

**LIMITED AVAILABILITY!**

**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



**The Weekender™**  
**Hand Crafted Bloody Mary**  
20 oz. of seasoned Tomato juice and Svedka Vodka garnished with a celery stalk, jalabeano, 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

- 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
- Avocado Toast**  
Fresh bakery brioche topped with smashed avocado, poached egg, radish, and micro greens. Served with hash browns \$14
- 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



**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 \$24

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

**Corned Beef Hash**  
Savory corned beef, potatoes and onions seared on the griddle and topped with two eggs any style \$18

**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

**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** - \$14  
**Charlie's Café Kitchen Sandwiches** - Two mini seared beef tenderloins, grilled onions and horseradish sauce on slider buns \$18  
**Breaded Cauliflower**  
With ranch dill dipping sauce \$12  
**Cheese Curds** - served with jalapeno bacon jam \$14  
**Calamari** - With house-made lemon aioli \$16  
**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  
**Artichoke Dip** - Toasted herb focaccia \$15  
**Deviled Eggs** - Cilantro and scallions \$8

**SALADS**

- Dressing Options:** Blue Cheese • Western • Ranch • 1000 Island • Chipotle Ranch  
Citrus Vinaigrette • Cilantro Lime Vinaigrette • 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 \$18  
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. \$10  
Grilled Steak\* 6 oz. \$12 Cedar Planked Salmon 4 oz. \$10
- Strawberry Chicken Salad** - Grilled chicken breast, strawberries, grapes, mixed greens, fontina, slivered almonds, and poppyseed dressing \$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 choice of dressing \$20



**WOOD-FIRED FLATBREADS \$16**

- Pepperoni**  
**BBQ Chicken and Red Onion**  
**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** \$11  
With strawberry compote  
**Homemade Crème Brûlée** \$10  
**Seasonal Dessert**  
Ask your server for today's selection  
**Jumbo Hot Fudge Sundae** \$10  
**Cinnamon Bread Pudding** \$8  
**Chocolate Cake** \$11  
**Bowl of Sebastian Joe's Ice Cream** \$9  
Ask your server for seasonal ice cream selection



- 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  
**Famous** Substitute an Impossible Burger Patty \$3  
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.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.