



Proprietor
Jack Sosnowski



DRAPER BROTHERS
CHOPHOUSE

Established 1867 | Reestablished 2023



Executive Chef
Eric King

APPETIZERS

SHRIMP COCKTAIL 22

Black Tiger Shrimp - Cocktail Sauce

CHEESE & CHARCUTERIE 45

Cured Meats - Artisan Cheeses - Giardiniera
Mustard - Kalamata Olives - Baguette

TARTARE* 26

Tenderloin - Giardiniera - Truffle Oil - Mustard - Focaccia

DRAPER BROS. MEATBALLS 25

Meatballs - Red Sauce - Parmesan - Bread Crumbs

LAMB LOLLIPOPS* 28

Lamb Chops - Caponata - Sherry Gastrique
Arugula - Fennel - Balsamic Glaze

ROASTED WAGYU BONE MARROW 38

Parsley Arugula Salad - Pickled Red Onions - Horseradish - Focaccia

OYSTERS ROCKEFELLER 24

East Coast Oysters - Hollandaise - Spinach - Pancetta - Parmesan

WHIPPED RICOTTA 18

Ricotta - Focaccia - Confit Tomatoes
Giardiniera - Pepperoncinis - Cherry Peppers

SOUPS & SALADS

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

LOBSTER BISQUE 22

Lobster Tail - Croutons

TOSCANA SALAD 16

Romaine - Iceberg - Ham - Salami - Garbanzo Beans
Red Bell Pepper - Cheeses - Buttermilk Ranch

CAESAR SALAD* 19

Romaine Lettuce - Parmesan - Croutons - Caesar Dressing

WEDGINI 17

Iceberg - Tomato - Pancetta - Pimento Aioli - Blue Cheese Crumbles
Blue Cheese Dressing - 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

PRIME 18-Oz. BONE IN KANSAS CITY STRIP* 72
Au Jus

PORTERHOUSE FOR TWO, PRIME 24-Oz. PORTERHOUSE* 75

Red Wine Demi Glacé

8-Oz. FILET MIGNON* 62

Red Wine Demi-Glacé

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



THE HALL OF FAME DINNER* 56

12-Oz. PRIME HALL OF FAME

WAGYU HANGER STEAK

Au Poivre - Mashed Potatoes
Broccoli

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 8
Gorgonzola Crust 6	Scallop (1) 20	Drapers Steak Sauce 6
Garlic Compound Butter 6		Horseradish Cream 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.

DRAPER BROTHERS HOUSE PASTA

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

CACIO E PEPE 20

Spaghetti - Parmesan - toasted pepper.
Add Pancetta – 6 Add Chicken Breast – 10 Add Shrimp (3) – 15

SPAGHETTI AND MEATBALLS 28

Spaghetti - Draper Brothers Meatballs - House Red Sauce - Parmesan - Fresh Basil

BEEF AND MUSHROOM RAVIOLI 34

Short Rib Ravioli - Short Rib - Mushroom Cream - Truffle Cheese - Breadcrumbs

WAGYU PAPPARDELLE BOLOGNESE 35

Pappardelle - Wagyu Beef Bolognese - Parsley - Parmesan

SEAFOOD & MORE

PAN ROASTED SALMON PICATTA 38

Faroe Island Salmon - Asparagus - Mashed Potatoes - Lemon Caper Cream Sauce

GREAT LAKES LAKE TROUT 42

Dill Sauce - Sea Asparagus

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

SIDES MATTER

Enough to share

LEMON PARMESAN RISOTTO 18

Risotto - Lemon - Parmesan - Chives

LOBSTER MAC & CHEESE 25

Cavatappi Pasta - Lobster - Lobster Cream Sauce - Parmesan - Breadcrumbs - Chives
Add Pancetta 6

MUSHROOMS AND ONIONS 17

Crimini Mushrooms - Pearl Onions - Chives

BROWN BUTTER YUKON POTATOES 15

Mini Yukons - Butter - Garlic - Parmesan - Chives
(Loaded: Pancetta, Fried Shallots, Crème Fraiche +8)

GRILLED ASPARAGUS 16

Garlic Butter - Parmesan - Chives

GRILLED BROCCOLINI 15

Calabrian Chili Oil - Lemon - Shallots

DRAPER HOUSE MASHED 10

Rosemary - Confit Garlic - Parmesan - Chives
(Loaded: Pancetta, Fried Shallots, Crème Fraiche +8)

If you use a credit card, we will charge an additional 3.5% to help offset processing costs.
This amount is not more than what we pay in fees. We do not surcharge debit cards.