

Ihlenfeld

Dining Room



STARTERS

Smoked Salmon Rillettes \$9

Smoked Salmon, Fried Capers, Pickled Onion, Cream Cheese, Crostini

Onion Soup Gratin \$8

Caramelized Onions, Beef Broth, Gruyere Cheese, Crostini

Artisan Cheese \$16

Camembert, Bleu d'Auvergne, Chevre, Emmental, Seasonal Fruit, Artisan Crackers

Flatbread Priced Daily

Chef's Daily Creation

SMALL PLATES

Shrimp Newburg \$14

Shrimp, Scallop, Lobster Garnish,
Sauce American

Charred Cauliflower \$5

Cauliflower, Fermented Chili, Sweet Soy

Roasted Brussels Sprouts \$5

Brussels Sprouts, Bacon Jam,
Gruyere Cheese

Beef Short Rib \$14

Short Rib, Madeira Demi,
Truffle Pomme Frites

SALADS

Beet & Mache Salad \$8

Roasted Beet, Mache, Toasted Walnut,
Chevre, Champagne Vinaigrette

Asparagus & Tomato \$9

Tomato, Roasted Chilled Asparagus,
Artisan Greens, Boiled Egg,
Roasted Pepper Vinaigrette

Wedge Salad \$8

Iceberg, Bacon Lardoons,
Pickled Onion, Gorgonzola,
Tomato, Cucumber, Ranch Dressing



ENTRÉES

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

CHEF OFFERINGS

<i>Icelandic Cod Confit</i>	\$26
Fennel, Leek, Garlic, Olive Oil, Olive Tapenade	
<i>Seafood Pasta</i>	\$26
Lobster, Scallop, Shrimp, Capellini, Sherry Cream	
<i>Short Rib of Beef</i>	\$25
Dauphinoise Potato, Madeira Demi, Mushroom Ragout	
<i>Seared Chicken</i>	\$24
Free Range Chicken, Ratatouille Garnish, Pan Jus	

STEAKS & CHOPS

Served with Chef's Choice of Vegetables.

<i>NY Strip</i>	\$32
<i>Filet Mignon Petite</i>	\$35
<i>Filet Mignon House Cut</i>	\$39
<i>Cowboy Ribeye Steak</i>	\$42

Steak Toppings:

Boursin Blue Cheese **\$5** Shrimp Scampi **\$8** Garlic Confit **\$4**

SIDES

<i>Fried Brussels Sprouts</i>	\$5
<i>Sautéed Button Mushrooms</i>	\$4
<i>Broccoli & Cauliflower Gratin</i>	\$6
<i>Baked Potato Casserole</i>	\$6
<i>Dauphinoise Potato</i>	\$6
<i>Potato Puree</i>	\$4
<i>Truffle Frits</i>	\$4

