

DRACO

Appetizers

Soup of the Day	10
Draco Green Salad	16
Frisee Red Oak Lola Rosa Cherry Tomatoes Cucumber Almonds Goat Cheese Balsamic vinaigrette	
Add Salmon/Shrimp/Chicken	11/13/10
Caesar Salad	17
Focaccia Croutons Crispy Bacon Strips Parmesan	
Add Salmon/Shrimp/Chicken	11/13/10
Draco Calamari	21
Dusted Cornmeal Arugula Roasted Garlic Aioli	
Salmon Tartare	22
Edamame Chunky Avocado Ponzu with Sesame Oil Dressing	
Lump Crab Cakes	25
Avocado Salsa Balsamic Drizzle	
Pork Belly Tacos (3 Pieces)	21
Asian Slaw Salsa Verde Jalapeno Avocado Salsa	
Chicken Leek Potstickers	19
Garlic Soy Sauce	

Social Shareables

PEI Mussels	20
Coconut Thai Curry Toasted Focaccia	
Korean Style Short Rib	24
Kimchi	
Canadian Cheese Board	26
Please ask your server about our current offerings. Served with wild flower honey	
Draco's Charcuterie and Cheese	29
Dried and Cured Meats Brie Cheese	
1lb. Hot Maple Bourbon Wings	22
Vegetable Sticks Ranch Dressing Other Favours: Lemon Pepper, Cajun, BBQ, Garlic Parmesan	
Oven Flatbread (GF Available)	
Basil Pesto Grape Tomatoes Goat Cheese OR	20
Prosciutto Fig Jam Parmesan	22
Smoked Brisket Poutine	20
Scallions Rich Gravy	
Truffle Fries	18
Goat Cheese Roasted Garlic Aioli	
Grilled Lamb Chops	28
Tomato Mint Salsa Grainy Mustard	

Knife & Fork

Pan-seared Black Cod	49	Steak & Frites	39
Roasted Sweet Potato Braised Greens		8oz CAB Striploin Crispy Onion Straws Candied Pecan Herb Butter Crispy Fries	
Crispy Skin Atlantic Salmon	38	Herb Roasted Chicken	32
Wild Rice Pilaf Seasonal Vegetable		Roasted Sweet Potato Seasonal Vegetable Demi Sauce	
12oz. Bone-In Rib Steak	65		195
Roasted Garlic Mashed Asparagus		Grilled CAB 40oz. Tomahawk Steak	
6oz. Wagyu Coulotte Steak	52	<i>*please allow a <u>minimum of 60 minutes</u></i> <i>cooking time, depending on temperature*</i>	
Duck Fat Smashed Potato Asparagus		Choose 2 Sides: Mashed Potato, Duck Fat Smashed Potato, Fries, Sweet Potato Fries, Caulilini, Grilled Asparagus	
Garlic Braised Eggplant (Vegan)	28		
Quinoa Chickpea Salad			

Handheld

Draco Brisket Burger	25
Brie Cheese Crispy Onion Straws Arugula Garlic Aioli	
Draco Bacon Cheddar Burger	24
Aged Cheddar Crispy Bacon Strips Crispy Onion Straws Arugula Garlic Aioli	
Chicken Sandwich	25
Swiss Cheese Bacon Ranch	
Lobster Grilled Cheese	26
Challah White cheddar	

Bowls

Buddha Bowl	19
Mixed Lettuce Cherry Tomatoes Edamame Marinated Tofu Cucumber Threads Chickpea Salad Carrot Threads Sliced Radish Avocado Salsa Sesame Thai Dressing	
Add Salmon/Shrimp/Chicken	11/13/10
Seafood Linguini	34
Jumbo Shrimps Mussels Tomato Sauce Parmesan	
Mushroom Risotto	28
Peppered Arugula Parmesan	

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness