



The
DRAKE
...on the Riverfront

*Fine Casual Dining, Unique Wine,
& Family Entertainment*

The Drake now sits in the heart of what was once the 'River District' in downtown Burlington. Samuel White erected the first permanent cabin two blocks north of here, where the current bridge overpass parking lot is located. He had been driven across the river by Federal soldiers after trespassing on Indian land. That same year, 1834, he and his brother-in-law laid out the original town named after Burlington,, Vermont. In 1838, Iowa was made a territory. Burlington was named the Capital until 1841 when it was moved to Iowa City.

1875, Burlington history lists a community of 25,000 with a University controlled by the Baptist church, three newspapers, 20 churches, several lodges and benevolent societies and excellent schools. Well served by railroads from every direction, the community had a wealth of timber close at hand and large coal deposits to the east and west. It was reported that a promising future had opened for the city.

Drake Hardware opened in 1864 under another name, but was incorporated as Drake Hardware in 1899. The business outgrew its premises (117 N. Main St) and the building where this restaurant is located was erected in 1906. Over the years, Drake

Hardware acquired the buildings to the north and south of the restaurant, with the exception of the small building on the corner of Washington and Front. These buildings have been used for a hotel, auto repair, manufacturing of buttons, drugs, boxes and a variety of other things. Through the years, Drake Hardware became one of the top hardware distributors in the Midwest, serving customers from the Appalachians to the Rockies. Drake Hardware finally closed its doors in 1980, and the buildings stood vacant for three years.

A five foot thick rubble stone foundations supports a brick wall that tapers from 36 inches at the base to 14 inches at the top. The interior structure is of post and beam construction using southern white pine, which undoubtedly came from the first cutting of the southern timber belt. The large double doors on the north wall are not original, but were built using timbers from the building torn down north of the restaurant. That wood dates back to 1860. The windows behind the bar in the main restaurant come from the old YMCA in Burlington, torn down in 1980. Four windows were used in the restaurant. As you enter the restaurant from the south, you will see a back bar mirror. This dates back to 1890 and came from a tavern in Mediapolis.

Starters

MOZZARELLA STICKS
10

**BREADED SWEET
CORN NUGGETS** 9

**BREADED PICKLE
CHIPS** 9

**CHEDDAR BREADED
CAULIFLOWER** 9

HOOTER FRIES 12

**SOUTHWEST CHICKEN
EGG ROLLS** 10

BBQ NACHOS 12

SAMPLER PLATTER
pick 3 - 25

**ARTICHOKE
SPINACH DIP**
with tortilla chips - 10

POTATO SKINS 9

**SWEET B'S
BURNT ENDS**
with cheddar toast - 12

DRAKE FRITTERS 10

CHICKEN HOOTERS
half order 10 • full order 14

ONION RINGS 9

SUPER SAMPLER
most everything - 40

Field of Greens

Dressings Available: Ranch, Peppercorn, Western, Raspberry Vinaigrette, Creamy Cashew, Bleu Cheese, 1000 Island, Italian, Honey Mustard, Vinegar and Oil. All Salads served with bread stick.

**HUDSON BAY MAPLE LEAF
DUCK SALAD** 13

DUCK FRITTER SALAD 13

FAJITA SALAD
steak, chicken, or veggie - 13

SESAME CHICKEN SALAD 13

CAESAR SALAD
salmon, chicken, or steak - 13

CHICKEN HOOTER SALAD 13

WOOD FIRE TUNA SALAD 13

TERIYAKI STEAK SALAD 13

All the Waters

Served with salad or soup, choice of potato or vegetable.

GROUPER
grilled or parmesan crusted - 18

WOOD FIRED SALMON
4 oz. 13 • 8 oz. 19

GARLIC SHRIMP SCAMPI
over pasta - 18

CRAB CAKES
with garlic butter sauce - 18

JERK SEARED TUNA
with mango chutney - 18

**ALMOND CRUSTED
WALLEYE** 18

Anythings Pasta Bowl

Served with soup or salad and bread

SESAME CHICKEN PARM-ALFREDO 17

BAYOU CHICKEN & SHRIMP 19

FETTUCCHINE ALFREDO 12
add meat or broccoli 3

CHICKEN PENNE CARBONARA 17

TETRAZZINI
chicken, steak, or shrimp - 17

PAD THAI YAKI
steak or chicken 17

*18% gratuity added to all groups of 6 people or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Steak at the Drake!

Every Tuesday get an 8 oz. sirloin with baked potato & vegetable for 9.95!
(Served with soup or salad, choice of potato or vegetable)

TOP SIRLOIN
8 oz. 16 • 16 oz. 23

RIBEYE
8 oz. 20 • 16 oz. 29

FILET MIGNON
6 oz. 22 • 12 oz. 33

NEW YORK STRIP
8 oz. 19 • 16 oz. 26

PRIME RIB
Fridays & Saturdays
(while supplies last)

Bbq Pit

Served with baked beans, coleslaw & cornbread (soup or salad)

**BACON WRAPPED
SMOKED MEATLOAF** 17

CHICKEN BREAST 14

**SLOW SMOKE BBQ BEEF
BRISKET** 17

SMOKEHOUSE RIBS
(6) 19 • (12) 25

BURNT ENDS 17

BBQ SAMPLER
ribs, brisket, burnt ends,
shrimp - 35

Rockin' Roadhouse

Served with soup or salad & roadhouse bread.

5 CHEESE MAC & CHEESE 17

ROADHOUSE BRISKET 20

ROADHOUSE SHRIMP 22

Farm Raised Game

Served with soup or salad, choice of potato.

**WILDLIFE LAKES ELK
STEAK** 23

DUCK BREAST
with Bing cherries - 22

**JUMBO LOADED
BAKED POTATO**
(served with bacon, cheese,
tomatoes & green onion)
with BBQ Brisket - 10
with Chicken Hooters & Ranch 10
with Roadhouse Mac & Brisket 12

HOT ROAST BEEF
with mashed potatoes
smothered in gravy - 10

POT ROAST
with mashed potatoes & gravy,
soup or salad - 12

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Pizza

Personal 7 / .50 per topping • 12" 13 / .75 per topping • 16" 16 / 1 per topping

Toppings

Beef - Sausage - Pepperoni - Bacon - Canadian Bacon - Chicken - Green Peppers, Tomatoes - Jalapeños - Onion - Black Olives - Green Olives - Mushroom - Sauerkraut

LOBSTER CHIPOTLE
personal 12 • 12" 16 • 16" 20

BACON CHEESEBURGER
personal 10 • 12" 14 • 16" 18

CHICKEN HOOTER
personal 10 • 12" 14 • 16" 18

CHICKEN ALFREDO BROCC
Personal 10 • 12" 14 • 16" 18

BRISKET ROADHOUSE
personal 10 • 12" 14 • 16" 18

DRAKE DEEP DISH
please allow 45 minutes for this special pie
18

Sandwiches

Served with choice of one side dish

ARTICHOKE CHICKEN 10

REUBEN 10

GRILLED CHICKEN 9

SESAME CHICKEN 10

MEATLOAF HORSESHOE
with onion rings and cheese sauce
11

SMOKED BRISKET HORSESHOE
with fries and cheese sauce 10

BLACK ANGUS BURGER
8 oz. 9 • 16 oz. 16

TENDERLOIN 10

ELK PASTRAMI 10

FRENCH DIP 9
add bacon 1.50
add cheese 1.00

BRISKET BBQ
with caramelized onions 10

ELK BURGER 12

HOOTER HOAGIE 10

SOUTHWEST QUESADILLA
steak or chicken 10

ELK RACHEL 10

FLATBREAD FISH TACO 12

STEAK SANDWICH 13

GROUPE RACHEL 10

GRILLED or PARMESAN GROUPE 12

PHILLY
steak or chicken 10

ROADHOUSE GRILLED MAC & CHEESE
with BBQ brisket 10

Sides

3 each
add broccoli 1

FRENCH FRIES - DRAKE FRIES - SWEET POTATO FRIES
COLESLAW - BAKED BEANS - KETTLE CHIPS - MAC & CHEESE
VEGETABLES - RISOTTO - BAKED POTATO - SWEET POTATO

Gluten Free Options

GF PIZZA
10" 12 - .75 per topping

GF ARTICHOKE BREAD
10

GF PASTA & BUNS
available for 2 each

Lots more Menu Choices, please ask your server!

Lil Drakes

MAC N CHEESE
with bread

GRILLED CHEESE
with fries

BREAD STICKS
with fries

CHEESE STICKS
with fries

BURGER
with fries

CHICKEN STRIPS
with fries

1 TOPPING PIZZA

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