

# Ihlenfeld

## Dining Room

### SMALL PLATES

**Baked Brie** **\$10**

Brie, Apricot Jam, Pastry,  
Fresh Seasonal Fruit

**Crab & Gruyere Vol au Vent** **\$16**

Lump Crab, Leeks, Mushroom,  
Gruyere Cream

**Flatbread** **Priced Daily**

Chef's Daily Creation

### SALADS

**Oglebay Salad** **\$8**

Seasonal Greens, Candied Grapefruit,  
Sliced Oranges, Primo Sale, Toasted  
Almonds & Cranberry Balsamic

**Endive Salad** **\$8**

Endive, Arugula, Roasted Walnut,  
Grapes, Goat Cheese

**Fennel & Orange Salad** **\$8**

Shaved Fennel, Sliced Oranges, Frisse,  
Crumbled Feta, Poppy Vinaigrette

### ENTRÉES

Served with Ihlenfeld Rustic Bread and a Seasonal Salad with your choice of Dressing.

### SEAFOOD

**Scallop with Lobster Sherry Cream** **\$30**

Scallop, Pearl Onion, Diced Potato, Lobster, Sherry Cream

**Salmon Provencal** **\$24**

Salmon, Capers, Basil, Tomato, Butter Cream

**Seared Turbot Fillet** **\$26**

White Bean Cassoulet



## FROM THE LAND

**Chicken Coq Au Vin** **\$24**

Chicken, Crimini Mushrooms, Pearl Onions, Brandy Demi

**Veal Milanese** **\$30**

Breaded Veal Cutlets, Lemon Vin Blanc, Arugula, Chevre Salad

**Beef Bourguignonne** **\$28**

Sirloin Beef Tips, Wild Mushrooms, Beef Demi, Parslied Potatoes

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## FROM OUR GRILL

Served with Chef's Choice of Vegetables.

**Continental NY Strip** **\$34**

Chophouse Classic Cut

This allows for a thicker, more flavorful experience for those who love NY Strips.

**Filet Mignon** **\$36**

Center cut from the tenderloin of beef.

**Dry Aged Ribeye Steak** **\$42**

Our Ribeye steaks are dry aged, then trimmed to a Delmonico style steak.

### **Steak Toppings:**

Crab Crust **\$10**   Roquefort Cheese **\$4**   Shrimp Scampi **\$6**   Madera Glaze **\$5**

## SIDES

*Broccolini* **\$5**

*Sautéed Button Mushrooms* **\$4**

*Broccoli & Cauliflower Gratin* **\$5**

*Baked Potato Casserole* **\$6**

*Lobster Mac & Cheese* **\$10**

