



Proprietor
Jack Sosnowski



DRAPER BROTHERS
CHOPHOUSE

Established 1867 | Reestablished 2023



Executive Chef
Nick Johnson

APPETIZERS

SHRIMP COCKTAIL 21

White Tiger Prawns - Cocktail Sauce

ASSORTED CHEESE PLATTER 25

Cheeses - Fruits - Nuts - Olives

DRAPER BROS. MEATBALLS 22

Red Sauce - Pecorino Romano - Parsley Bread Crumbs

LAMB LOLLIPOPS* 26

Caponata - Sherry Gastrique - Shaved Fennel

WHIPPED RICOTTA 17

Focaccia - Peppers - Tomato Confit
Balsamic Reduction

SOUPS & SALADS

Add to Any Salad: Chicken 9 - Shrimp 15 - Petite Steak Tenderloin* 22

LOBSTER BISQUE 20

Lump Lobster - Pesto Croutons

CAESAR SALAD* 16

Anchovy - Hearts of Romaine - Croutons

CHOPPED SALAD 14

Greens and Lettuces - Asparagus - Broccolini
Pepperoncini - Capers
Tomatoes - Cucumbers
Lemon-Basil Dressing

HAND-CRAFTED PASTA

Chef-Crafted with Our Custom - Made Italian Emiloti Pasta Maker

CACIO E PEPE 19

Tagliolini - Pecorino - Garlic - Toasted Black Pepper

SEAFOOD RIGATONI 38

Lobster - Shrimp - Salmon
Peppers - Onions - Tomato Cream Sauce - Herb Mascarpone

BEEF MUSHROOM RAVIOLI 29

Red Wine Braised Beef - Mushroom Cream
Truffle Cheese - Parsley Breadcrumbs

STEAKS & CHOPS

Beef Provided by Whittingham Meats
Cooked in Our Custom South Bend 1800 Degree Infra-Red Broiler



THE DRAPER CUT 12-Oz. BONE-IN FILET* 75

Red Wine Demi-Glace

8-Oz. FILET MIGNON* 65

Red Wine Demi-Glace

16-Oz. NEW YORK STRIP* 65

Beef Au Jus

20-Oz. BONE-IN 45-DAY DRY-AGE RIBEYE* 90

Beef Au Jus

30-Oz. WAGYU TOMAHAWK* 125

Red Wine Demi-Glace

RACK OF LAMB* 50

Cilantro - Mint Chutney - Toasted Hazelnuts

12-Oz. BERKSHIRE BONE-IN PORK CHOP* 45

Sherry Gastrique

SURF AND TURF* 65

6-Oz. Filet, 1 Scallop & 1 Shrimp, Butter-Dill Sauce

Rare - very red Medium Rare - red Medium - pink center
Medium Well - slightly pink Well Done - not recommended

ENHANCEMENTS

Lobster Tail 40
Shrimp 15
Chicken 9

Scallop 15
Garlic Compound
Butter 5

Porcini Rub 6
Gorgonzola Crust 6
Drapers Steak Sauce 6

SEAFOOD & MORE

PAN ROASTED SALMON PICATTA 40

Asparagus - Fingerling Potatoes
Lemon Caper Butter Sauce

SEARED SCALLOPS* 50

Lemon Parmesan Risotto - Pancetta
Shaved Fennel - Agrodolce

ROASTED CHICKEN CACCIATORE 35

Spaghetti - Tomatoes - Peppers - Mushrooms - Red Sauce

EGGPLANT ALLA PARMIGIANA 24

Mozzarella - Red Sauce - Basil
Peperoncini - Arugula Salad

SIDES MATTER

Enough to share

YUKON MASH 10

Rosemary - Chive - Confit Garlic - Parmesan

MUSHROOMS & ONIONS 16

Rotating Mushroom - Cipollini

PARMESAN LEMON RISOTTO 15

Parmesan - Fresh Herbs - Lemon

BROCCOLINI 14

Chili - Lemon - Fried Shallots

ASPARAGUS 14

Parmesan - Chive - Garlic Butter

LOBSTER MAC AND CHEESE 24

Herbed Bread Crumbs

ROASTED FINGERLING POTATOES 12

(Loaded: Pancetta - Crispy Onions - Creme Fraiche +6)

DESSERTS

BROWNIE 12

STRACIATELLA CANOLLI 15

PANNA COTTA WITH BLUEBERRIES 15

ICE CREAM 10

20% Auto Gratuity Added To Parties of 5 or More

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order.