



Proprietor
Jack Sosnowski



DRAPER BROTHERS
CHOPHOUSE

Established 1867 | Reestablished 2023

Executive Chef
Nick Johnson

APPETIZERS

SHRIMP COCKTAIL 21

White Tiger Prawns - Cocktail Sauce

CHEESE & CHARCUTERIE mp

Cured Meats - Cheeses - Giardiniera - Fruit - Crostini - Mostarda

TARTARE* 25

Tenderloin - Calabrian Chili - Giardiniera - Focaccia

DRAPER BROS. MEATBALLS 22

Red Sauce - Pecorino Romano - Parsley Bread Crumbs

LAMB LOLLIPOPS 24

Eggplant Sofrito - Sherry gastrique - Shaved Fennel

WHIPPED RICOTTA 15

Focaccia - Italian Cherry Peppers - Tomato Confit - Balsamic Reduction

SOUPS & SALADS

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

CIOPPINO CUP 9 BOWL 16

Seafood and Shellfish - Tomato Broth - Fennel - Sofrito - Grilled Focaccia

CAESAR SALAD* 16

Anchovy - Crouton - Hearts of Romaine - Croutons

CHOPPED SALAD* 14

Greens And Lettuces - Asparagus - Pepperoncini - Capers - Tomatoes
Hard Egg - Lemon-Basil Dressing

WEDGINI 16

Baby Gem Lettuce - Pancetta - Tomato - Fried Onion
Gorgonzola Dolce - Pimento 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 PASTA ALLA VODKA 38

Rigatoni - Lobster - Tiger Prawns - Salmon - Tomato Vodka Sauce

BEEF MUSHROOM RAVIOLI 29

Red Wine Braised Beef - Mushroom Cream
Truffle Cheese - Gremolata

STEAKS & CHOPS

We Proudly Serve Black Angus from Chicago Stockyards
Cooked in Our South Bend 1800 Degree Infra-Red Broiler.

THE DRAPER CUT 12-Oz. BONE-IN FILET 65

Red Wine Demi-Glace

12-Oz. BERKSHIRE BONE-IN PORK CHOP 45

Sherry Gastrique

8-Oz. FILET MIGNON 56

Red Wine Demi-Glace

16-Oz. NEW YORK STRIP 56

Beef Au Jus

20-Oz. BONE-IN 45-DAY DRY-AGE RIBEYE 82

Beef Au Jus

30-Oz. TOMAHAWK mp

Red Wine Demi-Glace

24-Oz. PORTERHOUSE 115

Red Wine Demi Glace



Rare - very red Medium Rare - red Medium - pink center
Medium Well - slightly pink Well Done - no pink

ENHANCEMENTS

Lump Lobster 30
Shrimp 15

Chicken 9
Scallop 15

Garlic Compound
Butter 5

SEAFOOD & MORE

SEMOLINA CRUSTED WALLEYE 36

Roasted Fingerling Potatoes - Radicchio
Pickled Pepper Dressing - Caper Garlic Purée

ROASTED FAROE ISLAND SALMON 39

Eggplant Caponata - Seared Polenta - Pimento Vinaigrette

SEARED SCALLOPS 48

Lemon Parmesan Risotto - Pancetta
Shaved Fennel - Agrodolce

CHICKEN PICCATA AL FORNO 32

Rosemary - Parmesan - Yukon Potatoes
Broccolini - Lemon - Caper Butter - Calabrian Chili

EGGPLANT ALLA PARMIGIANA 24

Mozzarella - Red Sauce - Basil - Peperoncini - Arugula Salad

CHOPHOUSE BAR FARE

LOBSTER "PLT"* 22

Lobster Salad - Pancetta - Romaine
Tomato - Lemon Basil Dressing

DB PRIME BURGER* 17

Pancetta - Aged Provolone
Caramelized Onions - Pimento Aioli

CHOPHOUSE STEAK SANDWICH* 18

Tenderloin - Blue Cheese
Mushrooms - Onions - Truffle Aioli

SIDES MATTER

Enough to share

YUKON MASH 10

Rosemary - Chive
Confit Garlic - Parmesan

ASPARAGUS 14

Parmesan - Chive
Garlic Butter

MUSHROOMS & ONIONS 16

Rotating Mushroom - Cipollini

LOBSTER MAC AND CHEESE 24

Lump Lobster
Rigatoni
Mascarpone

PARMESAN LEMON RISOTTO 15

Parmesan - Fresh Herbs - Lemon

BROCCOLINI 14

Chili - Lemon - Fried Shallots

ROASTED FINGERLINGS 12

Rosemary - Sea Salt

*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.