



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



The Weekender™

Hand-Crafted Bloody Mary 20 oz. of seasoned tomato juice and Svedka vodka garnished with a celery stalk, jalapeño, 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 cheddar cheese.
Served with toast \$15

SAUSAGE AND EGG FLATBREAD

Choice of breakfast sausage or chorizo.
Scrambled eggs with chipotle cream sauce and crispy hash browns \$18

AVOCADO TOAST

Fresh 10-grain bread topped with smashed avocado, over easy egg, arugula, radish, and microgreens. Served with hash browns \$15

BREAKFAST BURGER

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



BREAKFAST TACOS

Scrambled eggs, peppers, onions, cheddar cheese mix, chorizo, and salsa verde in flour tortillas.
Served with hash browns \$18

PREMIUM BUTTERMILK PANCAKES

Three plain cakes \$11
With choice of Nutella, chocolate chips, or strawberries \$13

HIGH PROTEIN BREAKFAST

Two strips of bacon, two sausage links, and two eggs any style. Served with fresh fruit \$15

BUILD YOUR OWN OMELET*

Served with toast and hash browns \$18
*Ingredient options below

IKE'S BREAKFAST SANDWICH

Butter-grilled toast, thick wood-smoked bacon, avocado, smoked aioli, two fried eggs, and hash browns \$15

PRIME RIB HASH

Our hickory smoked prime rib with diced potatoes, onion, red pepper, hollandaise and garnished with chives. Served with toast and choice of egg \$22



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 per person

*Omelet includes up to 4 ingredients - additional ingredients \$1/ea. Limit one family-style omelet per guest.
Complimentary caramel pecan rolls served until they are gone - additional caramel pecan rolls \$5/ea.

OMELET INGREDIENTS:

Sausage	Mozzarella
Ham	Mushroom
Bacon	Spinach
Cheddar	Pepper Mix
American	Red Onion

SOUPS

LOBSTER BISQUE Cup/Bowl \$6/\$10
FRENCH ONION SOUP Brick-oven baked \$11
SOUP OF THE DAY Cup/Bowl \$6/\$10

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, basted with barbecue sauce \$19
MAPLE GLAZED BRUSSELS SPROUTS Oven roasted with maple-glaze and 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 \$22

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

CHEESE CURDS Served with jalapeño bacon jam \$14
CALAMARI With house-made lemon aioli \$16
DEVILED EGGS Cilantro and scallions \$9

SALADS

Dressing Options: Blue Cheese • Western • Ranch • 1000 Island • Italian
Oil & Vinegar Chipotle Ranch • Cilantro Lime Vinaigrette • Citrus Vinaigrette
Balsamic Vinaigrette

SMALL SALAD Mixed greens, tomato, onion, cucumber, and garlic herb croutons with your choice of dressing \$9
BEET SALAD Red and gold beets, with goat cheese, red onion, tossed in balsamic vinaigrette dressing \$17
CAESAR SALAD Chopped romaine hearts with Parmesan, garlic herb croutons, and house-made Caesar dressing \$9/\$13
IKE'S TRADITIONAL WEDGE Iceberg lettuce, blue cheese crumbles, tomatoes, bacon, green onions, garlic herb croutons, balsamic reduction, and blue cheese dressing \$14

Add the following to any above salad:
Marinated Chicken* 6 oz. \$8 4 Tender Shrimp \$10 Grilled Steak* 6 oz. \$15
Seared Ahi Tuna* 4 oz. \$11 Cedar Planked Salmon 4 oz. \$12

CILANTRO LIME SHRIMP SALAD Jumbo shrimp, mixed greens, pico de gallo, roasted corn, shredded cheese, tortilla strips, tossed with cilantro lime vinaigrette \$20
STRAWBERRY CHICKEN SALAD Grilled chicken breast with grapes, slivered almonds, feta, 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 \$20

STEAK SALAD Sirloin steak, mixed greens, egg, tomato, cucumber, onion strings, topped with crumbled gorgonzola, served with choice of dressing \$23

BURGERS & SANDWICHES

Served with hand-cut fries. Complimentary coleslaw available upon request.
Add truffled mayo to your burger and fries for \$2

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

WOOD OVEN HOAGIE Capicola, ham, Genoa salami, pepperoni, provolone, Italian vinaigrette, and giardiniera on a baguette with onion, tomato, and lettuce \$16
HAM AND TURKEY CLUB Oven roasted turkey, ham, and wood smoked bacon on toasted multi-grain with lettuce, tomato, and lemon aioli \$18
SEARED AHI TUNA SANDWICH Ahi tuna, lettuce, tomato, wasabi mayo, and pickled ginger on a butter toasted brioche bun \$17
CAPRESE CHICKEN SANDWICH Marinated chicken with roasted peppers, fresh mozzarella, lettuce, tomato, onion, and pesto on a butter toasted bun \$18
WARM TURKEY & BRIE SANDWICH Served on ciabatta bread with grilled tomato and pesto \$17

WOOD-FIRED FLATBREADS

PEPPERONI \$18
BBQ CHICKEN AND RED ONION \$18
MUSHROOM, FONTINA & ARUGULA \$18
MEDITERRANEAN Artichokes, Kalamata olives, sun-dried tomatoes, fresh basil, and feta \$18
MARGHERITA Wood-fire roasted Roma tomatoes, fresh mozzarella, balsamic reduction, and fresh basil \$18
PROSCIUTTO GORGONZOLA With Brie, cranberries, truffled oil and walnuts \$18

ENTRÉE

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

DESSERTS

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 \$8
VANILLA BEAN CHEESECAKE With strawberry compote \$14
HOMEMADE CRÈME BRÛLÉE \$10
SEASONAL DESSERT Ask your server for today's selection
JUMBO HOT FUDGE SUNDAE \$12 CINNAMON BREAD PUDDING \$9
CHOCOLATE CAKE \$14
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 **DUNN BROTHERS COFFEE**

SIDES \$9

HAND-CUT FRIES	FIRE-ROASTED POTATOES	MAC AND CHEESE	SZECHUAN GREEN BEANS
GARLIC MASHED POTATOES	AU GRATIN POTATOES	SAUTÉED SEASONAL VEGETABLES	FRESH FRUIT

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

Make your next reservation at 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.