



# In-Room Dining menu

## Extension 66

### BREAKFAST 6:30AM – 11:00AM DAILY

#### QUICK CHOICES

<b>Fruit Cup</b> .....	7.95
<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</b> .....	16.95
<i>Creamy Plain Yogurt, Assorted Berries, Granola, Drizzled Honey</i>	

#### SIDES

Plain Bagel with Cream Cheese.....	5.95
Everything Bagel with Cream Cheese.....	5.95
One Pancake with Maple Syrup.....	6.95
Blueberry Muffin.....	6.95
Hash Browns.....	7.95
One Egg* (Any Style).....	7.95
Breakfast Greens.....	7.95
Applewood-Smoked Bacon.....	7.95
Country Sausage Links.....	7.95
Croissant.....	9.95
Grilled Sugar-Cured Ham.....	9.95
Short Stack of Pancakes with Maple Syrup.....	9.95
Chocolate Croissant.....	9.95
Chicken Sausage.....	9.95

### 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>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>Fried Shrimp</b> .....	17.95
<i>Lemon Aioli</i>	
<b>Crab Cakes</b> .....	20.95
<i>Sun-Dried 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> .....	29.95
<i>Selection of Salamis, Sausages, Cured Meats, Dried Fruit, Whole Mustard, Preserves, Variety of Crackers &amp; Grilled Bread</i>	
<b>Caviar Experience</b> .....	99.95
<i>Tomatoes, Capers, Onions, Hard-Boiled Eggs, Variety of Crackers &amp; Grilled Breads with Premium Sturgeon Caviar</i>	

#### SOUPS & SALADS

All Entrees are Served with Local Artisan Bread & Butter

<b>Soup du Jour</b>   Cup 6.95   Bowl 8.95	
<b>Cream of Wild Rice</b>   Cup 6.95   Bowl 8.95	
<b>Garden Salad</b> .....	8.95
<i>Field Greens with Tomato, Cucumber, Croutons, Watermelon Radish, Carrots and Your Choice of Dressing</i>	
With Chicken.....	14.95
With Shrimp.....	18.95
With Beef Filet*.....	25.95
<b>Caesar Salad</b> .....	8.95
<i>Classic Romaine Salad with Parmesan Cheese, Caesar Dressing, Garlic Croutons</i>	
With Chicken.....	14.95
With Shrimp.....	18.95
With Beef Filet*.....	25.95
<b>Caprese Salad</b> .....	14.95
<i>Sliced Large Local Tomatoes, Fresh Mozzarella, Locally Grown Fresh Basil, Pickled Shallots on Mixed Greens Salad Tossed with Balsamic Vinaigrette</i>	
<b>Wedge Salad</b> .....	19.95
<i>Baby Iceberg Lettuce, Avocado, Bacon, Grape Tomatoes, Blue Cheese Crumbles with Blue Cheese Dressing</i>	
With Chicken.....	22.95
With Shrimp.....	29.95
With Beef Filet*.....	36.95
<i>Dressings: Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Citrus Vinaigrette, Italian, French, 1000 Island</i>	

#### 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>	

#### 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> .....	17.95
<b>French Toast</b> .....	16.95
<i>Two Slices of Custard-Battered Pullman Loaf, Banana Brûlée, Maple Syrup</i>	
<b>Avocado Toast*</b> .....	19.95
<i>Ricotta, Frisée, Heirloom Tomatoes, Avocado, Poached Egg, Ciabatta Bread</i>	
<b>Breakfast Quesadilla</b> .....	19.95
<i>Eggs Scrambled, Applewood-Smoked Bacon, Green Chiles, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, Avocado in Two Flour Tortillas</i>	
<b>Eggs Benedict*</b> .....	20.95
<i>Two Poached Eggs on English Muffin with Shaved Ham, Hollandaise, Hash Browns</i>	
<b>Heartland Omelet</b> .....	22.95
<i>Three Eggs with Sugar-Cured Ham, Aged Amish Cheddar, Bell Pepper, Onion, Hash Brown, Toast</i>	
<b>Ham, Bacon and Sausage Omelet</b> .....	23.95
<i>Sugar-Cured Ham, Applewood-Smoked Bacon, Sausage, Cheddar Cheese, Hash Browns, Toast</i>	
<b>Farm Breakfast*</b> .....	24.95
<i>Three Eggs Any Style, with Your Choice of Smoked Bacon or Country Sausage Links, Hash Browns, with Choice of Toast</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> .....	19.95
<i>Applewood-Smoked Bacon, Tomatoes, Lettuce, Avocado Aioli on Multigrain Toast</i>	
<b>California Club</b> .....	21.95
<i>Shaved Turkey Breast, Applewood-Smoked Bacon, Swiss and American Cheeses, Lettuce, Tomato, Avocado Aioli on Multigrain Toast</i>	
<b>Grilled Chicken Sandwich</b> .....	22.95
<i>Sriracha Honey Mustard, Swiss, Cheddar, Bacon, Lettuce, Tomato, Country White Bun</i>	
<b>Walleye Sandwich</b> .....	24.95
<i>Pan-Fried Walleye, Lettuce, Tomato, Tartar Sauce, Hoagie Bun</i>	
<b>Classic Wagyu Burger*</b> .....	25.95
<i>1/2 Pound Rancher Legacy Domestic Wagyu Grilled, With or Without Cheese, Toasted Brioche Roll   Add Bacon....2.00</i>	
<b>Grilled Steak Sandwich*</b> .....	29.95
<i>Grilled Beef Filet, Horseradish Cream, Caramelized Onions, Blue Cheese Crumbles, Port Wine Reduction, Hoagie Bun</i>	

#### DINNER ENTRÉES

All Entrées are Served with Local Artisan Bread & Butter

<b>Pasta</b> (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
<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, Sun-Dried 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>Grilled Salmon*</b> .....	40.95
<i>Pernod Cream, Balsamic Reduction, Heirloom Tomatoes, Fregola Pasta</i>	
<b>Grilled Filet Mignon*</b> .....	49.95
<i>6oz Center Cut Filet, Basted in Maitre d'Hôtel Butter, Red Wine Demi-Glace, Asparagus, Herb Roasted Potatoes</i>	
<b>Grilled Dry-Aged New York Strip*</b> .....	67.95
<i>18oz Striploin, Maitre d'Hôtel Butter, Asparagus</i>	

Consumer Advisory: \*This item is served raw or undercooked or contains 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 subject to change

DESSERTS

Cookies and Milk	6.95
House-Made Chocolate Chip Cookies, Choice of Milk	
Vanilla Bean Ice Cream	7.95
Three Scoops of House Vanilla Bean Ice Cream	
Ice Cream Sundae	9.95
Three Scoops of House Vanilla Bean Ice Cream, Crushed Peanuts, Whipped Cream, Chocolate Sauce, Cherries	

Crème Brûlée	9.95
Fresh Vanilla Bean Custard with Caramelized Sugar Crust, Fresh Berries	
Cheesecake	10.95
New York-Style Cheesecake, Raspberry	
Chocolate Lava Brownies	10.95
Warm Chocolate Lava Brownies, Caramel Sauce, House Vanilla Bean Ice Cream	

BEVERAGES

Skim or Whole Milk	3.00
Soy, Almond, Oat or Coconut Milk	4.00
Hot Chocolate	3.00
Bottled Soft Drink	4.50
Coke, Diet Coke or 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 or Ginger Turmeric	
Acqua Panna	
500m L	6.00
1 Liter	8.00
San Pellegrino Water	
500m L	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	3.75
Regular or Decaf	
Double Espresso	4.25
Regular or Decaf	
Cappuccino	4.25
Latte	4.25
Flat White	4.50
Americano	4.50

ADD-ON:

Flavored Shot	0.50
Alternative Milk	0.50

JUICES

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

MOCKTAILS

Sparkling Blood-Orange Mocktail	9.95
Blood-Orange Juice, Sparkling Water, Honey	
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 Seltzer	7.00
Summit Pale Ale (local)	8.00
Surly Furious IPA (local)	8.00
Montucky Lager	8.00

WINE

Chardonnay	14.00
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SPIRITS

Jack Daniel's Whiskey	8.00
Tito's Vodka	8.00
Tanqueray Gin	9.00
Bacardi Superior Rum	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 Brut Rosé, NV, France, 187ml	
Chardonnay	
Murphy-Goode, California	
Left Coast "Truffle Hill," Oregon	
Sweet	
Beringer, White Zinfandel, California	
Vietti, Moscato, Castiglione Tinella, Italy	
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	
White Peach Bellini	12.95
Sparkling Champagne, Prickly Pear Purée	
Raspberry Mule	13.95
Wheatley Vodka, Fresh Blackberries, Rosemary, Ginger Beer Upgrade to Tito's 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 or 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) or Surly Hell Lager (local)	
White Claw Seltzer	7.00
Sociable Cider Werks Freewheeler (local) Cider	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

A La Carte Breakfast

Monday - Saturday 7am - 11am

A La Carte Brunch

Sunday 8am - 2pm

LOBBY BAR

Coffee, Pastries and Delectables

Monday - Friday 7am - 10am  
Saturday - Sunday 7am - 11am

Full Bar, Light 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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