

Ike's

FOOD & COCKTAILS
LUNCH

SOUPS

Today's Special Soup

Don't hesitate to ask what today's special soup is.
Cup...\$5.50 / Bowl...\$9.50 / Entrée 14 oz...\$16.00

Ike's Triple-Threat Chili **GF**

We slow-simmer 3 different kinds of meats, 3 kinds of beans, 3 kinds of sweet and spicy peppers, and a blend of spices and herbs to claim the chili crown.
Cup \$6.50 / Bowl \$10.50 / Entrée 14 oz \$17.00

Soup & Salad Combo

Enjoy a steaming cup with our house salad.
Today's Soup \$13.00
Triple-Threat Chili \$14.00

SMALL PLATES

Order 3 or 4 and share them family-style!

Pork and Vegetable Pot Stickers ... \$13.00

Steamed and griddled dumplings with plum sauce and sriracha chili sauce.

Made-to-Order Guacamole with Just-Fried Chips \$13.00

Fresh, ripe avocados mixed tableside with our special seasonings. Served with crisp, warm tortilla chips still in the fry basket. (That's how fresh they are.)

Fish Tacos **GF** \$12.50

Blackened mahi-mahi, chopped pineapple salsa, Napa cabbage, pico de gallo, guacamole and sour cream in fresh corn tortillas.

Smoked-Chicken Quesadillas \$10.50

Pepper jack cheese, scallions, roasted peppers, served with guacamole, pico de gallo and sour cream.

DAILY FEATURES

Monday Meatloaf \$15.00

Bacon-wrapped ground beef and pork meatloaf, served with buttered corn, mashed potatoes and home-style gravy.

Taco Tuesday \$13.00

Pork carnitas slow-simmered overnight with herbs and spices, and served with fresh corn tortillas, cilantro rice and fixings.

Wednesday Pot Pie \$14.00

Roasted turkey and chicken simmered in cream gravy with country vegetables and served under a flaky puff pastry crust.

Thursday Pot Roast \$16.00

Angus beef roast and country vegetables braised all day with herbs, spices and dark beer. Served with mashed potatoes, buttered peas and horseradish cream.

Friday Fried Walleye \$18.00

Summit-battered Canadian walleye served with hand-cut fries, tartar sauce and coleslaw.

Friday & Saturday

Prime Rib .. Queen Cut \$35.00/King Cut \$40.00

Available after 4 p.m. Crusted in salt and pepper and served with garlic mashed potatoes, broccolini, horseradish cream and au jus.

SALADS

Ike's House Salad \$7.50

Field-fresh blend of lettuce and carrots, chilled crisp and topped with hard-boiled egg, mozzarella, tomatoes, radishes, cucumber, red onion and croutons.

The Wedge Salad **GF** \$9.50

Blue and parmesan cheeses, vine-ripened tomato, red onion, bacon, cucumber, aged balsamic reduction and blue cheese dressing.

Ike's Caesar Salad \$6.50 / \$9.50

Fresh chopped romaine lettuce, shaved parmesan, garlic-herb croutons and house-made Caesar dressing.
Add blackened chicken \$6.00
Add grilled salmon \$9.00
Add grilled shrimp \$9.00

Apple & Walnut Salad **GF** \$12.00

Field greens tossed with fresh apples, toasted walnuts, raisins, creamy mustard vinaigrette and feta cheese.

Ike's Seafood Louie **GF** \$19.00

Lobster, lump crab and shrimp on crisp greens with avocado, tomato, hard-boiled egg and creamy green goddess dressing.

Chopped Salad \$10.50 / \$16.50

Crisp lettuce blend topped with teriyaki chicken breast, carrot, avocado, bacon, tomatoes, scallions, sweet red Bermuda onion, hard-boiled egg, cucumber, blue cheese crumbles and tortilla crisps. Served with your choice of Ike's homemade dressings.

Sesame Chicken Salad \$16.50

Soy- and ginger-marinated chicken, Napa cabbage, romaine lettuce, Dynamite Slaw, red pepper, peanuts, crispy wontons and sesame dressing.

Sirloin Steak Salad **GF** \$17.50

Fresh field greens topped with tomatoes, onions, blue cheese crumbles and parmesan-peppercorn dressing.

YOUR CHOICE OF HOUSE-MADE DRESSINGS:

Creamy Blue Cheese, Spicy Italian, Sweet Western, 1,000 Island, Honey Mustard, Buttermilk Ranch

GF Denotes gluten-free items

\$10 AND UNDER

Served with house-fried chips and coleslaw.

Sloppy Joe \$10.00

Grilled Cheese \$10.00

Hot Ham & Cheese \$10.00

Tuna Melt \$10.00

The Li'l Ike Burger \$10.00

Ribs & Fries \$11.00

A lunch portion of our baby back ribs, finished with our house-made BBQ sauce. Served with hand-cut fries and coleslaw.

Today's Catch Market

Every day our chef reaches out to our fish purveyor and picks the finest fish and seafood for Ike's, then mixes and matches flavors and garnishes to create the perfect dish for you, our guest.

Make your next reservation at www.ilikeikes.com.

Sorry, no personal checks accepted. Don't forget to check out our other locations in Minneapolis at 50 South 6th Street, in Minnetonka at Hwy 7 and Hwy 101, and at TCF Bank Stadium and U.S. Bank Stadium.

This restaurant is not allergens controlled. Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

BURGERS & SANDWICHES

We take our burgers and sandwiches seriously, using only the freshest products from our purveyors and local farmers.
Served with house-fried chips and coleslaw.

Build-Your-Own Burger \$12.00
Hand-formed and griddled, served on a toasted onion bun.
Add grilled onions \$1.00
Add sharp aged cheddar \$1.50
Add applewood-smoked bacon \$2.00

The Tavern Burger \$14.00
American cheese, bacon, tavern sauce, pickles, shredded lettuce, tomato and red onion on a butter-toasted onion bun.

Andy's Kitchen Burger \$15.00
Melted blue cheese, spicy onion straws, applewood-smoked bacon, shredded lettuce, tomato, red onion and hot pink mayo on a butter-toasted onion bun.

Triple Pepper \$15.00
Crusted in cracked black pepper and topped with pepper jack cheese, shredded lettuce, tomato, onion and hot pink mayo on a butter-toasted onion bun.

Wine-Soaked Mushroom and Swiss Burger \$14.00
Swiss and mushrooms simmered in red wine, garlic and butter. Served with shredded lettuce, tomato and red onion on a butter-toasted onion bun.

ABOUT OUR BEEF

We use a specially ground Angus blend made only for the Ike's brand.

The Flatliner \$16.00
Aged cheddar, applewood-smoked bacon, fried egg, grilled onions, shredded lettuce, tomato and mayo on a butter-toasted onion bun.

Hipster Turkey Burger \$14.00
Pepper jack cheese, avocado, shredded lettuce, tomato, red onion and chipotle mayo on a buttered pretzel bun.

Serious Patty Melt \$14.00
Aged cheddar, caramelized onions, grilled parmesan bread.

ENHANCE YOUR BURGER OR SANDWICH
FOR \$2: House-Cut Fries • Garlic Mashed Potatoes • House Salad • Soup of the Day
FOR \$3: Fresh-Cut Fruit • Triple-Threat Chili • Mac & Cheese

Stadium Steak Sandwich \$15.00
As featured at U.S. Bank Stadium. Caramelized onions, creamy horseradish sauce, served on a toasted onion bun with Ike's fries and coleslaw.

Walleye Po' Boy \$15.00
Fried Canadian walleye topped with creole tartar sauce, shredded lettuce, tomato and red onion piled high on toasted ciabatta.

Ike's House Smoked Pulled-Pork Sandwich \$13.00
Hickory-smoked and roasted, flavored with red-onion-infused vinegar and homemade Parrot barbecue sauce on a pretzel bun.

Frenchy \$15.00
Shaved inside round of beef. We serve this fella piled high on toasted ciabatta with melted Swiss cheese, roasted garlic au jus and creamy horseradish sauce.

Salmon B.L.T. \$16.00
Applewood-smoked bacon, tomato and lettuce on sourdough with Dijon mustard aioli, Ike's fries and coleslaw.

Smoked Turkey and Bacon Club \$14.50
Citrus-brined and hickory-smoked turkey breast, sliced thin and piled high on cranberry wild-rice bread. Served with lettuce, tomato, provolone cheese, applewood-smoked bacon and chipotle aioli.

Grilled Chicken Bacon Cheddar \$13.00
Applewood-smoked bacon, aged cheddar, grilled onions on a butter-toasted bun with Ike's fries and coleslaw.

California-Style Chicken \$14.00
Boneless chicken breast, pepper jack cheese, shredded lettuce, tomato, avocado and red onion. Topped with chipotle mayo and served on a toasted onion bun.

Commercial Hot Beef \$14.00
Placed between two pillows of white bread, topped with brown gravy and served with roasted-garlic mashed potatoes.

Hot Turkey Dinner \$14.00
Sage-roasted turkey, homemade stuffing and mashed potatoes, drenched in brown gravy, and served with a side of cranberry sauce.

HAPPIER HOUR!

MONDAY-SATURDAY • 3-6 P.M.

8 oz. Happier Hour Wines \$5 • All Tap Beers \$5
All Other Drinks \$2 Off

Evolving Culinary Creations Starting at \$5

GF Gluten free buns \$2.00

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