



\$25 per person / Aug. 20th-30th

1ST **COURSE**

CHOOSE ONE

SOUP OF THE DAY

chef's seasonal soup

HOUSE SALAD

heirloom tomatoes, cucumbers, shaved red onions,
feta, croutons, balsamic vinaigrette

2ND **COURSE**

CHOOSE ONE

1/2 RACK RIBS

6 hour slow cooked ribs served with cole slaw,
french fries

CHICKEN MARSALA

asparagus, mushroom marsala sauce

DRAPER'S BURGER

angus burger, caramelized onions, crispy bacon,
sharp cheddar, lettuce, tomato, draper's sauce,
brioche bun



DRAPER'S

STEAK & SEAFOOD

DINNER MENU

\$40 per person / Aug. 20th-30th

1ST COURSE

CHOOSE ONE

ROASTED BEAT SALAD

red beets, arugula, shallots, orange, goat cheese,
citrus vinaigrette

GRILLED CAESAR

grilled romaine, shaved parmesan, croutons

2ND COURSE

CHOOSE ONE

1/2 RACK RIBS

6 hour slow cooked ribs served with cole slaw, french fries

SEAFOOD CIOPPINO

squid, shrimp, mussels, linguini, cioppino sauce

10oz NEW YORK STRIP

garlic mashed potatoes, grilled asparagus, choice of sauce

3RD COURSE

CHOOSE ONE

KEY LIME PIE

graham cracker crust, key west lime juice, whipped cream

BREAD PUDDING

warm rum caramel, whipped cream, vanilla ice cream