

**Welcome Back!**

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

# Ike's

## FOOD & COCKTAILS

### The Weekender™

#### Hand Crafted Bloody Mary

20 oz. of seasoned Tomato juice and Svedka Vodka garnished with a celery stalk, jalapeño, 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.



## WEEKEND BRUNCH

10am - 2pm



### FAMILY STYLE BRUNCH

An Ike's Minnetonka crowd favorite, served every Saturday and Sunday.

Choose scrambled eggs with cream cheese and chives, two eggs any style, eggs benedict or build your own omelet\*, then we fill you up with an endless platter of buttermilk pancakes, wood smoked bacon, sausage and crispy hash browns \$18

Complimentary caramel pecan rolls served until they are gone - additional caramel pecan rolls \$5/ea.

\*Omelet includes up to 4 ingredients - additional ingredients \$1/ea  
Limit one Family Style omelet per guest.

**Omelet Ingredients:** Sausage, Ham, Bacon, Cheddar, American, Mozzarella, Mushroom, Spinach, Pepper Mix, and Red Onion

#### Ike's Eggs

Scrambled eggs, diced potatoes, peppers, onions, and cheese. Served with toast \$14

#### Prime Rib Benedict

Smoked prime rib in bbq sauce on top of an English muffin, with hollandaise sauce, served with hash browns \$18

#### Sausage and Egg Flatbread

Scrambled eggs with bacon infused sausage, chipotle cream sauce, and crispy hash browns \$14

#### High Protein Breakfast

Two strips of bacon, two sausage links, and two eggs any style. Served with fresh fruit \$13

#### Ike's Breakfast Sandwich

Butter grilled toast, thick wood smoked bacon, avocado, smoked tomato aioli, two fried eggs, and hash browns \$13

#### Breakfast Burger

Ike's burger topped with American cheese, fried egg and bacon served with hash browns and a side of hollandaise \$18

#### Premium Buttermilk Pancakes

Three plain cakes \$9  
With choice of Nutella, chocolate chips, or strawberries \$11

#### Build Your Own Omelet\*

Served with toast and hash browns \$13  
\*Ingredient options at left

## WEEKEND LUNCH

10am - 4pm

### SOUPS

**Lobster Bisque** - Cup/Bowl \$6/\$9

**French Onion Soup** - Brick oven baked \$9

**Soup of the Day** - Cup/Bowl \$5/\$8

### 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

### 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

### 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.

### 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, mozzarella, 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

### 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**

### BURGERS & SANDWICHES

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

**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

**Wood Oven Hoagie** - Capicola, ham, Genoa salami, pepperoni, provolone, Italian vinaigrette, and giardiniera on a baguette with onion, tomato, and lettuce \$13

**Ham and Turkey Club** - Oven roasted turkey, ham, and wood smoked bacon

on toasted multi-grain with lettuce, tomato, and lemon aioli \$14

**Seared Ahi Tuna Sandwich** - Ahi tuna, lettuce, tomato, wasabi mayo,

and pickled ginger on a butter toasted brioche bun \$15

### Chicken Sandwiches

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

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

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



### ENTRÉES

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

**Cilantro Pesto Linguini** - Creamy cilantro pesto tossed with tomatoes and pine nuts \$1

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.