i>	
<i>Upgrade to Tito's 2.00</i>	
Domestic Beer	8.00
<i>Bud Light, Budweiser, and Coors Light</i>	
Premium Domestic & Imported Beer	9.00
<i>Summit Pale Ale (local), Summit Saga IPA (local), Modelo Especial, Stella Artois, Red Stripe, Newcastle, Fulton Lonely Blonde (local), Surly Hell Lager (local)</i>	
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)
If splash page does not appear, please use upgrademe.com