



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

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

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 Milk5.95
House Made Chocolate Chip Cookies, Choice of Milk

Vanilla Bean Ice Cream6.95
Three scoops of House Vanilla Bean Ice Cream

Ice Cream Sundae8.95
Three scoops of House Vanilla Bean Ice Cream, Crushed Peanuts, Whipped Cream, Chocolate Sauce, Cherries

Crème Brûlée8.95
Fresh Vanilla Bean Custard with Caramelized Sugar Crust, Fresh Berries

Cheesecake9.95
New York-style Cheesecake, Raspberry

Chocolate Lava Brownies9.95
Warm Chocolate Lava Brownies, Caramel Sauce, House Vanilla Bean Ice Cream

BEVERAGES

Skim or Whole Milk3.00
 Soy, Almond, Oat, Coconut Milk4.00
 Hot Chocolate3.00
 Assorted Bottled Soft Drinks4.50
Coke, Diet Coke, Sprite
 House Blend Iced Tea3.00
 Arnold Palmer4.50
 Organic Rishi Tea4.00
English Breakfast, Earl Grey, Jade Cloud, Chamomile Medley, Peppermint, Blueberry Hibiscus, Ginger Turmeric
 Acqua Panna
 500ml6.00
 1 Liter8.00
 San Pellegrino Water
 500ml6.00
 1 Liter8.00

COFFEE

Organic Single Origin Ethiopian4.25
100% Single Origin Organic Ethiopian Coffee
 Small (2-3 Cups)9.00
 Large (4-5 Cups)13.00
 Espresso3.50
Regular or Decaf
 Double Espresso4.00
Regular or Decaf
 Cappuccino4.00
 Latte4.00
 Flat White4.25
 Americano4.25

ADD ONS:

Flavored Shots0.50
Alternative Milk0.50

JUICES

100 % Fresh Squeezed Juice4.00
Cranberry, Apple, or Tomato Juice
 Lemonade4.00
 Orange, Carrot, Pineapple, Grapefruit Juice5.00

MOCKTAILS

Sparkling Blood-Orange Mocktail9.95
Blood-Orange Juice, Sparkling Water, Honey
 Roseberry Mocktail Mule10.95
Fresh Blackberries, Rosemary, Ginger Beer
 Mallard Fizz10.95
White Grape Juice, Sparkling Lime Water

PRIVATE BAR PRICE LIST

(In Room)

SNACKS

Oatmeal Cookies8.00
 The Mark Snack Mix10.00
 Dark Chocolate Toffee Pistachios10.00
 Smoky Almonds10.00
 Berry Blossom Trail Mix10.00
 Peanut M&M's12.00

NON-ALCOHOLIC BEVERAGES

Coke4.00
 Diet Coke4.00
 Tonic4.00
 Acqua Panna5.00
 San Pellegrino Aranciata5.00
 Filthy Bloody Mary Mix12.00

ALCOHOLIC BEVERAGES

White Claw7.00
 Summit Pale Ale (local)8.00
 Surly Furious (local)8.00
 Montucky Lager8.00

WINE

Chardonnay14.00

SPIRITS

Jack Daniels Whiskey8.00
 Tito's Vodka8.00
 Tanqueray Gin9.00
 Bacardi Superior8.00
 Prairie Vodka35.00
 Bulleit Bourbon30.00
 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, France15.00

Chardonnay
Murphy-Goode California14.00
Left Coast "Truffle Hill," Oregon17.00

Sweet
Beringer, White Zinfandel, California11.00
Vietti, Moscato, Castiglione Timela14.00

Cabernet Sauvignon
Murphy-Goode, California14.00
RouteStock, Napa Valley18.00

BEER & COCKTAILS

Screwdriver10.95
Wheatley Vodka, Orange Juice. Upgrade to Tito's 2.00

Greyhound11.95
Wheatley Vodka, Grapefruit Juice. Upgrade to Tito's 2.00

Mimosa11.95
Sparkling Champagne, Orange Juice

Prickly Pear Bellini12.95
Sparkling Champagne, Prickly Pear Puree

Black Currant Bellini12.95
Sparkling Champagne, Black Currant Puree

Roseberry Mule13.95
Wheatley Vodka, Fresh Blackberries, Rosemary, Ginger Beer. Upgrade to Tito's 2.00

Cold Brew Coffee Cocktail13.95
House Brewed Cold Brew, Jim Beam, Triple Sec, Maple Syrup, Cream
Upgrade to Maker's Mark 2.00

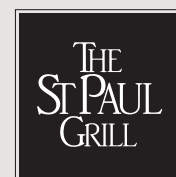
Bloody Mary14.95
Vodka, House-Made Bloody Mary Mix, Caprese Skewer
Upgrade to Tito's 2.00

Domestic Beer8.00
Bud Light, Budweiser, and Coors Light

Premium Domestic & Imported Beer9.00
Summit Pale Ale (local), Summit Saga IPA (local), Modelo Especial, Stella Artois, Red Stripe, Newcastle, Fulton Lonely Blonde (local), Surly Hell Lager (local)

White Claw7.00
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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