



Proprietor
Jack Sosnowski



Executive Chef
Eric King

APPETIZERS

SHRIMP COCKTAIL 21

White Tiger Prawns - Cocktail Sauce

CHEESE & CHARCUTERIE 42

Cured Meats - Cheeses - Giardiniera - Fruit - Baguette - Mostarda

TARTARE* 25

Tenderloin - Calabrian Chili - Giardiniera

DRAPER BROS. MEATBALLS 22

Red Sauce - Pecorino Romano - Parsley Bread Crumbs

LAMB LOLLIPOPS* 26

Caponata - Sherry Gastrique - Shaved Fennel

DRAPER BROTHERS SHRIMP SCAMPI 30

Compound Butter - Parmesan - Baguette

WHIPPED RICOTTA 17

Baguette - Peppers - Tomato Confit - Balsamic Reduction

SOUPS & SALADS

Add to Any Salad: Chicken 10 - Shrimp 15 - Petite Steak Tenderloin* 22

LOBSTER BISQUE 21

Lump Lobster - Croutons

FALL HARVEST SALAD 18

Squash - Apples - Craisins - Walnuts - Balsamic Vinaigrette

CAESAR SALAD* 18

Anchovy - Hearts of Romaine - Croutons

CHOPPED SALAD 14

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

WEDGINI 16

Iceberg - Pancetta - Tomato - Fried Onion
Pimento - Blue Cheese Dressing

STEAKS & CHOPS

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



THE DRAPER CUT 12-Oz. BONE-IN FILET* 71

Red Wine Demi-Glace

8-Oz. FILET MIGNON* 62

Red Wine Demi-Glace

16-Oz. NEW YORK STRIP* 59

Beef Au Jus

Add Johnny Torio Style Red Sauce & Blue Cheese 15

20-Oz. BONE-IN

45-DAY DRY-AGE RIBEYE* 88

Beef Au Jus

30-Oz. WAGYU TOMAHAWK* 130

Red Wine Demi-Glace

16-Oz. VEAL CHOP* 85

Served Milanese - Breaded - Charred Lemon
Balsamic Reduction

RACK OF LAMB* 48

Cilantro - Mint Chutney - Toasted Hazelnuts

12-Oz. BERKSHIRE BONE-IN PORK CHOP* 47

Sherry Gastrique

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

ENHANCEMENTS

Lobster Tail 40	Shrimp 15	Porcini Rub 6
Gorgonzola Crust 6	Scallop 20	Brandy Cream 6
Garlic Compound Butter 5	Chicken 10	Drapers Steak Sauce 6

DRAPER BROTHERS HOUSE PASTA

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

CACIO E PEPE 19

Spaghetti - Pecorino - Garlic - Toasted Black Pepper
Add Pancetta 6

PAPPARDELLE WITH CLAM 32

Pasta - Clams - White Wine Sauce

BEEF MUSHROOM RAVIOLI 32

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

VEGAN PASTA 32

Cavatappi Pasta - Mushroom - Onions - Asparagus - Broccolini
Sweet Peppers - Balsamic Glaze

SEAFOOD & MORE

SABLEFISH 45

Pan Seared Sablefish - Citrus Cream - Micro Greens

PAN ROASTED SALMON PICATTA 38

Asparagus - Fingerling Potatoes - Lemon Caper Butter Sauce

SEARED SCALLOPS* 48

Roasted Garlic Parmesan Risotto - Pancetta - Shaved Fennel - Agrodolce

CHICKEN ALLA PARMIGIANA 35

Breaded Pan Fried Chicken - Red Sauce - Mozzarella

EGGPLANT ALLA PARMIGIANA 24

Mozzarella - Red Sauce - Basil
Peperoncini - Arugula Salad

SIDES MATTER

Enough to share

GARLIC PARMESAN RISOTTO 16

Parmesan - Fresh Herbs

LOBSTER MAC AND CHEESE 24

Herbed Bread Crumbs

MUSHROOMS & ONIONS 17

Rotating Mushroom - Cipollini

ASPARAGUS 15

Parmesan - Chive - Garlic Butter

BROCCOLINI 14

Chili - Lemon - Fried Shallots

DRAPERS HOUSE MASHED 10

Rosemary - Chive - Confit Garlic - Parmesan
(Loaded: Pancetta - Crispy Onions Creme Fraiche +6)

ROASTED FINGERLING POTATOES 12

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

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.