

## Welcome Back!

We've missed you and are happy you're here.



## FRIDAY AND SATURDAY NIGHT HICKORY SMOKED PRIME RIB

Garlic and herb rubbed slow smoked aged Angus beef with roasted garlic beef jus, horseradish cream, and a loaded baked potato  
King 18 oz. Market Queen 12 oz. Market

## SOUPS

- Lobster Bisque** - Cup/Bowl \$6/\$9
- French Onion Soup** - Brick oven baked \$9
- Soup of the Day** - Cup/Bowl \$5/\$8

## WOOD-FIRED FLATBREADS \$14

- Sausage or Pepperoni**
- BBQ Chicken and Red Onion**
- Mushroom, Fontina & Arugula**
- Mediterranean** - Artichokes, Kalamata olives, sun-dried tomatoes, fresh basil, and feta
- Margherita** - Wood-fired roasted Roma tomatoes, fresh mozzarella, balsamic reduction, and fresh basil

## SALAD PLATES

### Dressing Options:

- Blue Cheese • Western • Ranch • 1000 Island
- Chipotle Ranch • Citrus Vinaigrette • Cilantro Lime Vinaigrette
- Peppercorn • Italian • Oil & Vinegar • Balsamic Vinaigrette
- Small Salad** - Mixed greens, tomato, onion, cucumber, egg, and croutons with your choice of dressing \$7
- Small Beet Salad** - Spinach, roasted beets, red onion, feta, spiced pecans, balsamic vinaigrette \$8
- Caesar Salad** - Chopped romaine hearts with shaved parmesan, garlic herb croutons, and house-made Caesar dressing \$7/\$10
- Ike's Traditional Wedge** - Iceberg lettuce, blue cheese crumbles, tomatoes, bacon, green onions, croutons, balsamic reduction, and blue cheese dressing \$10
- Santa Fe Fried Avocado** - Mixed greens, roasted corn, pico de gallo, fried avocados, tortilla strips, and chipotle buttermilk ranch dressing \$14 Add chopped bacon for \$1
- Add the following to any above salad:**
- Marinated Chicken 6 oz. \$6 4 jumbo shrimp \$8
- Seared Ahi Tuna 4 oz. \$8
- Grilled Steak 6 oz. \$10 Cedar Planked Salmon 4 oz. \$8

- Cilantro Lime Shrimp Salad** - Jumbo shrimp, mixed greens, diced tomatoes, roasted corn, shredded cheese, tortilla strips, tossed with cilantro lime vinaigrette \$17
- Ike's Roadhouse Chopped** - Romaine lettuce, grilled chicken, avocado, tortilla strips, bacon, tomato, blue cheese, scallions, roasted corn, and citrus lime vinaigrette \$17
- Steak Salad** - Flat iron steak, mixed greens, egg, tomato, cucumber, onion strings, served with parmesan peppercorn dressing \$17

## PASTA

- Cilantro Pesto Linguini** - Creamy cilantro pesto tossed with tomatoes and pine nuts \$16  
Add chicken for \$6 or shrimp for \$8
- Shrimp and Crab Fettuccine** - Jumbo shrimp and lump crab sautéed with sun-dried tomatoes and spinach in a lobster cream sauce \$28

## SIDES \$7

- Hand Cut Ike's Fries**
- Garlic Mashed Potatoes**
- Fire-Roasted Potatoes**
- Baked Potato**
- Au Gratin Potatoes**
- Green Beans**
- Mac and Cheese**
- Fresh Fruit**
- Sautéed Seasonal Vegetables**
- Mushroom Risotto**

## IKE'S DESSERTS

- Old Fashioned Shakes** - Made with Sebastian Joe's ice cream (even served with the tin) \$8  
Choice of: Chocolate, Strawberry or Tahitian Vanilla
  - IBC Root Beer Float** \$7
  - Vanilla Bean Cheesecake** \$8  
With strawberry compote
  - Homemade Crème Brûlée** \$9
  - Jumbo Hot Fudge Sundae** \$9
  - Cinnamon Bread Pudding** \$7
  - Chocolate Cake** \$9
  - Sebastian Joe's Ice Cream** \$8
- Ask your server for seasonal ice cream selection



## LUNCH OFFERINGS • 11:30AM-4PM

### Quick Lunch Combos \$12

1/2 Sandwich and a cup of the Soup of the Day\*

### 1/2 SANDWICH CHOICES:

**Sage Roasted Turkey • Sliced Ham • French Dip • BLT • Chicken Salad**

\*Substitute a bowl of French Onion soup or side salad for \$3

- Rachel** - Roast turkey, griddled marble rye, Swiss, sauerkraut, and 1k Island dressing \$13
- Wood Oven Hoagie** - Capicola, ham, Genoa salami, pepperoni, provolone, Italian vinaigrette, and spicy giardiniera on a baguette with onion, tomato, and lettuce \$13
- Ham & Turkey Club** - Oven roasted turkey, ham, and wood smoked bacon on toasted multi-grain with lettuce, tomato, red onion and lemon aioli \$14
- Turkey Bacon Melt** - Roasted turkey, bacon, provolone cheese and pesto, served with fries \$15

## SMALL PLATES

- Jumbo Lump Blue Crab Cake** - Hand formed with tons of crab \$17
- Half-Rack of Smoked Ribs** - House smoked baby back ribs, served with barbecue sauce \$16
- Maple Glazed Brussels Sprouts** - Maple glazed, smoked aioli, served in a cast iron skillet \$10
- Made to Order Guacamole with Just Fried Chips** - \$13
- Charlie's Café Kitchen Sandwiches** - Two mini seared beef tenderloins, grilled onions and horseradish sauce on sourdough buns \$15
- Calamari** - With house-made lemon aioli \$14
- BBQ Pork Sliders** - Shredded BBQ pork served on sourdough buns \$14
- Wings** - Choice of Smoky Tonka or Dry Rub, served with a garlic herb dip or blue cheese \$13
- Pork & Vegetable Potstickers** - Steamed and griddled dumplings with a soy dipping sauce \$13
- Diablo Shrimp Skillet** - Served with grilled herbed focaccia \$16
- Potato Bites** - Fried mashed potatoes with jalapeño, bacon, cheddar, and chipotle dipping sauce \$11
- Artichoke Dip** - Baked gratin with toasted herb focaccia \$15
- Deviled Eggs** - Chiles, roasted garlic, cilantro, and scallions \$7

## STEAKS

- Ribeye** - 18 oz. ribeye, grilled to your liking and served with mashed potatoes and seasonal vegetables \$44
- 8 oz. Filet** - Seared to your specifications. Served with homemade mashed potatoes and seasonal vegetables \$36
- 12 oz. New York Strip** - Grilled and served with au gratin potatoes and seasonal vegetables Market

Add bearnaise \$2.00 | "Oscar Style" with jumbo lump crab meat and bearnaise \$7.00

## BBQ AND HOMESTYLE

**Pork Chop** - Served with mashed potatoes and seasonal vegetables \$23

**House Smoked Baby Back Ribs** - The Pickled Parrot championship BBQ reigned for years as the best ribs in Minneapolis. We bring the winning technique to Ike's with the same grade A baby back ribs rubbed with our own selected blend of spices, smoked for hours over hickory embers then charbroiled and glazed with our homemade BBQ sauce. Served with Ike's fries and coleslaw \$31

**BBQ Chicken Breast and Half-Rack of Ribs Combo** - Served with Ike's fries and coleslaw \$26

**Ham Dinner** - Maple glazed ham served with green beans and mushrooms in a cream sauce with onion strings and mashed potatoes \$19

**Chicken Marsala** - Garlic mashed potatoes, green beans, with a mushroom marsala wine sauce \$24

**Open Faced Hot Turkey Sandwich and Dressing** - Garlic mashed potatoes, cranberry relish, black pepper and sage gravy \$19

## SEAFOOD SPECIALTIES

**Scallops** - Pan-seared scallops with mushroom risotto, baby arugula, parmesan and béarnaise sauce \$29

**Cedar Plank Salmon** - Citrus tomato salsa, fire-roasted potatoes, and green beans \$28

**Walleye Almondine** - Almond crusted walleye with au gratin potatoes and seasonal vegetables \$26

## BURGERS & SANDWICHES

Served with Ike's fries. Complimentary coleslaw available upon request.

Add cheese to any burger for \$1: Swiss, Provolone, American, Blue or Pepper Jack

**Ike's Original Burger** - Butter toasted onion bun with lettuce, tomato, and onion \$14

1 Year Aged Widmer Cheddar \$2 Grilled Onions \$1 Wood Smoked Bacon \$2 Mushrooms \$1

**Andy's Kitchen Burger** - Blue cheese, onion straws, wood smoked bacon, lettuce, tomato, onion, and hot pink mayo on a butter toasted onion bun \$16

**Ike's Roadhouse Steak Burger** - 10 oz. blend of ground Angus chuck and Prime Rib on a butter toasted onion bun with aged cheddar, sautéed mushrooms, and crispy onion straws \$18

**Tavern Burger** - American cheese, wood smoked bacon, dill pickles, lettuce, tomato, red onion, and Tavern sauce on a butter toasted onion bun \$16

**Turkey Burger** - Ground turkey blended with vegetables and spices, served on a brioche bun with avocado sauce, lettuce, tomato and onion \$12

**Seared Ahi Tuna Sandwich** - Ahi tuna, lettuce, tomato, wasabi mayo, and pickled ginger on a butter toasted brioche bun \$15

**French Dip** - Oven crisp baguette, shaved prime rib, havarti cheese, roasted garlic jus \$14

**BBQ Pork Sandwich** - Shredded BBQ pork topped with coleslaw and onion strings, served on a brioche bun \$14

**Caprese Chicken Sandwich** - Marinated chicken with roasted peppers, fresh mozzarella, and pesto on a butter toasted bun \$14

**Buffalo Chicken Sandwich** - With red onion, lettuce, house-made blue cheese dressing, and sliced celery on a butter toasted bun \$14

Make your next reservation at [www.ilikeikes.com](http://www.ilikeikes.com) or call 952.681.7099. Sorry, no personal checks accepted. Check us out on Facebook at Ike's Minnetonka.

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

Some of our recipes contain dairy, nuts, wheat, and eggs - we will do our best to accommodate dietary restrictions. Please contact us ahead of time for special requests. Ask your server for gluten free options.

Don't forget to check out other Ike's locations: Bloomington and MSP international airport.

## IKE'S SIGNATURE COCKTAILS

### Ike's Bloody Mary

Classic ingredients; Svedka vodka, worcestershire, tabasco, horseradish, celery, salt and cracked pepper.

### Pig on a Porch

Jim Beam bourbon, ginger ale, brown sugar syrup, and spiced candied bacon

### THE WEEKENDER™

Our classic blend of ingredients; Svedka vodka, celery stalk, jalabeano, lime, and skewers of pepperoncini, black olive, green olive, cocktail onion, dill pickle, chilled shrimp, American cheese, pickled mushroom, and a spicy smoked beef stick.

### Ike's Cosmopolitan

Svedka citrus vodka, Triple Sec, lime juice, and white cranberry juice

### Ruby Red with Thyme

Absolut Ruby Red vodka, fresh thyme, grapefruit juice, and simple syrup

### Asian Pear

Smirnoff pear vodka, Domaine de Canton Ginger liqueur, lime juice, and Prosecco

### 24K MARGARITA

A combination of fresh squeezed juices, Jose Cuervo gold tequila, Triple Sec, and Grand Marnier, give this Margarita its golden color and natural sweetness!

## HANDCRAFTED COCKTAILS

### Pimms Cocktail

Pimms, New Amsterdam Gin, lemonade, and ginger ale

### Bellini-tini

Tattersall vodka, peach schnapps, peach juice, topped with champagne

### Aviation

Tanqueray, Luxardo, Crème de Violette, and fresh squeezed lemon juice

### Negroni

Bombay Sapphire gin, Campari, and sweet vermouth

### Vesper

Tattersall gin and vodka, Lillet Blanc

### French 75

Tattersall gin, fresh lemon juice, simple syrup, topped with champagne

## THE MULES

### Moscow Mule

Svedka vodka, lime juice, and ginger beer

### Orange Mule

Ketel One Oranje vodka, Crabbie's Spiced Orange Ginger Beer, and lime juice

### The VJ Mule Kick

Buffalo Trace Bourbon, pomegranate juice, Crabbie's Spiced Orange Ginger Beer, and lime juice

### The Blueberry

Stoli Blueberry, St-Germain liqueur, lime juice, and ginger beer

## BOTTLED BEER

<b>Bauhaus, Sky-Five!</b>	Minneapolis, Minnesota	ABV 6.7%	American India Pale Ale
<b>Bent Paddle, 14° ESB</b>	Duluth, Minnesota	ABV 5.6%	Extra Special Bitter
<b>Blue Moon</b>	Golden, Colorado	ABV 5.4%	Belgium White Ale
<b>Burning Brothers Pyro (GF)</b>	St. Paul, Minnesota	ABV 4.6%	American Pale Ale
<b>Castle Danger, Castle Cream Ale</b>	Two Harbors, Minnesota	ABV 5.5%	Cream Ale
<b>Coors Light</b>	Golden, Colorado	ABV 4.2%	Light Lager
<b>Corona</b>	Mexico City, Mexico	ABV 4.6%	Pale Lager
<b>Grain Belt Nordeast</b>	New Ulm, Minnesota	ABV 4.7%	American Amber Lager
<b>Grain Belt Premium</b>	New Ulm, Minnesota	ABV 4.6%	American Lager
<b>Heineken</b>	Zoeterwoude, Netherlands	ABV 5.0%	Euro Pale Lager
<b>Indeed, Day Tripper</b>	Minneapolis, Minnesota	ABV 5.4%	Pale Ale
<b>Loon Juice</b>	Spring Valley, Minnesota		Cider
<b>Michelob Ultra</b>	St. Louis, Missouri	ABV 4.2%	Lager
<b>Stella Artois</b>	Leuven, Belgium	ABV 5.0%	Euro Pale Lager
<b>Surly Hell</b>	Brooklyn Center, Minnesota	ABV 4.5%	Lager

ASK YOUR SERVER FOR OUR SEASONAL SELECTIONS

## TAP BEER

**Summit Pale Ale**  
**Bell's Two Hearted IPA**

**Excelsior Bitteschlapp**  
**Fulton Lonely Blonde**

**Michelob Golden Light**  
**Surly Furious**

ASK YOUR SERVER ABOUT OUR ROTATING TAPS



PROUDLY SUPPORTING LOCAL MINNESOTA BREWERIES

## SEASONAL COCKTAILS

### Ike's Smoked Manhattan

High West American Prairie Bourbon, Lustau Sweet Vermouth, and a dash of Cherry Bark Vanilla Bitters, hickory smoked under glass.

### Abbey Mule

Apple Brandy, Tattersall Cranberry Liqueur, lime juice, ginger beer and a dash of bitters.

### Sparkling Cidery

Apple Cider and Ruffino Prosecco with a sugar and cinnamon rim.

### Jameson Hot Toddy

Jameson Irish Whiskey, brown sugar and a splash of fresh lemon juice, garnished with a lemon twist.

### Winter Bulleit Bourbon Smash

Bulleit Bourbon, Cointreau, a dash of raspberry preserves, fresh squeezed orange juice and a splash of club soda. Served on the rocks with an orange peel.

### Espresso Martini

Louisa's Coffee Caramel Pecan Liqueur, bourbon, cold brew concentrate and cream with a dash of chocolate bitters.

## DESSERT IN A GLASS

Made with Sebastian Joe's Vanilla Bean Ice Cream

### Pink Squirrel

Crème de cacao light, crème de noya and ice cream

### Brandy Alexander

E & J brandy, crème de cacao dark and ice cream

### Grasshopper

Crème de cacao light, green crème de menthe and ice cream

### Golden Cadillac

Galliano, crème de cacao light and ice cream