



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

BREADED SWEET
CORN NUGGETS 10

BREADED PICKLE CHIPS 10

CHEDDAR BREADED
CAULIFLOWER 10

HOOTER FRIES 13

SOUTHWEST CHICKEN
EGG ROLLS 11

BBQ NACHOS 13

SAMPLER PLATTER pick 3 for 26

ARTICHOKE SPINACH DIP
with tortilla chips 11

POTATO SKINS 10

SWEET B'S BURNT ENDS
with cheddar toast 13

DRAKE FRITTERS 11

CHICKEN HOOTERS
half order 11 • full order 15

ONION RINGS 10

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 14

DUCK FRITTER SALAD 14

FAJITA SALAD
steak, chicken, or veggie 14

SESAME CHICKEN SALAD 14

CAESAR SALAD
salmon, chicken, or steak 14

CHICKEN HOOTER SALAD 14

WOOD FIRE TUNA SALAD 14

TERIYAKI STEAK SALAD 14

All the Waters

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

GROUPER
grilled or parmesan crusted 19

WOOD FIRED SALMON
4 oz. 14 • 8 oz. 20

GARLIC SHRIMP SCAMPI
over pasta 19

CRAB CAKES
with garlic butter sauce 19

JERK SEARED TUNA
with mango chutney 19

ALMOND CRUSTED
WALLEYE 19

Anythings Pasta Bowl

Served with soup or salad and bread

SESAME CHICKEN PARM-ALFREDO 18

BAYOU CHICKEN & SHRIMP 20

FETTUCCHINE ALFREDO 13
add meat or broccoli 4

CHICKEN PENNE CARBONARA 18

TETRAZZINI
chicken, steak, or shrimp 18

PAD THAI YAKI
steak or chicken 18

*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. or 16 oz. Market Price

RIBEYE

8 oz. or 16 oz. Market Price

FILET MIGNON

6 oz. or 12 oz. Market Price

NEW YORK STRIP

8 oz. or 16 oz. Market Price

Bbq Pit

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

BACON WRAPPED
SMOKED MEATLOAF 18

SLOW SMOKE BBQ BEEF
BRISKET 18

BURNT ENDS 18

CHICKEN BREAST 15

SMOKEHOUSE RIBS
(6) 20 • (12) 26

BBQ SAMPLER
ribs, brisket, burnt ends,
shrimp 36

Rockin' Roadhouse

Served with soup or salad & roadhouse bread.

5 CHEESE MAC & CHEESE 18 ROADHOUSE BRISKET 21 ROADHOUSE SHRIMP 23

Farm Raised Game

Served with soup or salad, choice of potato.

WILDLIFE LAKES ELK
STEAK 24

DUCK BREAST
with bing cherries 23

Homestyle

HOT ROAST BEEF
with mashed potatoes
smothered in gravy 11

MEATLOAF HORSESHOE
with onion rings and cheese sauce 12

POT ROAST
with mashed potatoes & gravy, served
with soup or salad, choice of potato 15

SMOKED BRISKET HORSESHOE
with fries and cheese sauce 11

JUMBO LOADED BAKED POTATO
(served with bacon, cheese, tomatoes & green onion)
with BBQ Brisket 11 • with Chicken Hooters & Ranch 11
with Roadhouse Mac & Brisket 13

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.

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 13 • 12" 17 • 16" 21

BACON CHEESEBURGER

personal 11 • 12" 15 • 16" 19

CHICKEN HOOTER

personal 11 • 12" 14 • 16" 19

CHICKEN ALFREDO BROCC

Personal 11 • 12" 15 • 16" 19

BRISKET ROADHOUSE

personal 11 • 12" 15 • 16" 19

DRAKE DEEP DISH

please allow 45 minutes for this special pie 19

Sandwiches

Served with choice of one side dish

ARTICHOKE CHICKEN 11

SESAME CHICKEN 11

BLACK ANGUS BURGER

8 oz. 10 • 16 oz. 17

FRENCH DIP 10

add bacon 1.50 • add cheese 1.00

HOOTER HOAGIE 11

FLATBREAD FISH TACO 13

GRILLED or PARMESAN

GROUPE 13

REUBEN 11

TENDERLOIN 11

BRISKET BBQ

with caramelized onions 11

SOUTHWEST QUESADILLA

steak or chicken 11

STEAK SANDWICH 14

PHILLY steak or chicken 11

GRILLED CHICKEN 10

ELK PASTRAMI 11

ELK BURGER 13

ELK RACHEL 11

GROUPE RACHEL 11

ROADHOUSE GRILLED

MAC & CHEESE

with BBQ brisket 11

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" 13 - .75 per topping

GF PASTA & BUNS

available for 3 each

Lots more Menu Choices, please ask your server!

Lil Drakes

MAC N CHEESE
with bread

GRILLED CHEESE
with fries

BREAD STICKS
with fries

BURGER
with fries

CHICKEN STRIPS
with fries

1 TOPPING PIZZA

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