
IKA'S

CHOPHOUSE

STARTERS

GRILLED FLANK STEAK CAPRESE* (gf) 12

grilled flank layered with fresh mozzarella, vine-ripe tomatoes, basil, roasted corn chimichurri
santa ema merlot 9

SHRIMP COCKTAIL* (gf) 12

jumbo shrimp, cocktail sauce, lemon wedges, ginger-infused grilled watermelon
ecco domani pinot grigio 10

FRIED BRUSSELS SPROUTS* 10

seasoned and fried, bourbon glaze, citrus aioli dipping sauce
black ink red blend 10

FRIED OYSTERS* (gf) 18

oysters dredged in black and white sesame seeds, arugula, miso dipping sauce
edna valley sauvignon blanc 10

SOUP

CRAB SOUP* 7/cup 9/bowl

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

SOUP OF THE DAY*

7/cup 9/bowl

GREENS

ADD: **chicken***/3 **beef tips***/6
shrimp*/7 **salmon */**9 **crabcake***/12

HIGHLAND (gf) 12

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

GRILLED CAESAR* 11

grilled herb romaine, fried soft boiled egg, croutons, pecorino, caesar dressing
william hill chardonnay 9

RED PEAR SALAD (gf) 15

chef's garden baby greens, sliced red pear, bermuda onions, sun-dried cherries, beets, candied pecan crusted goat cheese, balsamic glaze
edna valley sauvignon blanc 10

House-made dressings: honey mustard, caesar*, creamy herb buttermilk, blue cheese, thousand island, 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

COWBOY STEAK* / 14oz +8 Upcharge 🍷	44	VEAL TOMAHAWK* / 18oz +10 Upcharge 🍷	48
GRILLED NY STRIP* / 12oz	30	CRAB CAKES*	30
PORK PORTERHOUSE* / 14oz	26	BLACKENED GROUPE*	25
FILET* / 6oz	32	GRILLED SALMON*	22
FILET* / 8oz +6 Upcharge 🍷	38	AIRLINE CHICKEN*	24
GRILLED FLANK STEAK*	22		

ENTRÉE COMPLEMENTS

Crab Cake*	12	Crab Imperial*	15
Sautéed Shrimp*	7		

STARCHES

Mashed Herbed Potatoes	7
Roasted Fingerling Potatoes	7
Jasmine Rice Pilaf	7
Poblano Mac-n-Cheese	9

VEGETABLES

Haricot Vert	9
Sautéed Garlic Spinach	8
Roasted Brussels Sprouts	9
Asparagus	9

SAUCES

Citrus Caper Aioli (gf)
Roasted Marrow Butter (gf)
Veal Demi Glaze
Roasted Corn Chimichurri (gf)
Blue Cheese Port Wine
Soy Ginger (gf)
Extra Side Sauce /4

DIPPING TRIO/9

Soy Ginger (gf)
Roasted Marrow Butter (gf)
Veal Demi Glaze

IKE'S THREE COURSE

Enjoy a complete meal that includes a cup of soup or side highland or caesar salad, entrée, and choice of dessert.

CRAB CAKES* 42

broiled lump crab cakes, citrus-caper aioli
mashed herbed potatoes, asparagus
william hill chardonnay 9

PORK PORTERHOUSE* 38

carolina bar-b-que beast sauce
poblano mac-n-cheese, sautéed spinach
angeline pinot noir 10

FLANK STEAK* 34

grilled flank steak, roasted corn chimichurri sauce
poblano mac-n-cheese, sautéed spinach
angeline pinot noir 10

SHRIMP* OR PORTABELLO LINGUINI 30

basil pesto, kalamata olives, diced tomatoes, pine nuts,
sun-dried cherries, garlic, white wine, chopped parsley,
pecorino cheese
shrimp: william hill chardonnay 9
portabella: black ink red blend 8

GRILLED BEEF TENDERLOIN* 44

hand-cut beef tenderloin, blue cheese port wine
mashed herbed potatoes, haricot vert
santa ema merlot 10.5

GRILLED NY STRIP*(gf) 42

hand-cut, roasted marrow butter
mashed herbed potatoes, haricot vert
king estate pinot noir 10

SALMON*(gf) 34

grilled norwegian salmon, soy-ginger sauce
braised squash, onions and mushrooms, jasmine rice pilaf
william hill chardonnay 9

AIRLINE CHICKEN*(gf) 36

seared airline chicken breast, salsa verde
roasted fingerling potatoes, sautéed garlic spinach
coleccion malbec 10