



— HANDCRAFTED FOOD —

STARTERS

CHICKEN ARANCINI 9

{4} fried risotto, tomato jam, cilantro cream, candied jalapeño

CAPRESE SALAD 13

tomato, burrata, basil, white balsamic reduction, smoked salt

SOFT PRETZEL STICKS 8

with beer mustard & poblano queso dip

SHRIMP CEVICHE 13

{gf} tortilla chips, avocado, tomato

HOUSE SMOKED SALMON 12

dill crème, pickled onions, fried capers, tomato jam, egg

CHEF'S BOARD 17

artisan meats, imported & domestic cheeses, house marinated olives, candied pecans, chocolate, fruit, preserves, focaccia, frozen grapes

AHI TUNA TACO TRIO* 12

choice of crisp wonton or jicama shell {gf}; jalapeño syrup, charred slaw, onion, cilantro

DREXYL FRIES 6

served with a trio of sauces

SOUP OF THE DAY 7

bowl of chef's daily choice

ENTRÉES

FILET* {gf} 8oz, garlic mashed potato, seasonal vegetable, steak butter, demi glace 36

RIBEYE 14oz, garlic mashed potato, marsala mushrooms, steak butter, fig steak sauce 34

JADE PESTO HALIBUT* cilantro pesto, black rice, mushrooms, asparagus, coconut curry 30

HOUSE SMOKED BBQ RIBS coleslaw, charred corn, loaded mashed potatoes 29 (FULL RACK) / 26 (HALF RACK)

SCALLOP AND PRAWN DUO* {gf} mexican street corn, mole, cilantro pesto 28

HOUSE SMOKED PORK CHOP* double cut; grilled apple butter, truffle goat cheese pasta, candied bacon & seared brussel sprouts 26

ASIAN BRAISED SHORT RIB hoisin bbq, wasabi mashed potato, stir fried vegetables 26

CHICKEN MARSALA garlic mashed potatoes, marsala pan sauce, seasonal vegetable 23

BREADED WALLEYE lemon butter sauce, choice of: garlic mashed potato, seasonal vegetables or fries 22

HOMESTYLE FRIED CHICKEN garlic mashed potato, charred corn, chicken jus, honey hot sauce 22

HOUSE SMOKED CHICKEN FETTUCCINE made-to-order alfredo cream sauce, shaved parmesan cheese 16

FISH & CHIPS {3} beer battered organic cod, housemade tartar sauce 15

SALADS *Add chicken 6 / shrimp 8 / salmon 8 / filet 8*

LEMONGRASS CAESAR* an infused classic dressing, crispy parmesan, brioche crouton 9

ICEBERG WEDGE {gf} smoked blue cheese, candied bacon, roasted tomatoes, pickled onions, buttermilk peppercorn dressing 10

SEARED SALMON SALAD* {gf} blood orange glazed, potatoes with warm bacon vinaigrette, mixed greens, roasted tomatoes 18

AHI TUNA SALAD* sesame-ginger vinaigrette, baby greens, snap peas, mushrooms, wonton, cashew butter 18

BRUSSEL & BEET SALAD {gf} pomegranate vinaigrette, candied pecans, baby greens, aged parmesan, dried fruit 12

SANDWICHES *Served with choice of house cut fries, soup or side salad. Other sides may be substituted for an additional charge.*

“D” BURGER* brioche bun, brisket angus blend, gouda, roasted garlic aioli, smoked bacon, fire & ice pickles, lettuce, tomato 16

CHICKEN CLUB soft roll, basil aioli, smoked bacon, havarti, roasted tomato, lettuce, avocado 13

PRIME DIP ciabatta roll, slow roasted ribeye, caramelized onions, horseradish, havarti 19

SMOKED PULLED PORK SANDWICH brioche bun, coleslaw, fire & ice pickles, tobacco onions 13

BURGER brioche bun, lettuce, tomato, onion, american cheese 12

SIDES

HOUSE CUT FRIES 5

ROASTED BRUSSEL SPROUTS 5
with candied bacon

MARSALA MUSHROOMS 6
gorgonzola cheese

GARLIC MASHED POTATO 4

HOUSE SALAD 5
mixed greens, goat cheese,
candied pecans, pomegranate
vinaigrette

ROASTED STREET CORN 4

LEMONGRASS CAESAR 5
an infused classic dressing,
crispy parmesan, brioche crouton

ASPARAGUS 6

TRUFFLE GOAT CHEESE PASTA 7
creamy goat cheese sauce, with
essence of truffle & parmesan

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. {gf} These items are prepared gluten free. Drexyl is not a certified gluten free kitchen.*