

---

# IKE'S

---

## CHOPHOUSE

---

### STARTERS

---

#### **Charcuterie\***

cured meats and artisan cheeses (change daily),  
toasted house brioche, whole grain mustard,  
fig jam, tapenade / 20  
*william hill chardonnay 9*

#### **Grilled Duck\***

butternut squash purée, roasted sweet spicy peanuts,  
banana froth, toasted pumpkin seeds, lime vinaigrette / 14  
*ecco domani pinot grigio 10*

#### **Jonah Crab\***

frozen coconut mousse, cashews, parsnip chips,  
fresh coconut, cashew powder, saffron-mace vinaigrette,  
saffron threads / 16  
*black ink red blend 10*

#### **Roasted Garlic Hummus\*** (v)

hummus, sliced beets, arugula, avocado, micro greens,  
toasted pumpkin seeds, lemon, herbed grilled flatbread / 12  
*black ink red blend 10*

---

### SOUP

---

#### **Crab Soup\***

slow cooked low-country crab soup, onions, celery,  
cream, sherry / 9  
*edna valley sauvignon blanc 10*

---

### GREENS

---

Add: \*chicken / 3 \*shrimp / 5 \*beef tips / 6  
\*salmon / 9 \*crabcake / 12

#### **Highland**

chef's garden baby greens, sun-dried cherries,  
kalamata olives, roasted roma tomatoes, cucumber,  
candied pecans, fresh mozzarella / 12  
*william hill chardonnay 9*

#### **Grilled Caesar\***

grilled herb romaine, fried soft boiled egg, croutons,  
pecorino, caesar dressing / 11  
*bella sera moscato 8.5*

#### **Red Pear Salad**

chef's garden baby greens, sliced red pear,  
avocado, bermuda onions, dried cherries, beets,  
candied pecan crusted goat cheese, balsamic glaze,  
fresh lemon / 17  
*santa ema merlot 10.5*

House-made dressings: caesar\*, creamy fresh herb,  
blue cheese, thousand island, honey mustard,  
and white balsamic vinaigrette.  
Also available: fat-free raspberry.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
6% Pennsylvania State sales tax and gratuity are not included. An 18% gratuity will be added to parties of six or more.

Menu is subject to change.

## PROTEINS

GRILLED NY STRIP* / 14OZ	30	LOBSTER TAIL*	44
COWBOY STEAK* / 16oz	42	CRAB CAKES*	30
PORK PORTERHOUSE* / 14oz	26	SEARED GROUPEL*	25
FILET* / 6oz	32	GRILLED SALMON*	22
FILET* / 8oz	38	AIRLINE CHICKEN*	24
VEAL TOMAHAWK* / 18oz	48		

## ENTRÉE COMPLEMENTS

CRAB CAKE*	14	CRAB IMPERIAL*	15
SAUTÉED SHRIMP*	9	LOBSTER TAIL*	44

### Starches

Mashed Herbed Potatoes	7
Roasted Fingerling Potatoes	7
Basmati Rice Pilaf	7
Baked Potato + The Works	7
Mac-N-Poblano Cheese	9
Mashed Sweet Potato + Candied Pecans	7

### Vegetables

Haricot Vert	9
Sautéed Garlic Spinach	8
Roasted Winter Vegetables	8
Roasted Brussels Sprouts	9
Asparagus	9
Tasso Collards	8

### Sauces

Citrus Caper Aioli
Ike's 16 Steak Sauce
Wild Mushroom Ragout
Veal Demi Glaze
Maitre D Butter
Blue Cheese Butter
Pesto Cream Sauce
Extra Side Sauce /4

### Dipping Trio /9

Ike's 16 Sauce
Maitre D Butter
Mushroom Ragout

## IKE'S THREE COURSE

Enjoy a complete meal that includes a side highland or caesar salad, entree, and oreo dome or apple cranberry cobbler.

### Crab Cakes\*

broiled lump crab cakes,  
citrus-caper aioli  
mashed herbed potatoes, asparagus  
42

*william hill chardonnay 9*

### Penne and Roasted Winter Vegetables

roasted fennel, beets,  
butternut squash,  
winter greens, garlic,  
house marinara, penne  
24

*william hill chardonnay 9*

### Grilled Filet\*

hand-cut beef tenderloin,  
wild mushroom ragout  
mashed herbed potatoes,  
haricot vert  
44

*santa ema merlot 10.5*

### Grilled NY Strip\*

hand-cut, ike's 16 sauce  
roasted fingerling potatoes,  
haricot vert  
42

*edna valley sauvignon blanc 10*

### Shrimp and Linguini\*

shrimp, pesto, kalamata olives,  
tomatoes, pine nuts,  
sundried cherries, garlic,  
white wine, parsley, pecorino  
30

*edna valley sauvignon blanc 10*

### Airline Chicken\*

seared airline chicken breast,  
pesto cream sauce  
mashed sweet potatoes,  
tasso collards  
36

*angeline pinot noir 10*