



Proprietor
Jack Sosnowski



DRAPER BROTHERS
CHOPHOUSE
Established 1867 | Reestablished 2023



Executive Chef
Eric King

APPETIZERS

SHRIMP COCKTAIL 22

Chilled Black Tiger shrimp served with classic cocktail sauce.

CHEESE & CHARCUTERIE 45

A curated board of cured sausages, artisan cheeses, giardiniera, fruit, mustard, Kalamata olives, and baguette.

TARTARE* 26

Tenderloin mixed with giardiniera, truffle oil, and mustard, served on toasted focaccia points.

DRAPER BROS. MEATBALLS 25

Hand-crafted meatballs in red sauce, topped with Parmesan and crispy bread crumbs.

LAMB LOLLIPOPS* 28

Grilled lamb chops served with eggplant caponata, sherry gastrique, arugula, shaved fennel, and balsamic glaze.

ROASTED WAYGU BONE MARROW 38

Rich and savory—served with a fresh parsley arugula salad, tangy pickled red onions, zesty horseradish, and warm foccacia bread.

OYSTERS ROCKEFELLER 24

East Coast oysters baked with Hollandaise, spinach, pancetta, and Parmesan.

WHIPPED RICOTTA 18

Creamy ricotta stunted with toasted focaccia, confit tomatoes, giardiniera, pepperoncinis, and sweet cherry peppers.

SOUPS & SALADS

Add to any Salad: Chicken 10 – Shrimp (3) 15 – Petite Steak Tenderloin 25

LOBSTER BISQUE 22

Silky lobster soup with lobster tail and crisp croutons.

DRAPER BROTHER'S PORTA SALAD 16

Romaine, iceberg, ham, Italian salami, garbanzo beans, red bell pepper, cheddar and mozzarella cheese, tossed with house-made buttermilk ranch.

CAESAR SALAD* 19

Romaine lettuce, Parmesan, crunchy croutons tossed in creamy Caesar dressing.

CHOPPED SALAD 15

Red romaine, asparagus, cucumbers, broccolini, tomatoes, capers, pepperoncini, tossed in lemon basil dressing.

WEDGINI 17

Iceberg lettuce wedge topped with tomato, pancetta, pimento aioli, blue cheese crumbles, blue cheese dressing, and fried onions.

STEAKS & CHOPS

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



THE DRAPER CUT

18-Oz. BONE IN KANSAS CITY STRIP* 65

Au Jus

PORTERHOUSE FOR TWO

24-Oz. PORTERHOUSE* 85

Demi Glaze

8-Oz. FILET MIGNON* 62

Red Wine Demi-Glaze

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-Glaze

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 42

Shrimp (3) 15

Brandy Cream 6

Gorgonzola Crust 6

Scallop (1) 20

Drapers Steak Sauce 6

Garlic Compound Butter 6

Horseradish Cream 8

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.

DRAPER BROTHERS HOUSE PASTA

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

CACIO E PEPE 20

Spaghetti tossed with Parmesan and toasted pepper.
Add Pancetta – 6 Add Chicken Breast – 10 Add Shrimp (3)—15

SPAGHETTI AND MEATBALLS 28

Spaghetti with two Draper Brothers Meatballs, house red sauce, Parmesan, and fresh basil.

BEEF AND MUSHROOM RAVIOLI 34

Short rib ravioli, braised short rib, mushroom cream, truffle cheese, and breadcrumbs.

WAYGU PAPPARDELLE BOLOGNESE 35

Pappardelle pasta, Waygu beef Bolognese, parsley, and Parmesan.

BEEF RAVIOLI BOLOGNESE 38

Short rib ravioli, Waygu beef Bolognese, Mozzarella.

SEAFOOD & MORE

PAN ROASTED SALMON PICATTA 38

Faroe Island salmon, asparagus, mashed potatoes, and lemon caper cream sauce.

GREAT LAKES LAKE TROUT 42

Pan-seared, dill sauce, sea asparagus.

GREAT LAKES WHITE FISH 30

Pan-seared, fresh dill, parsley, thyme, English cucumber.

SEARED SCALLOPS* 48

Japanese scallops, lemon risotto, pancetta, agradolce, arugula salad.

CHICKEN ALLA PARMIGIANA 38

Chicken thigh, red sauce, mozzarella, giardiniera, arugula salad.

CHICKEN MARSALA 38

Chicken thighs, crimini mushrooms, Marsala wine sauce, spaghetti.

EGGPLANT ALLA PARMIGIANA 24

Fried eggplant, red sauce, mozzarella, giardiniera and arugula salad.

SIDES MATTER *Enough to share*

LEMON PARMESAN RISOTTO 18

Creamy risotto infused with fresh lemon and Parmesan, garnished with chives.

LOBSTER MAC & CHEESE 25 Add Pancetta 6

Creamy pasta, lobster, lobster cream sauce, Parmesan, herbed breadcrumbs, chives.

MUSHROOMS AND ONIONS 17

Sautéed crimini mushrooms and tender cipolini onions, finished with chives.

BROWN BUTTER YUKON POTATOES 15

Mini Yukons, brown butter and garlic, Parmesan and chives.

(Loaded: Pancetta, Fried Shallots, Crème Fraiche +8)

GRILLED ASPARAGUS 16

Fresh asparagus spears grilled, finished with garlic butter, Parmesan, and chives.

GRILLED BROCCOLINI 15

Tender broccolini grilled, zesty Calabrian chili oil, lemon, and crispy fried shallots.

DRAPER HOUSE MASHED 10

Made with rosemary and confit garlic, topped with Parmesan and chives.

(Loaded: Pancetta, Fried Shallots, Crème Fraiche +8)