

Salads



Served with our warm bread board, whipped butter and assorted cracker basket.

Ike's Small Salad

Field fresh blend of lettuces, red cabbage and carrot chilled crisp and topped with hard cooked egg, cheddar, mozzarella, tomatoes, cucumber, red onion and croutons. \$7.70

Iceberg BLT Wedge

Vine ripened tomato, apple wood smoked bacon, blue cheese dressing. \$9.90

Small Caesar Salad

Chopped Romaine, shaved parmesan and garlic herb croutons tossed in our own Caesar dressing. \$7.70

Ike's Cobb Salad

Crisp mixed greens topped with diced grilled chicken breast, avocado, bacon, scallions, sweet red Bermuda onion, hard cooked eggs, cucumber, cheddar, and blue cheese crumbles.

Served with your choice of Ike's homemade dressings. \$17.60

Caesar Salad

Romaine hearts with shaved parmesan and garlic herb croutons. \$9.90

With Blackened Chicken Breast \$17.60

With Grilled Salmon \$19.80 With Grilled Shrimp \$19.80

Your choice of housemade dressings:

Honey Mustard Ranch Chunky Blue
Western Italian Balsamic Vinaigrette

Ike's Burger

Hand formed patties are griddled and served on a butter toasted bun. Served with leaf lettuce, sliced tomato, sliced sweet red onion, dill pickles, a healthy (?) pile of Ike's fries and coleslaw. \$15.40

Sharp Aged Cheddar \$2.20 • Grilled Onions \$1.60
Applewood Smoked Bacon \$2.20

Burgers

Serious Patty Melt

Ground Angus, aged cheddar, caramelized onions on grilled parmesan bread. \$17.60

Andy's Kitchen Burger

Ground Angus with melted blue cheese, spicy onion straws, apple wood smoked bacon, lettuce, tomato, onion and hot pink mayo on a butter toasted onion bun. \$18.70

Hipster Turkey Burger

Pepper jack cheese, avocado, shredded lettuce, tomato, red onion, chipotle mayo, coleslaw and fries on a sourdough bun. \$15.40

Wine Soaked Mushroom and Swiss Burger

Ground Angus with melted nutty Swiss and mushrooms simmered in red wine, garlic and butter. \$17.60

The "Flatliner" Burger

Ground Angus, aged cheddar, applewood smoked bacon, fried egg, grilled onions and mayonnaise on a butter toasted onion bun. \$18.70

In a Hurry?

We'll bring these out to you right away.

Ike's Triple Threat Chili

Cup....\$7.20 • Bowl....\$11.60

Steaming Soup

Cup....\$6.00 • Bowl....\$10.50

Soup & Salad Combo

Enjoy a steaming cup with our classic dinner salad and a loaf of warm bread.

Today's Soup....\$14.29 • Triple Threat Chili....\$14.29

Ike's

FOOD & COCKTAILS

Big Plates

Home-style Pot Roast

Tender slow braised beef in rich gravy with garlic mashed potatoes and buttered sweet peas. \$24.00

Hot Turkey Dinner

Hand-carved, sage roasted turkey on toasted multi-grain bread bathed in rich home-style gravy. Served with garlic mashed potatoes, sage stuffing and a side of cranberry sauce. \$17.60



Sandwiches

TRY OUR CHICKEN



Grilled Chicken Bacon Cheddar

Griddle-seared boneless chicken breast, Hormel extra thick sliced applewood bacon, melted aged Wisconsin cheddar cheese and grilled onions on a butter toasted bun. Served with Ike's fries and coleslaw. \$15.40



FROM THE CARVERY

Our carving Chef will build a sandwich just how you like it. Served with Ike's fries and coleslaw.

Sage Roasted Turkey

It's like a midnight snack on Thanksgiving every day. Swathed in sage and pepper for roasting, then hand-carved in meaty slabs and served on multi-grain bread with sides of lettuce, tomato, onion and mayonnaise. \$16.50

Roasted Garlic French Dip

Slow roasted Angus Sirloin, sliced thin on a warm crusty roll with a savory beef jus laced with chunks of sweet roasted garlic. Served with horseradish dip on the side, Ike's fries and coleslaw. \$16.50
Roadhouse Style, add \$1.65
Philly Style, add \$1.65

Ike's Carvery Club

Piled high, slow-roasted, thinly-sliced Angus beef; carved to order sage roasted turkey and smoky thick crisp bacon with lettuce, tomato, cheddar cheese horseradish sauce and spicy Giardiniera on multi-grain bread. \$17.60



Ike's Premium Steak Dinners

Served with Ike's fries, a cup of soup or a small salad and a warm half loaf of bread.

Bacon Wrapped Filet Mignon

Grilled tenderloin served sizzling with smothered mushrooms, roasted garlic au jus and crispy onions. \$41.00

Filet Oscar

Grilled tenderloin on seasonal vegetables topped with lump crab and béarnaise sauce. \$41.00

Tonight's Steak Special

Our Chef and Butcher specially select aged cuts of Angus beef for tenderness and juiciness to bring you each evening coupled in unique one-of-a-kind preparations. Please ask your server for this evening's selection.

Roadhouse Steak

12 oz. "Baseball" cut sirloin, sautéed mushrooms and onions, garlic butter and crispy onion straws. Served with Ike's fries, a cup of soup and a small salad. \$37.40



Sides \$6.50

Garlic Mashed Potatoes
Buttered Sweet Peas

Sautéed Mushrooms
and Sweet Onions

Seasonal Vegetables
Wilted Butter Spinach

Where's The Tuna? Given the fact that Yellow Fin Tuna has been placed on the Red List of sustainable fish, and that Ike's wants to provide quality products without exorbitant costs, we have found it necessary to remove it from our menu.

Sorry, no personal checks accepted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items.

Seafood SPECIALTIES

Horseradish Salmon

Wilted butter spinach. \$27.50

Parmesan Crusted Walleye

Canadian walleye pan-fried with bread crumbs, fresh herbs and parmesan cheese. Served with roasted seasonal vegetables and lemon beurre blanc. Includes soup or salad. \$27.50

Just for Kids

Comes with a drink, and choice of fruit or French fries.

Available to children under the age of 12.

Cheese Quesadilla 7.99

Mac N' Cheese 7.99

Cheeseburger 7.99

Chicken Fingers 7.99

Shakes

Old fashioned, extra thick, brain freezing creamy goodness. Made with Sebastian Joe's ice cream and real whole milk. Choose from dark Hershey's chocolate, sweet California strawberry or velvety vanilla bean. \$8.80



Ike's Small Plates

Order 3 or 4 and share them family style!

Freshly Made Guacamole with Fried Chips

Fresh ripe avocados mixed with our special seasonings. Served with crisp warm tortilla chips still in the fry basket. (That's how fresh they are.) \$13.20

Classic Shrimp Cocktail

Jumbo shrimp simmered in house made seasonings, served with crab infused cocktail sauce, lemons and saltines. \$16.50

Chesapeake Bay Crab Cakes

Fresh lump crab cakes on tartar sauce with Dynamite slaw. \$17.60



Twin Mini Charlie's Cafe Exceptionale Kitchen Sandwiches

We bid a humble homage to the greatest restaurant of a great era. Seared beef tenderloin, grilled onions and horseradish sauce on grilled sourdough buns. \$16.50

Spicy Fried Calamari

Tender Atlantic squid marinated in aged pepper sauce, crusted with Panko breadcrumbs and fried crisp. Served with lemon garlic aioli. \$15.40

Pork and Vegetable Pot Stickers

Steamed and griddled dumplings with plum sauce and Sriracha chili sauce. \$12.10

Smoked Chicken Quesadillas

Griddled flour tortillas filled with Pepper Jack cheese, scallions and roasted peppers. Served with guacamole, pico de gallo and sour cream. \$11.00

Beef Quesadilla

Beef filet tips pan-seared with chili, cumin and pico de gallo. Served with aged cheddar and mozzarella, guacamole and sour cream. \$15.40

Lettuce Wraps

Chicken, mushrooms, water chestnuts and peanuts in hoisin sauce with crunchy noodles and scallions to wrap in bibb lettuce with spicy chile and peanut dipping sauces. \$13.75

New Orleans Barbeque Shrimp

Tender shrimp seared and simmered with garlic, spices and lots of butter. Served with garlic toast for dipping. \$15.40