



## BLUE PLATE SPECIAL

*It's something special daily  
from our kitchen.*  
*Market*



## 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 \$20
- BAJA SHRIMP TACOS (3)** Blackened shrimp, pico de gallo, cabbage mix, homemade aioli, pickled peppers, cilantro micro greens, and lime wedges \$21
- 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

### POTSTICKERS

- Choice of Pork and Vegetable -or- Vegan Pho Mushroom*  
Steamed and griddled dumplings with a soy dipping sauce. \$14
- TUNA POKE** Sushi grade tuna, homemade guacamole, watermelon radish, diced cucumbers, wonton chips, sesame seeds, and topped with cilantro micro greens \$18
- ARTICHOKE DIP** Toasted herb focaccia \$17
- DEVEILED EGGS** Cilantro and scallions \$9

### 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 • Cilantro Lime Vinaigrette • Italian  
Citrus Vinaigrette • Oil & Vinegar • Balsamic Vinaigrette*
- SMALL SALAD** Mixed greens, tomato, onion, cucumber, 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 \$13

*Add the following to any above salad:*  
Marinated Chicken\* 6 oz. \$7 4 Tender Shrimp \$9  
Grilled Steak\* 6 oz. \$13 Seared Ahi Tuna\* 4 oz. \$10  
Cedar Planked Salmon 4 oz. \$11

- CILANTRO LIME SHRIMP SALAD** Jumbo shrimp, mixed greens, pico de gallo, roasted corn, shredded cheese, tortilla strips, tossed with cilantro lime vinaigrette \$20
- STRAWBERRY & PEACH CHICKEN SALAD** Blackened grilled chicken with strawberries, peaches, mixed greens, onion, tomato, feta, and a honey 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 \$20
- STEAK SALAD** Sirloin steak, mixed greens, egg, tomato, cucumber, onion strings, served with choice of dressing \$22

### DESSERTS

- HOMEMADE CRÈME BRÛLÉE** \$10
- SEASONAL DESSERT** Ask your server for today's selection
- JUMBO HOT FUDGE SUNDAE** \$12
- 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 \$13
- CINNAMON BREAD PUDDING** \$9
- CHOCOLATE CAKE** \$13
- SEBASTIAN JOE'S ICE CREAM**  
Bowl of vanilla or seasonal flavor - ask your server for today's selection \$9

WE NOW PROUDLY SERVE IKE'S BLEND FROM



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

Make your next reservation at [www.ikesminnetonka.com](http://www.ikesminnetonka.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.

### STEAKS

*All steaks are served with seasonal vegetables.*

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

*Add béarnaise \$2 | "Oscar Style" with jumbo lump crab meat and béarnaise \$8*

### 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 \$28
- OPEN-FACED HOT TURKEY SANDWICH AND DRESSING**  
Garlic mashed potatoes, cranberry sauce, black-pepper-and-sage gravy \$22

### SEAFOOD SPECIALTIES

- CEDAR PLANK SALMON\*** Citrus tomato salsa, fire-roasted potatoes, and green beans \$29
- WALLEYE ALMONDINE** Almond-crusted 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 \$9*
- FETTUCCINE ALFREDO** With grilled chicken, broccoli and alfredo sauce \$27
- SHRIMP AND CRAB FETTUCCINE** Tender shrimp and crab sautéed with sun-dried tomatoes and spinach in a lobster cream sauce \$34
- CAJUN CAVATAPPI** Andouille sausage, shrimp, peppers, and onion in a spicy cream sauce tossed with cavatappi \$30



### WOOD-FIRED FLATBREADS

- PEPPERONI** \$17
- BBQ CHICKEN AND RED ONION** \$17
- MUSHROOM, FONTINA & ARUGULA** \$17
- MEDITERRANEAN** Artichokes, Kalamata olives, sun-dried tomatoes, fresh basil, and feta \$17
- MARGHERITA** Wood-fire roasted Roma tomatoes, fresh mozzarella, balsamic reduction, and fresh basil \$17
- SHRIMP & PEACH** Brie spread, cilantro, red peppers, and a honey drizzle \$17

### 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*

- THE BILLY BURGER** Goat cheese, jalapeño bacon jam, and crispy onion strings on a butter-toasted onion bun \$19
- SMASH BURGER** Two 3 oz. burger patties, stacked and topped with sautéed onions, American cheese, and mayo \$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 \$22
- 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 \$17
- 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 \$19
- CAPRESE CHICKEN SANDWICH** Marinated chicken with roasted peppers, fresh mozzarella, lettuce, tomato, onion, and pesto on a butter-toasted bun \$18
- BUFFALO CHICKEN SANDWICH** With lettuce, tomato, red onion, house-made blue cheese dressing, and sliced celery on a butter-toasted bun \$18

### SIDES \$9

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

### LUNCH OFFERINGS MONDAY-FRIDAY 11AM-3PM



#### 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
- WARM TURKEY & BRIE SANDWICH** Served on ciabatta bread with grilled tomato and pesto \$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 \$18