# **SALADS**

Ike's House Salad \$8.50	Э
Field greens, carrots, hard-boiled egg, mozzarella, tomatoes,	
cucumber red onion and croutons Choice of house dressings	

The Wedge Salad GF \$10.50 Blue and parmesan cheeses, vine-ripened tomato, red onion, bacon, aged balsamic reduction and blue cheese dressing.

**Sirloin Steak Salad GF** \$18.50 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



## **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 \$7.50 / Bowl \$11.50 / Entrée 14 oz \$17.00

#### Soup & Salad Combo

Enjoy a steaming cup with our house salad. Today's Soup \$14.00 / Triple-Threat Chili \$15.00

## **BIG PLATES**

House-Smoked Baby Back Ribs Charbroiled and glazed with our homemade barbecue sauce. Served with house-cut fries and coleslaw. Whole rack \$33.00 Half rack \$22.00

#### **Horseradish Salmon**

Pan-roasted, with roasted cauliflower, Brussels sprouts and fingerling potatoes. \$26.50



#### **BIG PLATES STARTERS**

**ADD** House Salad or Cup of the Soup of the Day \$2.50 Cup of Triple-Threat Chili \$3.50 Ike's Small Caesar Salad \$3.50 Wedge Salad \$5.00

## BIGPLATES

#### **Parmesan-Crusted Walleye**

With mashed potatoes, asparagus, and cilantro lime butter. \$27.50

#### Today's Catch

Inquire with server for details. Market

#### **Hot Turkey Dinner**

Sage-roasted turkey, homemade stuffing and mashed potatoes, drenched in brown gravy, and served with a side of cranberry sauce. \$16.50

## SIMPLY PREPARED

Our Simply Prepared entrées are for the guest desiring a lighter and healthier dining option while not compromising on taste. Each entrée comes with your choice of side listed below. A second side may be added for \$3.00.

#### **CHOOSE YOUR PROTEIN:**

Seared Mahi-Mahi	\$23.00
Chicken Breast	\$16.50
Salmon	\$21.50
Grilled Top Sirloin	\$26.50

#### **SIDE SELECTIONS:**

- Coleslaw
- Hand-Cut Fries
- House Salad
- Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Wild-Rice Risotto
- Small Caesar Salad
   Seasonal Vegetables

## IKE'S 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. Add Hand cut fries for \$2.00

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\$13.00 \$1.00 \$2.00 \$2.00
\$16.50 d ayo
\$15.00
\$16.00 bun.
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Wine-Soaked Mushroom and Swiss Burger	. \$15.00
The Flatliner  Aged cheddar, applewood-smoked bacon, fried egg, grilled onions, shredded lettuce, tomato and mayo on a butter-toast onion bun.	d
Serious Patty Melt  Aged cheddar, caramelized onions, grilled parmesan breach	. \$15.00 J.
Triple Pepper Burger  Crusted in cracked black pepper and topped with pepper journ shredded lettuce, tomato, onion and hot pink mayo on a but onion bun.	ack cheese,
<b>Ike's House Smoked Pulled-Pork Sandwich</b> Hickory-smoked and roasted, flavored with red-onion-infused vinegar and homemade Parrot barbecue sauce on a pretzel	d
<b>Grilled Chicken Bacon Cheddar</b> Applewood-smoked bacon, aged cheddar, grilled onions of toasted onion bun.	
California-Style Chicken  Pepper jack cheese, shredded lettuce, tomato, avocado and Topped with chipotle mayo and served on a toasted onion by	d red onion.

**GF** Denotes gluten-free items

**GF** Gluten-free buns \$2.00

# IKE'S SMALL PLATES

Order 3 or 4 and share them family-style!

Made-to-Order Guacamole

with Just-Fried Chips \$14.00 Fresh, ripe avocados with our special seasonings. Served with crisp, warm tortilla chips. (That's how fresh they are.)
Chips & Salsa \$9.00 Roasted tomato salsa, with Just-Fried Tortilla Chips
Fish Tacos GF \$13.50 Blackened mahi-mahi, chopped pineapple salsa, Napa cabbage, pico de gallo, guacamole and sour cream in fresh corn tortillas.
Rib Appetizer \$14.00 A small pile of our house-smoked ribs, char-broiled and glazed with our spicy barbecue sauce.
Spicy Fried Calamari \$15.50  Tender Atlantic squid dusted with spiced corn flour and fried crisp. Served with lemon garlic aioli.
<b>Tavern Onion Rings 2.0</b> \$14.00 Summit EPA battered, fried crispy, and served with sweet and tangy chipotle ranch.
<b>Lobster Artichoke Hotdish</b> \$14.50 Hotdish-style, with melted parmesan, and toasted French bread.
Smoked Chicken Quesadillas \$11.50 Pepper jack cheese, scallions, roasted peppers, served with guacamole, pico de gallo and sour cream.
Pork and Vegetable Pot Stickers

# JOIN US FOR HAPPIER HOUR!

Little Debbie's Disaster Hot Wings ...... \$12.00

Served with an even hotter sauce, celery and blue

cheese dressing.

MONDAY-SATURDAY • 3-6 P.M.