

SALADS

Ike's House Salad\$7.50
Field greens, carrots, hard-boiled egg, mozzarella, tomatoes, cucumber, red onion and croutons.

Ike's Caesar Salad\$6.50 / \$9.50
Fresh chopped romaine lettuce, shaved parmesan, croutons and house-made Caesar dressing.

The Wedge Salad **GF**\$9.50
Blue and parmesan cheeses, vine-ripened tomato, red onion, bacon, aged balsamic reduction and blue cheese dressing.

Chopped Salad\$16.50
Crisp lettuce topped with teriyaki chicken breast, carrot, avocado, bacon, scallions, onion, hard-boiled egg, cucumber, cheddar, blue cheese crumbles and tortilla crisps.

Apple & Walnut Salad **GF**\$13.00
Field greens tossed with fresh apples, toasted walnuts, raisins, creamy mustard vinaigrette and feta cheese.

Sesame Chicken Salad\$16.00
Soy- and ginger-marinated chicken, Napa cabbage, romaine lettuce, Dynamite Slaw, red pepper, peanuts, crispy wontons and sesame dressing.

Ike's Seafood Louie **GF**\$19.00
Lobster, lump crab and shrimp on crisp greens with avocado, tomato, cucumber, hard-boiled egg and creamy green goddess dressing.

Sirloin Steak Salad **GF**\$17.50
Fresh field greens topped with tomatoes, onions, blue cheese crumbles and parmesan-peppercorn dressing.

ENHANCE YOUR SALAD:

Add Blackened Chicken \$6.00
Add Grilled Salmon or Grilled Shrimp \$9.00

YOUR CHOICE OF HOUSE-MADE DRESSINGS:

Honey Mustard • Buttermilk Ranch • Parmesan Peppercorn
Spicy Italian • Sweet Western • 1,000 Island
Balsamic Vinaigrette • Creamy Blue Cheese

SOUPS

Today's Special Soup

Don't hesitate to ask what today's special soup is.
Cup...\$5.00 / Bowl...\$9.00 / Entrée 14 oz...\$15.00

Ike's Triple-Threat Chili **GF**

We slow simmer 3 different kinds of meats, beans, and peppers with a blend of spices and herbs.
Cup \$6.50 / Bowl \$10.00 / Entrée 14 oz \$16.00

Soup & Salad Combo

Enjoy a steaming cup with our house salad.
Today's Soup \$12.00 / Triple-Threat Chili \$12.50



FAMILY-STYLE BRUNCH

Saturday & Sunday • 10 a.m.-2 p.m.

Ike's
FOOD & COCKTAILS
DINNER

JOIN US FOR HAPPY HOUR!

Monday-Friday • 3:30-6:30 p.m.

Steak Special

Ask your server for details. Market

Ike's House-Cut Filet\$38.00
House-cut filet of beef, pan roasted and served with fingerling potatoes, roasted tomato demi glaze, and seasonal vegetables.

Filet Oscar\$39.00
Blue crab, asparagus, fingerling potatoes, and hollandaise sauce.

House-Smoked Baby Back Ribs\$30.00/\$19.00
Whole rack or half rack. Charbroiled and glazed with our homemade barbecue sauce. Served with Ike's fries and coleslaw.

BIG PLATES

Fish Special

Ask your server for details. Market

Parmesan-Crusted Walleye\$26.00
With mashed potatoes, asparagus, and cilantro lime butter.

Horseradish Salmon\$24.00
Pan-roasted, with roasted cauliflower, Brussels sprouts, and fingerling potatoes.

Chicken Piccata\$19.00
Lemon-caper butter sauce, wild-rice risotto, baby carrots.

IKE'S BURGERS & SANDWICHES

Served with Ike's fries, coleslaw and pickles.

Build-Your-Own Burger\$14.50
A hand-formed patty griddled and served on a butter toasted bun. Served with dill pickles, Ike's fries and coleslaw.
Add grilled onions\$1.00
Add sharp aged cheddar\$1.50
Add applewood-smoked bacon\$2.00

The Flatliner\$16.00
Aged cheddar, applewood-smoked bacon, fried egg, grilled onions, shredded lettuce, tomato and mayo on a butter-toasted onion bun.

Serious Patty Melt\$15.00
Aged cheddar, caramelized onions, grilled parmesan bread.

Hipster Turkey Burger\$15.00
Pepper jack cheese, avocado, shredded lettuce, tomato, red onion and chipotle mayo on a buttered pretzel bun.

Veggie Burger\$13.00
Portobello mushroom caps, roasted red peppers, Swiss cheese, tomatoes and spinach on a buttered pretzel bun.

The Tavern Burger\$15.00
American cheese, bacon, tavern sauce, pickles, shredded lettuce, tomato and red onion on a butter-toasted onion bun.

Wine-Soaked Mushroom and Swiss Burger\$15.50
Swiss and mushrooms simmered in red wine, garlic and butter. Served with shredded lettuce, tomato and red onion on a butter-toasted onion bun.

Andy's Kitchen Burger\$15.50
Melted blue cheese, spicy onion straws, applewood-smoked bacon, shredded lettuce, tomato, red onion and hot pink mayo on a butter-toasted onion bun.

Ike's Roadhouse Steak Burger\$18.50
10 ounce blend of ground angus sirloin and prime rib on a butter-toasted onion bun with Widmer's 4-year cheddar, sautéed mushrooms and crispy onion straws.

Triple Pepper\$15.50
Crusted in cracked black pepper and topped with pepper jack cheese, shredded lettuce, tomato, onion and hot pink mayo on a butter-toasted onion bun.

"Parrot" Jerk Burger\$16.50
Jerk spices, Parrot barbecue sauce, pepper jack cheese, grilled pineapple, applewood-smoked bacon, shredded lettuce, tomato and red onion on a butter-toasted onion bun.

GF Gluten-free buns \$2.00

FROM OUR KITCHEN

Grilled Chicken Bacon Cheddar\$14.50
Applewood-smoked bacon, aged cheddar, grilled onions on a butter-toasted bun with Ike's fries and coleslaw.

Salmon B.L.T.\$16.00
Applewood-smoked bacon, tomato and lettuce on sourdough with Dijon mustard aioli, Ike's fries and coleslaw.

Stadium Steak Sandwich\$15.00
As featured at U.S. Bank Stadium. Caramelized onions, creamy horseradish sauce, served on a toasted onion bun with Ike's fries and coleslaw.

Ike's House Smoked Pulled-Pork Sandwich\$14.00
Red-onion-infused vinegar and Parrot barbecue sauce on a pretzel bun.

GF Denotes gluten-free items

Make your next reservation at www.ilikeikes.com

Sorry, no personal checks accepted. Don't forget to check out our other locations in Bloomington at 4400 West 78th Street, in Minnetonka at Hwy 7 and Hwy 101, and at TCF Bank Stadium and U.S. Bank Stadium.

This restaurant is not allergens controlled. Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

IKE'S SMALL PLATES

Order 3 or 4 and share them family-style!

Made-to-Order Guacamole

with Just-Fried Chips\$14.00
Fresh, ripe avocados mixed tableside with our special seasonings. Served with crisp, warm tortilla chips still in the fry basket. (That's how fresh they are.)

New Orleans Barbecue Shrimp\$14.50
Simmered with garlic, barbecue sauce, spices and lots of butter. Served with garlic toast for dipping.

Chesapeake Bay Crab Cakes\$16.50
Fresh lump crab cakes on tartar sauce with Dynamite Slaw.

Fish Tacos **GF**\$12.50
Blackened mahi-mahi, chopped pineapple salsa, Napa cabbage, pico de gallo, guacamole and sour cream in fresh corn tortillas.

Famous Twin Mini Charlie's Cafe

Exceptionale Kitchen Sandwiches\$15.50
Searched beef tenderloin, grilled onions, horseradish sauce, pumpernickel and sourdough buns and house-fried chips.

Rib Appetizer **GF**\$13.00
A small pile of our house-smoked ribs, char-broiled and glazed with our spicy barbecue sauce.

Spicy Fried Calamari\$14.50
Tender Atlantic squid dusted with spiced corn flour and fried crisp, lemon garlic aioli.

Tavern Onion Rings 2.0\$13.00
Summit EPA battered, fried crispy, and served with sweet and tangy chipotle ranch.

Lobster Artichoke Hotdish\$14.50
Hotdish-style, with melted parmesan, and toasted French bread.

Smoked Chicken Quesadilla\$10.50
Pepper jack cheese, scallions, roasted peppers, served with guacamole, pico de gallo and sour cream.

Tenderloin Quesadilla\$14.50
Beef tips pan-seared with chili and cumin, and served with pico de gallo, aged cheddar, mozzarella, guacamole and sour cream.

Pork and Vegetable Pot Stickers\$13.00
Steamed and griddled dumplings with plum sauce and sriracha chili sauce.

Little Debbie's Disaster Hot Wings\$11.00
Served with an even hotter sauce, celery and blue cheese dressing.