

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

KNIFE AND FORK CAESAR SALAD
Whole 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

All of our dressings are homemade. Your selection includes:
Hidden Valley Ranch • Spicy Italian • Western • Honey Mustard • Chunky Blue



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

Ike's Roadhouse Steak Burger
10 oz. blend of ground Angus sirloin and Prime Rib on a butter toasted onion bun with Widmer four-year cheddar, stewed mushrooms and crispy onion straws. \$19.80

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 the below out to you right away.

IKE'S TRIPLE THREAT CHILI
Cup....\$7.20 • Bowl....\$11.60

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

STEAMING SOUP
Cup....\$6.00 • Bowl....\$10.50

Sandwiches

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

Parmesan Crusted Walleye Sandwich
Canadian walleye pan-fried with bread crumbs, fresh herbs and parmesan cheese. Served with garden fresh lettuce, tomato and sweet red onion on a sourdough bun with green goddess dressing. Served with Ike's fries and coleslaw. \$18.00

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.



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

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 Sandwich
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



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

Pot Roast Sandwich
Tender slow cooked beef served on a butter toasted bun with horseradish sauce and sweet grilled onions. Served with Ike's fries and coleslaw. \$16.50

Salmon BLT
Grilled salmon fillet, apple wood smoked bacon, tomato and lettuce on toasted sourdough with Dijon mustard sauce. Served with Ike's fries and coleslaw. \$17.50

Big Plates

Home-style Pot Roast
Tender slow braised beef in rich gravy with garlic mashed potatoes and buttered sweet peas. \$24.00

Mom's Blue Plate Special Dinner
It's something special every day from our kitchen. A full meal deal with all the flavors of home.



Today's Catch
Each day our chefs bring in "jet fresh" fish to create today's offering. Server presented.

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




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

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

Filet Oscar
10 oz. bacon wrapped 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.

SIDES \$6.50

Garlic Mashed Potatoes	Sautéed Mushrooms and Sweet Onions	Seasonal Vegetables
Buttered Sweet Peas		Wilted Butter Spinach

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




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

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.

Ike's Small Plates

Order 3 or 4 and share them family style!

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

Spicy Fried Calamari
Tender Atlantic squid marinated in aged pepper sauce, dusted with spiced corn flour 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

Freshly Made Guacamole with Just Fried Chips
Fresh ripe avocados mixed with our special seasonings right before your eyes. Served with crisp warm tortilla chips still in the fry basket. (That's how fresh they are.) \$13.20

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

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

Twin Mini Charlie's Café 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 one pumpernickel and one sourdough bun. \$16.50

Chesapeake Bay Crab Cakes
Fresh lump crab cakes on tartar sauce with Dynamite slaw. \$17.60

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

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

