

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

... 2012-2022 ...

Ike's

FOOD & COCKTAILS

The Weekender™

Hand Crafted Bloody Mary
20 oz. of seasoned Tomato juice and Svedka Vodka garnished with a celery stalk, jalapeno, 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 \$21

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 Breakfast Sandwich

Butter grilled toast, thick wood smoked bacon, avocado, smoked aioli, two fried eggs, and hash browns \$14

Breakfast Burger

Ike's burger topped with American cheese, fried egg and bacon served with hash browns and a side of hollandaise \$20

Premium Buttermilk Pancakes

Three plain cakes \$10
With choice of Nutella, chocolate chips, or strawberries \$13

Ike's Eggs

Scrambled eggs, diced potatoes, peppers, onions, and cheese.
Served with toast \$15

Sausage and Egg Flatbread

Scrambled eggs with bacon sausage, chipotle cream sauce, and crispy hash browns \$16

High Protein Breakfast

Two strips of bacon, two sausage links, and two eggs any style.
Served with fresh fruit \$14

Build Your Own Omelet*

Served with toast and hash browns \$15
*Ingredient options at right

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

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

WOOD-FIRED FLATBREADS \$16

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

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 \$10

With strawberry compote

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

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 \$16

Caesar Salad - Chopped romaine hearts with Parmesan, garlic herb croutons, and house-made Caesar dressing \$8/\$12

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 \$17
Add chopped bacon for \$2

Add the following to any above salad:

Marinated Chicken* 6 oz. \$7 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 \$20

Ike's Roadhouse Chopped - Romaine lettuce, grilled chicken, avocado, tortilla strips, bacon, tomato, blue cheese, scallions, roasted corn, and citrus lime vinaigrette \$19

Steak Salad - Sirloin steak, mixed greens, egg, tomato, cucumber, onion strings, served with Parmesan peppercorn dressing \$20

SIDES \$8

Hand Cut Ike's Fries

Garlic Mashed Potatoes

Baked Potato

Fire-Roasted Potatoes

Au Gratin Potatoes

Green Beans

Fresh Fruit

Sautéed Seasonal Vegetables

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 \$16

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 \$15

Ham and Turkey Club - Oven roasted turkey, ham, and wood smoked bacon on toasted multi-grain with lettuce, tomato, and lemon aioli \$15

Seared Ahi Tuna Sandwich - Ahi tuna, lettuce, tomato, wasabi mayo, and pickled ginger on a butter toasted brioche bun \$17

Chicken Sandwiches

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

Caprese - Marinated chicken with roasted peppers, fresh mozzarella, lettuce, tomato, onion, and pesto on a butter toasted bun \$17

Buffalo - With lettuce, tomato, red onion, house-made blue cheese dressing, and sliced celery on a butter toasted bun \$17

ENTRÉES

Open Faced Hot Turkey Sandwich and Dressing - Garlic mashed potatoes, cranberry relish, black pepper and sage gravy \$21

Cilantro Pesto Linguini - Creamy cilantro pesto tossed with tomatoes and pine nuts \$18
Add chicken for \$7 or shrimp for \$8

Make your next reservation at 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.