

---

# 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

<b>COWBOY STEAK*</b> / 14oz +8 Upcharge 🍷	44	<b>FILET*</b> / 8oz +6 Upcharge 🍷	38
<b>GRILLED NY STRIP*</b> / 12oz	30	<b>FILET*</b> / 6oz	32
<b>PORK PORTERHOUSE*</b> / 14oz	26	<b>GRILLED FLANK STEAK*</b>	22
<b>BLACKENED GROUPER*</b>	25	<b>CRAB CAKES*</b>	30
<b>GRILLED SALMON*</b>	22	<b>AIRLINE CHICKEN*</b>	24

## ENTRÉE COMPLEMENTS

<b>Crab Cake*</b>	12	<b>Crab Imperial*</b>	15
<b>Sautéed Shrimp*</b>	7		

## STARCHES

<b>Mashed Herbed Potatoes</b>	7	<b>Haricot Vert</b>	9
<b>Roasted Fingerling Potatoes</b>	7	<b>Sautéed Garlic Spinach</b>	8
<b>Jasmine Rice Pilaf</b>	7	<b>Roasted Brussels Sprouts</b>	9
<b>Poblano Mac-n-Cheese</b>	9	<b>Asparagus</b>	9

## VEGETABLES

## 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*