

Ihlenfeld

Dining Room



SMALL PLATES

Beef Tartare **\$15**

Tenderloin of Beef, Pickled Onions,
Serrano Peppers, Ginger Soy Oil,
Pea Shoots, Potato Gaufrette

Lobster Fritter **\$14**

Lobster, Corn, Cilantro,
Tomato Basil Aioli

Shrimp Cocktail **\$16**

Shrimp, Sriacha, Cocktail

Sliders **\$16**

Lobster Cake, Tenderloin, Salmon

Flatbread **Priced Daily**

Chef's Daily Creation

SALADS

Caesar Salad **\$8**

Romaine Heart, Anchovy,
Caesar Dressing, Herbed Crostini,
Parmesan

Sweet Onion & Tomato Salad **\$7**

Heirloom Tomato, Sweet Onion,
Arugula Greens, Aged Balsamic

Wedge Salad **\$8**

Iceberg, Bacon Lardoons,
Pickled Onion, Blue Cheese,
Tomato, Cucumber, Ranch



ENTRÉES

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

HOUSE SPECIALTIES

Sea Bass	\$32
Miso Broth, Braised Bok Choy, Chili Oil	
King Salmon	\$29
Maple Chipotle Butter, Creamed Corn, Roasted Scallion	
Lobster Cakes	\$29
Bitter Greens, Dill Rémoulade	
Grilled Free Range Chicken Breast	\$26
Lemon Garlic Oil, Greek Olives, Roasted Heirloom Tomato, Yukon Gold Château Potato	
Steak Au Poivre Verte	\$28
Tenderloin Medallions, Brandied Peppercorn Sauce	

STEAKS & CHOPS

Served with Chef's Choice of Vegetables.

Continental NY Strip	\$34
Filet Mignon Petite	\$36
Filet Mignon House Cut	\$39
Cowboy Ribeye Steak	\$40
Porterhouse for (2)	\$58
Lamb Porterhouse	\$38
Double Bone Pork Chop	\$26

Steak Toppings:

Lobster Crust	\$10	Boursin Blue Cheese	\$5	Shrimp Scampi	\$8
Au Poivre Verte	\$4	Bordelaise	\$4	Garlic Confit	\$4

SIDES

Caulinni	\$5
Sautéed Button Mushrooms	\$4
Broccoli & Cauliflower Gratin	\$6
Baked Potato Casserole	\$6
Lobster Mac & Cheese	\$10
Cream Spinach	\$6
Creamed Corn	\$6
Garlic Mashed Yukon	\$4
Parmesan Frits	\$4