

IKE'S SIGNATURE COCKTAILS

Ike's Bloody Mary

Classic Ingredients; New Amsterdam Vodka, worcestershire, tabasco, horseradish, celery, salt, and cracked pepper

THE WEEKENDER™

Our classic blend of ingredients; New Amsterdam Vodka, celery stalk, jalabeano, lime, and skewers of pepperoncini, black olive, green olive, cocktail onion, dill pickle, chilled shrimp, cheese, pickled mushroom, and smoked beef stick.

Pig on a Porch

Woodford Reserve Bourbon, ginger ale, brown sugar syrup, and spiced candied bacon

Ike's Cosmopolitan

New Amsterdam Lemon Vodka, triple sec, lime juice, and white cranberry juice

Ike's Smoked Manhattan

Woodinville Bourbon, Lustau Sweet Vermouth, and a dash of cherry bark vanilla bitters, smoked under glass

Tonka 'Tini

New Amsterdam Vodka, triple sec, lime juice, white cranberry with a splash of Blue Curaçao

Espresso Martini

Smirnoff Vanilla Vodka, cold brew espresso, half & half, simple syrup, Kahlúa

24K MARGARITA

A combination of fresh squeezed juices, Jose Cuervo Gold Tequila, triple sec, and grand marnier give this margarita its golden color and natural sweetness!

HANDCRAFTED COCKTAILS

Pimm's Cocktail

Pimm's, New Amsterdam Gin, lemonade, and ginger ale

Bellini-tini

Tito's Handmade Vodka, peach schnapps, peach juice, topped with champagne

Aviation

Aviation Gin, Luxardo, Crème de Violette, and fresh squeezed lemon juice

Ruby Red Thyme

New Amsterdam Grapefruit Vodka, fresh thyme, grapefruit juice, and simple syrup

Asian Pear

Absolut Pear Vodka, Domaine de Canton Ginger Liqueur, lime juice, and prosecco

French 75

Beefeater Gin, fresh lemon juice, simple syrup, topped with champagne

THE MULES

Moscow

New Amsterdam Vodka, lime juice and ginger beer

Blueberry

Stoli Blueberry, St-Germain Liqueur, lime juice and ginger beer

Orange

Ketel One Oranje Vodka, ginger beer and lime juice

Cranberry

Tattersall Vodka, Tattersall Cranberry Liqueur and ginger beer

THC BEVERAGES

Excelsior 421 Water (5mg)
Black Cherry

Sun Dogs (5mg)
Purple Lemonade

Insight (5mg)
Tangerine

BOTTLES & CANS

Coors Light.....	Golden, Colorado ABV 4.2%.....	American Lager
Michelob Ultra.....	St. Louis, Missouri ABV 4.2%.....	Lager
Modelo Especial.....	Mexico ABV 4.6%.....	Pilsner Lager
Grain Belt Premium.....	New Ulm, Minnesota ABV 4.6%.....	American Lager
Grain Belt Nordeast.....	New Ulm, Minnesota ABV 4.7%.....	American Amber Lager
Stella Artois.....	Leuven, Belgium ABV 5.0%.....	Euro Pale Lager
Summit EPA.....	St. Paul, Minnesota ABV 5.1%.....	Extra Pale Ale
Heineken.....	Zoeterwoude, Netherlands ABV 5.0%.....	Euro Pale Lager
Blue Moon.....	Golden, Colorado ABV 5.4%.....	Belgium White Ale
Castle Danger Castle Cream Ale.....	Two Harbors, Minnesota ABV 5.5%.....	Cream Ale
Indeed Flavor Wave.....	Minneapolis, Minnesota ABV 6.2%.....	IPA
Loon Juice.....	Spring Valley, Minnesota.....	Cider
Nütrl Vodka Seltzers.....	St. Louis, Missouri ABV 4.5%.....	Hard Seltzer
Blueberry, Peach, Orange		
Bauhaus 'NAH'.....	Minneapolis, Minnesota ABV 0.4%.....	N/A Helles
Guinness 0.....	Dublin, Ireland ABV 0%.....	N/A Stout
Red Bull Regular, Sugarfree.....	Austria.....	Energy Drink
Northern Soda Co. Root Beer.....	New Brighton, Minnesota ABV 0%.....	N/A Soft Drink
Northern Soda Co. Cream Soda.....	New Brighton, Minnesota ABV 0%.....	N/A Soft Drink

TAP BEER

Michelob Golden Draft Light
Bell's Two Hearted IPA

Surly Furious
Fulton Lonely Blonde

Deschutes Fresh Squeezed
Excelsior Brown Ale

ASK YOUR SERVER ABOUT OUR TWO ROTATING TAPS

 PROUDLY SUPPORTING LOCAL MINNESOTA BREWERIES

FEATURED COCKTAILS

Spicy Margarita

Jose Cuervo Tequila, triple sec, Grand Marnier, and sliced jalapeños with a Tajín rim

Ike's Air Mail

Don Q Silver Rum, lime Juice, honey syrup, orange bitters. topped with Prosecco

Whiskey Sour

Bulleit Bourbon, lemon juice, honey, egg white, and bitters

Infante

Jose Cuervo Tequila, lime juice, orgeat syrup, orange flower water

Corpse Reviver #2

New Amsterdam Gin, Cocchi Americano, Cointreau, Lemon Juice, and a spritz of Absinthe

DESSERT COCKTAILS

Made with Sebastian Joe's Vanilla Bean Ice Cream

Pink Squirrel

Crème de Cacao Light, Crème de Noya, and ice cream

Brandy Alexander

E & J Brandy, Crème de Cacao Dark, and ice cream

Grasshopper

Crème de Cacao Light, Green Crème de Menthe, and ice cream

Golden Cadillac

Galliano, Crème de Cacao Light, and ice cream

MOCKTAILS

Vanilla Breeze

Vanilla Bean Macaroon Syrup, Lemon Juice, Apple Juice, Honey, splash of soda

Undone Smokey NA Paloma

NA mezcal, grapefruit

Lavender Spritz

Lavender syrup, lime juice, tonic, orange flower water, and a splash of soda

Undone Italian NA Spritz

NA Aperol, soda, orange garnish

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, basted with barbecue sauce \$19
- MAPLE-GLAZED BRUSSELS SPROUTS** Maple-glaze, and smoked aioli, oven-roasted and 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
- 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
- DEEP-FRIED MUSHROOMS** Served with chipotle ranch dipping sauce \$15
- 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** Steamed and griddled pork and vegetable 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
- DEVILED EGGS** Cilantro and scallions \$9

SOUPS

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

SALADS

- Dressing Options:** Blue Cheese • Western • Ranch • 1000 Island
Chipotle Ranch • Cilantro Lime Vinaigrette • Italian • Citrus Vinaigrette
Oil & Vinegar • Balsamic Vinaigrette • Poppyseed
- SMALL SALAD** Mixed greens, tomato, onion, cucumber, and garlic herb croutons with your choice of dressing \$9
- BEET SALAD** Spinach, gold beets, red onion, gorgonzola cheese, spiced pecans, balsamic vinaigrette \$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, 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, crumbled gorgonzola cheese, served with choice of dressing \$23

DESSERTS

- HOMEMADE CRÈME BRÛLÉE** \$10
- SEASONAL DESSERT** Ask 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** \$8
- VANILLA BEAN CHEESECAKE**
With strawberry compote \$14
- 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

STEAKS

All steaks are served with seasonal vegetables.

- RIBEYE*** 12 oz. ribeye, grilled to your liking and served with homemade mashed potatoes \$48
- 8 OZ. FILET*** Seared to your specifications and served with homemade mashed potatoes \$51
- 12 OZ. NEW YORK STRIP*** Grilled and served with au gratin potatoes \$48

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 \$39
- BBQ CHICKEN BREAST & BABY BACK RIBS COMBO** With hand-cut fries and coleslaw \$31
- 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 \$30
- WALLEYE ALMONDINE** Almond-crusted walleye with au gratin potatoes and seasonal vegetables, served with lemon aioli \$31

PASTA & BOWLS

- CILANTRO PESTO LINGUINI** Creamy cilantro pesto tossed with tomatoes and pine nuts \$18
Add chicken for \$8 or salmon for \$12
- FETTUCCHINE ALFREDO** With grilled chicken, broccoli and alfredo sauce \$27
- BLACKENED STEAK & GORGONZOLA FETTUCCHINE** With gorgonzola cream sauce \$34
- CAJUN CAVATAPPI** Andouille sausage, shrimp, peppers, and onion in a spicy cream sauce tossed with cavatappi \$31
- BOWL OF THE MONTH** Ask your server for this month's offering

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, cranberry, arugula, truffle oil & walnuts \$18

BURGERS & SANDWICHES

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

THE BILLY BURGER Goat cheese, jalapeño bacon jam, and crispy onion strings on a butter-toasted onion bun \$20

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 \$23

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 \$18

SEARED AHI TUNA SANDWICH Ahi tuna, lettuce, tomato, wasabi mayo, and pickled ginger on a butter-toasted brioche bun \$18

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** **SAUTÉED SEASONAL VEGETABLES** **BAKED POTATO (After 4pm)**
- GARLIC MASHED POTATOES** **SZECHUAN GREEN BEANS** **AU GRATIN POTATOES**
- FIRE-ROASTED POTATOES** **FRESH FRUIT** **MAC & CHEESE**

LUNCH OFFERINGS MONDAY-FRIDAY 11AM-3PM

QUICK LUNCH COMBOS \$14 (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 marbled rye, Swiss, sauerkraut, and 1000 Island dressing \$18

RACHEL Roast turkey, griddled marbled rye, Swiss, sauerkraut, and 1000 Island dressing \$18

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 \$17

HAM & TURKEY CLUB Oven-roasted turkey, ham, and wood-smoked bacon on toasted multi-grain with lettuce, tomato, red onion and lemon aioli \$18

CHICKEN BACON RANCH SLIDERS WITH SWISS (3) \$17

*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.