

## SMALL PLATES

### **Pork and Vegetable Pot Stickers** \$14.5

Steamed, griddled dumplings with plum sauce & sriracha chili sauce.

### **Made to Order Guacamole & Chips** \$13.5

Fresh, ripe avocados with our special seasonings. Served with crisp, warm tortilla chips.

### **Disaster Wings** \$13.5

Marinated, roasted and fried wings in a spicy hot sauce then served with an even hotter sauce, celery sticks and blue cheese.

### **Fish Tacos (GF)** \$14.5

Blackened walleye, chopped pineapple salsa, pico de gallo, Napa cabbage, guacamole & sour cream in a fresh corn tortilla.

### **Smoked Chicken Quesadilla** \$11.5

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

## SALADS

*Homemade dressing choices: Creamy Blue Cheese, Spicy Italian, Sweet Western, 1,000 Island, Honey Mustard, Buttermilk Ranch*

### **Ike's House Salad** \$8.5

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

### **Apple Walnut Salad (GF)** \$13.5

Field greens tossed with fresh apples, toasted walnuts, craisins, creamy mustard vinaigrette and feta cheese. *Add Chicken \$6*

### **Ike's Caesar Salad** \$10.5

Fresh chopped romaine lettuce, shaved parmesan, garlic herbed croutons and house made Caesar dressing. *Add Chicken \$6*

### **Ike's Seafood Louie (GF)** \$21

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

### **Chopped Salad** \$11.5

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 dressing of your choice.

### **Sirloin Steak Salad (GF)** \$18.5

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

## BURGERS, SANDWICHES, ENTREES

*Burgers and Sandwiches come with Ike's house fried chips.*

*Substitute Hand Cut fries for \$2*

### **The Ike's Build Your Own Burger** \$13

A hand formed and griddled patty served on a toasted onion bun. Lettuce, tomato & onion upon request. *Add Grilled Onions \$1; Cheese \$2; Bacon \$2*

### **Serious Patty Melt** \$16

Aged cheddar, caramelized onions, grilled parmesan bread.

### **The Tavern Burger** \$16

American cheese, tavern sauce, pickles, shredded lettuce, tomato, red onion on a butter toasted onion bun.

### **Andy's Kitchen Burger** \$17.5

Melted blue cheese, spicy onion straws, applewood smoked bacon, shredded lettuce, tomato, red onion and hot pink mayo on a butter toasted onion bun.

### **Walleye Po' Boy** \$16

Fried Canadian walleye topped with creole tartar sauce, shredded lettuce, tomato and red onion piled high on a toasted ciabatta bun.

### **Pork Carnitas Tacos** \$15

3 Pork Carnitas tacos slow-simmered with herbs and spices, served with fresh corn tortillas, cilantro lime rice and fixings.

### **Ike's House Smoked Pulled Pork Sandwich** \$14

Hickory smoked and roasted, flavored with red onion infused vinegar and homemade Parrot barbecue sauce on a pretzel bun.

### **Grilled Chicken Bacon Cheddar** \$14

Applewood smoked bacon, aged cheddar, grilled onions on toasted onion bun.

### **Hot Turkey Dinner** \$15.5

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

### **Ribs & Fries** \$12.5

Our baby back ribs finished with our house made BBQ sauce. Served with hand cut fries and coleslaw.

### **Country Fried Chicken** \$16

Freshly fried chicken served with seasonal vegetables, mashed potatoes and a biscuit.

### **Simply Seared Salmon** \$26

Seared salmon in a caper and butter sauce. Prepared with fingerling potatoes and seasonal vegetables.

### **Cowboy NY Strip** \$22

Grilled 12oz. Strip with sautéed mushrooms, fried onions and BBQ sauce. Served with Mashed potatoes and seasonal vegetables.

## FAMILY STYLE MEALS

*Each generously portioned meal serves 4-6 people.*

### **Hot Turkey Dinner** \$45

Sage roasted turkey, homemade stuffing and mashed potatoes, drenched in brown gravy, served with a side of cranberry sauce and ranch dinner salad.

### **Country Fried Chicken Dinner** \$45

Fresh fried chicken for 4. Served with mashed potatoes, seasonal vegetables, biscuits and a ranch dinner salad.

### **Chicken Fettuccini Alfredo** \$45

Chicken & pasta in a white alfredo sauce. Served with Italian salad & breadsticks.

### **Pork Carnitas Taco Dinner** \$45

12 Pork Carnitas, corn tortillas, cilantro lime rice, refried beans, and taco fixings along with a ranch dinner salad.

### **Chicken Parmesan Dinner** \$45

Breaded chicken breast, fettuccini pasta and a homemade red sauce and topped with melted parmesan cheese. Includes an Italian dinner salad and bread.

## KIDS MEALS

*For those 12 and under. Includes choice of fries, chips or steamed veggies*

### **Grilled Cheese** \$8

### **Mac 'n Cheese** \$8

### **Chicken Tenders** \$8

### **Hamburger/Cheeseburger** \$8

## DESSERT

### **Ike's Cinnamon Bread Pudding** \$9

Drizzled w/chocolate & caramel topped w/vanilla ice cream

### **Ice cream - Vanilla or Salty Brownie** \$7

### **Red Velvet Cake Slice** \$7

### **Warm Chocolate Brownie** \$8

### **Double Chocolate Cake** \$12

Carmel & chocolate drizzle w/vanilla ice cream

### **New York Cheesecake / Chocolate Cheesecake** \$9

## BEVERAGES

### **Select Canned Soft Drinks** \$2

## WINE LIST

*Available for Curbside Carryout Only. All bottles 50% off*

### **WHITE WHITES** **Bottles Only** **Half Price**

#### **Pinot Grigio**

Ruffino, Italy \$27 \$14

Acrobat, OR \$30 \$15

#### **Sauvignon Blanc**

Sileni, Marlborough, NZ \$27 \$14

Kim Crawford, Marlborough, NZ \$34 \$17

#### **Chardonnay**

Josh Cellars, CA \$27 \$14

Franciscan Estate, CA \$34 \$17

J Vineyards, Russian River Valley \$48 \$24

#### **Interesting White/Rose**

Riesling, Kung Fu Girl, WA \$27 \$14

Yes Way Rose, France \$30 \$15

Moscato, Villa Pozzi, France \$27 \$14

### **RED WINES**

#### **Pinot Noir**

Mark West, CA \$27 \$14

Meiomi, CA \$40 \$20

Acrobat, OR \$36 \$18

J Vineyards, Russian River Valley \$52 \$26

#### **Merlot/Malbec**

Merlot, Velvet Devil, WA \$30 \$15

Malbec, Terrazas Reserva, AR \$30 \$15

#### **Cabernet Sauvignon**

William Hill, Central Coast, CA \$33 \$16.5

Louis Martini, Sonoma County, CA \$40 \$20

#### **Interesting Reds**

Zinfandel, Ghost Pines, CA \$42 \$21

Red Blend, The Prisoner, CA \$80 \$40

Petit Sirah, Abstract, CA \$65 \$32.5

**Select Beers also available for Curbside Carryout at \$3 each. Please ask!**

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