

Ike's

FOOD & COCKTAILS

BRUNCH

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

SALADS

Ike's House Salad \$7.50

Field greens, carrots, hard-boiled egg, mozzarella, tomatoes, cucumber, red onion and croutons.

The Wedge Salad **GF** \$9.50

Blue and parmesan cheeses, vine-ripened tomato, red onion, bacon, 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, cucumber, hard-boiled egg and creamy green goddess dressing.

Chopped Salad \$16.50

Crisp lettuce topped with teriyaki chicken breast, carrot, avocado, bacon, scallions, onion, hard-boiled egg, cucumber, cheddar, blue cheese crumbles and tortilla crisps.

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, cucumbers, 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



The Weekender™ Bloody Mary

A 20 ounce drink made to order with New Amsterdam vodka, Sacramento tomato juice, Tabasco sauce, horseradish, L&P worcestershire sauce, salt and pepper. The glass is rimmed with kosher salt and celery salt, then garnished with a celery stalk and lime wedge. The whole thing is topped off with a skewer of pepperoncini, black olive, green olive, pearl onion, pickle spear and a cube of creamy American cheese. And, as if this weren't enough, it comes accompanied by another skewer of chilled shrimp and a Jack Link's Original Beef Stick.

Ike's FAMILY-STYLE BRUNCH

Our brunch is served family-style and starts with a warm caramel roll.

NEXT, PICK YOUR ENTRÉE:

Eggs Benedict • Eggs Benedict Florentine • Breakfast Quesadilla
Biscuits & Gravy • Ham & Cheese Omelet • Denver Omelet
Everything Omelet • Eggs Any Way You Want Them

With your eggs come thick-cut bacon, sausage, cheesy hash browns, and pancakes by request. Don't be afraid to ask for seconds, because we will keep it comin' till you cry uncle!
Adults \$18.00. Kids Pay Their Age!

SMALL PLATES

Smoked-Chicken Quesadilla \$10.50

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

Little Debbie's

Disaster Hot Wings \$11.00

Served with an even hotter sauce, celery and blue cheese dressing.

HAPPIER HOUR!

MONDAY-SATURDAY • 3-6 P.M.

8oz. Happier Hour Wines \$5 • All Tap Beers \$5

All Other Drinks \$2 Off

Evolving Culinary Creations Starting at \$5

Build-Your-Own Burger \$12.00

A hand-formed patty griddled and served on a butter-toasted bun. Served with leaf lettuce, sliced beefsteak tomato, sliced sweet red onion, dill pickles, house fried chips and coleslaw.

Add grilled onions \$1.00

Add sharp aged cheddar \$1.50

Add applewood-smoked bacon \$2.00

Grilled Chicken Bacon Cheddar \$13.00

Applewood-smoked bacon, aged cheddar, grilled onions on a butter-toasted bun with house fried chips and coleslaw.

Ike's House Smoked

Pulled Pork Sandwich \$13.00

Red-onion-infused vinegar and Parrot BBQ sauce on a pretzel bun.

SHAKES

In the ageless ice-cream-parlor tradition, each shake is carefully made with Sebastian Joe's handcrafted small-batch ice cream and dairy-fresh, real whole milk for that old-fashioned, extra-thick, brain-freezing, creamy goodness. Choose from dark Hershey's chocolate, sweet California strawberry or velvety vanilla bean. \$8.00

Grilled Cheese Deluxe \$13.00

Toasted sourdough bread, bacon bits, melted cheddar and mozzarella cheeses, sliced avocado, and tomato. Served with your choice of soup or salad.

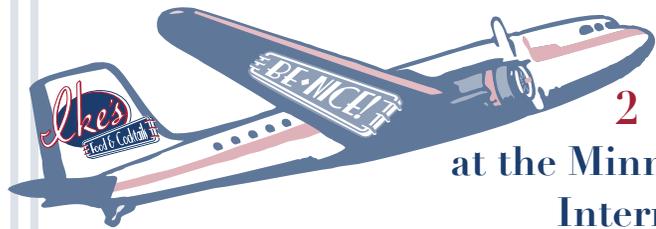
Substitute Ike's Triple-Threat Chili \$14.00

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.

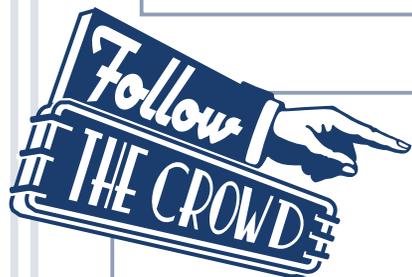
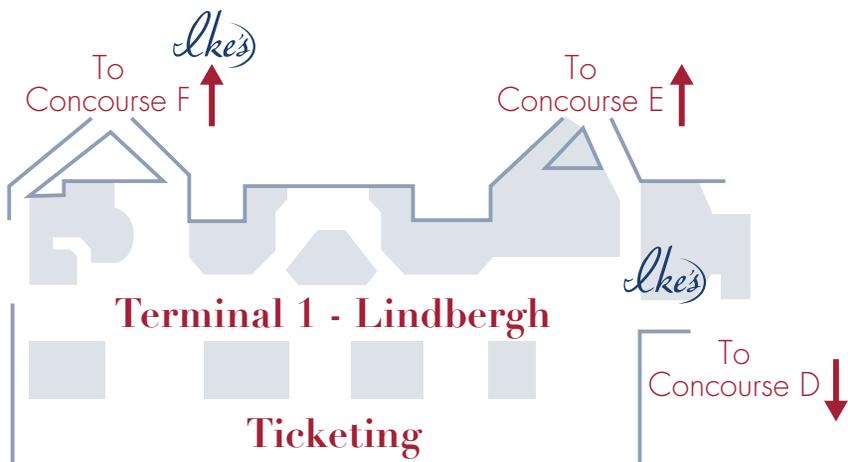
This restaurant is not allergens controlled. Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

"We are very thankful to the local families, farmers and suppliers who provide us with the finest and freshest ingredients possible. This allows our family-owned business to produce the best-quality and most flavorful dishes for you, our valued guests. Ike's Food & Cocktails would like to thank you for the new and continued valued support."

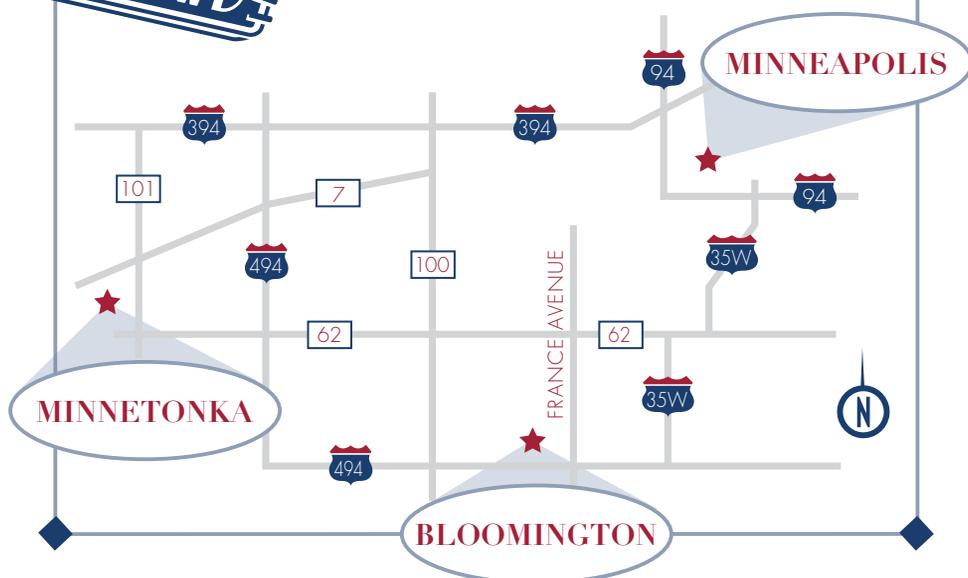


Visit us at our **2 LOCATIONS** at the Minneapolis/St. Paul International Airport

Find us between concourses D and E on the north end of the Northstar Crossing and near gate 7 in concourse F



3 METRO-AREA LOCATIONS!



DAILY SPECIALS

MONDAY MEATLOAF

Bacon-wrapped ground beef and pork meatloaf, served with buttered corn, mashed potatoes and home-style gravy. \$15.00

TACO TUESDAY

Pork carnitas slow-simmered overnight with herbs and spices, and served with fresh corn tortillas, cilantro rice and fixings. \$13.00

WEDNESDAY POT PIE

Roasted turkey and chicken simmered in cream gravy with country vegetables and served under a flaky puff pastry crust. \$14.00

THURSDAY POT ROAST

Angus beef roast and country vegetables braised all day with herbs, spices and dark beer. Served with mashed potatoes, buttered peas and horseradish cream. \$16.00

FRIDAY FRIED WALLEYE

Summit-battered Canadian walleye served with hand-cut fries, tartar sauce and coleslaw. Lunch & Dinner \$18.00

FRIDAY & SATURDAY PRIME RIB

available after 4 p.m.

Crusted in salt and pepper and served with garlic mashed potatoes, broccolini, horseradish cream and au jus. Queen Cut \$35.00 King Cut \$40.00

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