

Ike's Minnetonka is  
**CELEBRATING  
10 YEARS!**

... 2012-2022 ...



**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 \$15**

- Sausage or Pepperoni**
- BBQ Chicken and Red Onion**
- Fig and Prosciutto** - Mozzarella, asparagus, caramelized onions, goat cheese, and balsamic reduction
- 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

**SALADS**

**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 \$8
- Beet Salad** - Spinach, roasted beets, red onion, goat cheese, spiced pecans, balsamic vinaigrette \$15
- Caesar Salad** - Chopped romaine hearts with Parmesan, garlic herb croutons, and house-made Caesar dressing \$7/\$11
- Ike's Traditional Wedge** - Iceberg lettuce, blue cheese crumbles, tomatoes, bacon, green onions, croutons, balsamic reduction, and blue cheese dressing \$12
- Santa Fe Fried Avocado** - Mixed greens, roasted corn, pico de gallo, fried avocados, tortilla strips, and chipotle buttermilk ranch dressing \$16 Add chopped bacon for \$2
- Add the following to any above salad:**
- Marinated Chicken\* 6 oz. \$6 4 Tender Shrimp \$8
- Seared Ahi Tuna\* 4 oz. \$8
- Grilled Steak\* 6 oz. \$11 Cedar Planked Salmon 4 oz. \$8

- Cilantro Lime Shrimp Salad** - Tender shrimp, mixed greens, diced tomatoes, roasted corn, shredded cheese, tortilla strips, tossed with cilantro lime vinaigrette \$19
- Ike's Roadhouse Chopped** - Romaine lettuce, grilled chicken, avocado, tortilla strips, bacon, tomato, blue cheese, scallions, roasted corn, and citrus lime vinaigrette \$18
- Steak Salad** - Sirloin steak, mixed greens, egg, tomato, cucumber, onion strings, served with parmesan peppercorn dressing \$19

**PASTA**

- Cilantro Pesto Linguini** - Creamy cilantro pesto tossed with tomatoes and pine nuts \$18  
Add chicken for \$6 or shrimp for \$8
- Chicken Fettuccine Alfredo** - With broccoli and alfredo sauce \$26
- Shrimp and Crab Fettuccine** - Tender shrimp and crab sautéed with sun-dried tomatoes and spinach in a lobster cream sauce \$30
- Mac and Cheese** - Cavatappi, bacon, and tomato with house-made cream sauce and topped with toasted bread crumbs \$22

**SIDES \$8**

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

**IKE'S DESSERTS**

- Old Fashioned Shakes** - Made with Sebastian Joe's ice cream (even served with the tin) \$8  
Choice of: Chocolate, Strawberry or Vanilla
- IBC Root Beer Float \$7**
- Vanilla Bean Cheesecake** - With strawberry compote \$10
- Homemade Crème Brûlée \$9**
- Jumbo Hot Fudge Sundae \$9**
- Cinnamon Bread Pudding \$7**
- Chocolate Cake \$10**
- Bowl of Sebastian Joe's Ice Cream \$9**  
Ask your server for seasonal ice cream selection

**STARTERS**

- Jumbo Lump Blue Crab Cake** - Hand formed with tons of crab \$18
- Baby Back Smoked Ribs** - House smoked baby back ribs, served with barbecue sauce \$18
- Maple Glazed Brussels Sprouts** - Maple glazed, smoked aioli, served in a cast iron skillet \$10
- House-Made Guacamole with Just Fried Chips** - \$13
- Charlie's Café Kitchen Sandwiches** - Two mini seared beef tenderloins, grilled onions and horseradish sauce on slider buns \$16
- Calamari** - With house-made lemon aioli \$15
- BBQ Pork Sliders** - Shredded BBQ pork served on sourdough buns \$12
- Wings** - Choice of Smoky Tonka or Dry Rub, served with ranch dip or blue cheese \$18
- Pork & Vegetable Potstickers** - Steamed and griddled dumplings with a soy dipping sauce \$13
- Diablo Shrimp Skillet** - Served with grilled herbed focaccia \$16
- Artichoke Dip** - Toasted herb focaccia \$15
- Deviled Eggs** - Cilantro and scallions \$7

**STEAKS**

- \***Ribeye** - 12 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 \$42
- \***12 oz. New York Strip** - Grilled and served with au gratin potatoes and seasonal vegetables \$44

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 \$24
- 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 \$36
- BBQ Chicken Breast and Baby Back Ribs Combo** - Served with Ike's fries and coleslaw \$28
- Chicken Marsala** - Garlic mashed potatoes, green beans, with a mushroom marsala wine sauce \$26
- Open Faced Hot Turkey Sandwich and Dressing** - Garlic mashed potatoes, cranberry sauce, black pepper and sage gravy \$20

**SEAFOOD SPECIALTIES**

- \***Cedar Plank Salmon** - Citrus tomato salsa, fire-roasted potatoes, and green beans \$29
- Walleye Almondine** - Almond crusted walleye with au gratin potatoes and seasonal vegetables \$28

**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 \$15
- 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 \$18
- Ike's Roadhouse Steak Burger** - 9 oz. blend of ground Angus chuck and brisket on a butter toasted onion bun with aged cheddar, sautéed mushrooms, and crispy onion straws \$20
- Tavern Burger** - American cheese, wood smoked bacon, dill pickles, lettuce, tomato, red onion, and Tavern sauce on a butter toasted onion bun \$18
- Turkey Burger** - Ground turkey blended with vegetables and spices, served on a brioche bun with avocado, lettuce, tomato and onion \$14
- 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 \$17
- Caprese Chicken Sandwich** - Marinated chicken with roasted peppers, fresh mozzarella, lettuce, tomato, onion, and pesto on a butter toasted bun \$16
- Buffalo Chicken Sandwich** - With lettuce, tomato, red onion, house-made blue cheese dressing, and sliced celery on a butter toasted bun \$16

**LUNCH OFFERINGS • 11AM-4PM**

**Quick Lunch Combos \$12 (Mon-Fri Only)**

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 \$5



- Reuben** - Shaved corned beef, griddled marble rye, Swiss, sauerkraut, and 1k Island dressing \$15
- Rachel** - Roast turkey, griddled marble rye, Swiss, sauerkraut, and 1k Island dressing \$15
- Wood Oven Hoagie** - Capicola, ham, Genoa salami, pepperoni, provolone, Italian vinaigrette, and spicy giardiniera on a baguette with onion, tomato, and lettuce \$15
- Ham & Turkey Club** - Oven roasted turkey, ham, and wood smoked bacon on toasted multi-grain with lettuce, tomato, red onion and lemon aioli \$16

Make your next reservation at [www.ikeikes.com](http://www.ikeikes.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.