



APPETIZERS

Pork and Vegetable Pot Stickers \$14.45

Steamed and griddled dumplings with plum sauce and sriracha chili sauce

Little Debbie's Disaster Wings \$14.45

Dry rub served with an even hotter sauce, celery and bleu cheese dressing

Chicken Quesadilla \$14.45

Flour tortilla filled with grilled chicken, pepper jack cheese, scallions and roasted red peppers. Served with quacamole, pico de gallo and sour cream. Substitute BBQ pulled pork for \$1.00

Wisconsin Fried Cheese Curds \$11.45

Beer battered white cheese curds direct from Ellsworth, Wisconsin. Served with a side of marinara sauce

BURGERS

served with french fries. Substitute onion rings or sweet potato fries for \$2.00

Ike's Burger \$15.50

Hand-formed beef patty grilled and served on a grilled bun. We add tomato, lettuce, onion and pickle. Add bacon for \$2.00 or cheese for \$1.50

Patty Melt \$17.00

Hand-formed beef patty grilled and topped with cheddar cheese and grilled onion. Served on grilled Parmesan bread

Turkey Burger \$17.00

Turkey patty with pepper jack cheese, avocado, lettuce, tomato and red onion. Served w/ chipotle mayo on a grilled bun

Veggie Burger \$17.00

Veggie patty with melted swiss cheese, roasted red pepper, tomato and lettuce. Served on a grilled bun

IKE'S BREAKFAST

served all day

Egg Breakfast \$11.45

Scrambled eggs, bacon or sausage, and hash browns. Served with your choice of toast

Breakfast Taco \$15.45

3 flour tortillas with melted cheddar cheese filled with a mix of scrambled eggs, sausage and hash browns. Served with a side of salsa and pico de gallo

Cinnamon Roll French Toast \$13.45

Ike's famous roll sliced and grilled french toast style. Served with your choice of bacon or sausage

SALADS

Caesar Salad \$10.50

Crisp romaine with shaved Parmesan and garlic herb croutons tossed with Caesar dressing. Add grilled chicken or salmon for an additional \$6.00

Buffalo Chicken Salad \$15.45

Fresh blend of lettuce, red cabbage and carrot topped with crumbled bleu cheese, bacon, tomato, and spicy buffalo sauced chicken tenders. Served with ranch dressing

House Salad \$8.50

Fresh blend of lettuce, red cabbage and carrot topped with shredded cheddar cheese, diced tomato, red onion, crouton and choice of dressing. Add grilled chicken or salmon for an additional \$6.00

SANDWICHES

served with french fries. Substitute onion rings or sweet potato fries for \$2.00

Frenchy \$18.50

Shaved beef piled high on a toasted roll w/ melted swiss cheese. We include a side of au jus and creamy horseradish sauce

Salmon BLT \$19.45

Grilled salmon topped with bacon, tomato and lettuce on grilled sourdough with dijon sauce

Walleye Po Boy \$19.45

Breaded and fried walleye fillet topped with tomato, lettuce and onion served on a grilled roll with creole sauce

Chicken Bacon Cheddar \$18.50

Grilled chicken breast topped with bacon, cheddar cheese and grilled onions. Served on a grilled bun

Pulled Pork Sandwich \$17.00

Pulled pork tossed in BBQ sauce and served on a toasted bun. Served with cole slaw and pickle chips on the side

Deluxe Grilled Cheese and Soup \$17.00

Grilled Parmesan bread with melted cheddar and pepper jack cheese, sliced ham, tomato and avocado. Served with a cup of tomato basil soup

Roast Beef Hash \$14.45

Scrambled eggs topping a mix of roast beef, seasoned hash browns, onions and peppers. Served with your choice of toast

Fresh Fruit Plate \$9.35

Plate of seasonal fresh fruit and a side of vanilla yogurt. Served with your choice of toast

Biscuits & Sausage Gravy \$8.95

Buttermilk biscuit smothered in white sausage gravy

like's
CLUBHOUSE
 FOOD & COCKTAILS

DRAFT BEER

Coors Light
 Castle Danger Cream Ale
 Sweet Water Hazy IPA
 Surly Furious IPA
 Leinenkugels Seasonal
 Third Street Minnesota Gold Lager
 Lift Bridge Fireside Flannel Brown Ale
 Lift Bridge Mango Blonde

CANS & BOTTLES

Michelob Ultra
 Michelob Golden Light
 Bud Light
 O'Douls
 Amstel Light
 Kona Longboard Lager
 Kona Big Wave Golden Ale
 Heineken
 Grain Belt Nordeast
 Sierra Nevada Pale Ale
 New Belgium Fat Tire
 Blue Moon
 Miller Lite
 White Claw Black Cherry
 White Claw Mango
 Angry Orchard

WHITE WINE

Josh Cellars Chardonnay 10 40
 Franciscan Chardonnay 12 48
 Kung Fu Girl Reisling 10 40
 J Pinot Gris 11 44
 Kim Crawford Sauvignon Blanc 14 56

ROSÉ & BUBBLES

Yes Way Rosé 10 40
 La Marca Prosecco 10 40
 Chandon Brut Rosé 13
 Moët & Chandon Imperial Brut 65

RED WINE

Terrazas Reserve Malbec 12 48
 Ghost Pines Zinfandel 13 52
 Acrobat Pinot Noir 12 48
 Meiomi Pinot Noir 13 52
 The Calling Pinot Noir 66
 Simi Merlot 14 56
 Mt. Veeder Cabernet Sauvignon 40
 Wiliam Hill Cabernet Sauvignon 14 56
 Louis M. Martini Cabernet Sauvignon 80
 Orin Swift "Abstract" Red Blend 85