



BLUE PLATE SPECIAL

It's something special daily
from our kitchen.

Market

Ike's

MINNETONKA

Hickory Smoked Prime Rib

Friday and Saturday Night

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
Limited Availability



STARTERS

- JUMBO LUMP BLUE CRAB CAKE** Hand-formed with tons of crab, served with Joe's mustard \$18
- BABY BACK SMOKED RIBS** Spicy house-smoked baby back ribs, served with barbecue sauce \$18
- MAPLE-GLAZED BRUSSELS SPROUTS** Maple-glaze, 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 white buns \$19
- LOBSTER TACOS** Spinach, pepper jack cheese, and salsa verde on soft flour tortillas \$18
- CALAMARI** With house-made lemon aioli \$16
- PICKLE FRIES** With chipotle ranch dipping sauce \$12
- CHEESE CURDS** Served with jalapeño bacon jam \$14



WINGS Choice of Smoky Tonka or Dry Rub, served with ranch dip or blue cheese \$19

- PORK & VEGETABLE POTSTICKERS** Steamed and griddled dumplings with a soy dipping sauce \$13
- ARTICHOKE DIP** Toasted herb focaccia \$16
- DEVILED EGGS** Cilantro and scallions \$8

SOUPS

- LOBSTER BISQUE** Cup/Bowl \$6/\$9
- FRENCH ONION SOUP** Brick-oven baked \$10
- SOUP OF THE DAY** Cup/Bowl \$6/\$9

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 garlic herb 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, garlic herb croutons, balsamic reduction, and blue cheese dressing \$12

Add the following to any above salad:

- Marinated Chicken* 6 oz. \$7
- 4 Tender Shrimp \$8
- Grilled Steak* 6 oz. \$12
- Seared Ahi Tuna* 4 oz. \$10
- Cedar Planked Salmon 4 oz. \$10

CILANTRO LIME SHRIMP SALAD Jumbo shrimp, mixed greens, pico de gallo, roasted corn, shredded cheese, tortilla strips, tossed with cilantro lime vinaigrette \$17

STRAWBERRY CHICKEN SALAD Grilled chicken breast, strawberries, grapes, mixed greens, fontina, slivered almonds, and poppyseed dressing \$21

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 \$21

BURGERS & SANDWICHES*

Served with hand-cut fries. Complimentary coleslaw available upon request.
Add cheese to any burger for \$1: Swiss, Provolone, American, Blue or Pepper Jack



IKE'S ORIGINAL BURGER Butter-toasted onion bun with lettuce, tomato, and onion \$16
Add: 1-Year Aged Widmer Cheddar \$2 Grilled Onions \$1
Wood-Smoked Bacon \$2 Mushrooms \$1

ANDY'S KITCHEN BURGER Blue cheese, onion straws, wood-smoked bacon, lettuce, tomato, onion, and sriracha mayo on a butter-toasted onion bun \$20

SMASH BURGER Two 3 oz. burger patties, stacked and topped with sautéed onions, American cheese, and Joe's mustard \$18

IKE'S ROADHOUSE STEAK BURGER 9 oz. blend of ground Angus chuck and brisket on a butter-toasted onion bun with aged cheddar, sautéed mushrooms, and crispy onion straws \$21

TAVERN BURGER American cheese, wood-smoked bacon, dill pickles, lettuce, tomato, red onion, and tavern sauce on a butter-toasted onion bun \$19

TURKEY BURGER Ground turkey blended with vegetables and spices, served on a brioche bun with avocado, lettuce, tomato and onion \$16

SEARED AHI TUNA SANDWICH Ahi tuna, lettuce, tomato, wasabi mayo, and pickled ginger on a butter-toasted brioche bun \$17

FRENCH DIP Oven crisp baguette, shaved prime rib, havarti cheese, roasted garlic jus \$18

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

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

STEAKS

- RIBEYE*** 12 oz. ribeye, grilled to your liking. Served with mashed potatoes and seasonal vegetables \$46
- 8 OZ. FILET*** Seared to your specifications. Served with homemade mashed potatoes and seasonal vegetables \$48
- 12 OZ. NEW YORK STRIP*** Grilled and served with au gratin potatoes and seasonal vegetables \$46

Add béarnaise \$2.00 | "Oscar Style" with jumbo lump crab meat and béarnaise \$7.00

BBQ AND HOMESTYLE

- PORK CHOP** Served with mashed potatoes and seasonal vegetables \$22
- HOUSE-SMOKED BABY BACK RIBS** *Please note that our ribs are spicy!* The Pickled Parrot championship BBQ reigned for years as the best ribs in Minneapolis. We bring the winning technique to Ike's with the same grade A baby back ribs rubbed with our own select blend of spices, smoked for hours over hickory embers, then charbroiled and glazed with our homemade BBQ sauce. Served with hand-cut fries and coleslaw \$37
- BBQ CHICKEN BREAST AND BABY BACK RIBS COMBO** Served with hand-cut fries and coleslaw \$29
- CHICKEN MARSALA** Garlic mashed potatoes, green beans, with a mushroom marsala wine sauce \$27
- OPEN-FACED HOT TURKEY SANDWICH AND DRESSING** Garlic mashed potatoes, cranberry sauce, black-pepper-and-sage gravy \$21

SEAFOOD SPECIALTIES

- CEDAR PLANK SALMON*** Citrus tomato salsa, fire-roasted potatoes, and green beans \$29
- WALLEYE ALMONDINE** Almond-crust walleye with au gratin potatoes and seasonal vegetables, served with lemon aioli \$30

PASTA

- CILANTRO PESTO LINGUINI** Creamy cilantro pesto tossed with tomatoes and pine nuts \$18 Add chicken for \$7 or shrimp for \$8
- FETTUCCINE ALFREDO** With grilled chicken, broccoli and alfredo sauce \$26
- SHRIMP AND CRAB FETTUCCINE** Tender shrimp and crab sautéed with sun-dried tomatoes and spinach in a lobster cream sauce \$32
- CAJUN CAVATAPPI** Andouille sausage, shrimp, peppers, and onion in a spicy cream sauce tossed with cavatappi \$28



WOOD-FIRED FLATBREADS

- PEPPERONI** \$16
- BBQ CHICKEN AND RED ONION** \$16
- MUSHROOM, FONTINA & ARUGULA** \$16
- MEDITERRANEAN** Artichokes, Kalamata olives, sun-dried tomatoes, fresh basil, and feta \$16
- MARGHERITA** Wood-fire roasted Roma tomatoes, fresh mozzarella, balsamic reduction, and fresh basil \$16
- BEET** Arugula, roasted beets, onions, and goat cheese \$16

SIDES \$8

- HAND-CUT FRIES**
- GARLIC MASHED POTATOES**
- FIRE-ROASTED POTATOES**
- BAKED POTATO (After 4p.m.)**
- AU GRATIN POTATOES**
- MAC AND CHEESE**
- SAUTÉED SEASONAL VEGETABLES**
- SZECHUAN GREEN BEANS**
- FRESH FRUIT**

WE NOW PROUDLY SERVE IKE'S BLEND FROM **DUNN BROTHERS COFFEE**

LUNCH OFFERINGS MONDAY-FRIDAY 11AM-4PM



QUICK LUNCH COMBOS \$13 (MON-FRI ONLY)

1/2 Sandwich and a cup of the Soup of the Day*

1/2 SANDWICH CHOICES:

Sage-Roasted Turkey • Sliced Ham • French Dip • BLT • Chicken Salad
*Substitute a bowl of French Onion soup or side salad for \$5

REUBEN Shaved corned beef, griddled marble rye, Swiss, sauerkraut, and 1000 Island dressing \$17

RACHEL Roast turkey, griddled marble rye, Swiss, sauerkraut, and 1000 Island dressing \$17

WOOD OVEN HOAGIE Capicola, ham, Genoa salami, pepperoni, provolone, Italian vinaigrette, and spicy giardiniera on a baguette with onion, tomato, and lettuce \$16

HAM & TURKEY CLUB Oven-roasted turkey, ham, and wood-smoked bacon on toasted multi-grain with lettuce, tomato, red onion and lemon aioli \$17

DESSERTS

- HOMEMADE CRÈME BRÛLÉE** \$10
- SEASONAL DESSERT** Ask your server for today's selection
- JUMBO HOT FUDGE SUNDAE** \$10

- OLD FASHIONED SHAKES** Made with Sebastian Joe's ice cream (even served with the tin).
Choice of: Chocolate, Strawberry or Vanilla \$9
- REAL ROOT BEER FLOAT** \$7

VANILLA BEAN CHEESECAKE With strawberry compote \$12

- CINNAMON BREAD PUDDING** \$9
- CHOCOLATE CAKE** \$12
- SEBASTIAN JOE'S ICE CREAM** Bowl of vanilla or seasonal flavor - ask your server for today's selection \$9

*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

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.

Ike's Minnetonka is dedicated to sustainability through composting, recycling, and minimizing the use of single-use plastics.

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.