

Ihlenfeld

Dining Room



STARTERS

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|--|---------------------|---|-------------|
| Tuna Poke
Ahi, Avocado, Sesame, Wonton Chip | \$13 | Grilled Scallop
Bacon Medallion, Tomato Basil Gastrique | \$13 |
| Oysters
Seasonal Offerings, Cocktail,
Horseradish, Mignonette | Market Price | Broccoli & Cauliflower Tempura
Chili Oil, Ginger Orange Glaze | \$8 |
| Shrimp Cocktail
Shrimp, Sriracha Cocktail | \$15 | Kalbi Beef
Ribeye, Thai Cucumber Salad,
Sweet Soy | \$13 |

SMALL PLATES

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| Seared Ahi
Cauliflower Rice, Sweet Soy | \$16 |
| Shrimp & Scallop
Street Corn, Chili Lime Butter | \$15 |
| Black & Blue Tenderloin
Onion Frits, Blue Cheese,
Blackened Spice | \$15 |
| Grilled Vegetable
Red Pepper Hummus,
Garlic Hummus, Avocado Whip | \$10 |

SALADS

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| Caesar
Romaine Hearts, Anchovy,
Caesar Dressing, Herbed Crostini,
Parmesan | \$8 |
| Asparagus & Roasted Pepper
Asparagus, Baby Sweet Pepper,
Balsamic, Arugula | \$8 |
| Wedge Salad
Iceberg, Bacon Lardoons,
Pickled Onion, Blue Cheese,
Tomato, Cucumber, Ranch Dressing | \$8 |



ENTRÉES

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

HOUSE FEATURES

Pork Tenderloin Carolina Slaw, Bourbon Brown Sugar Butter	\$24
Halibut Corn, Avocado, Cilantro, Seafood Bouillon	\$30
Free Range Chicken Buttermilk Batter, Kale Greens, Corn Fritter	\$24
Steak Frit Short Rib, Truffle Fries	\$26
Crab Cake Remoulade	\$28

FROM OUR GRILL

Served with Chef's Choice of Vegetables.

NY Strip	\$36
Filet Mignon Petite	\$34
Filet Mignon House Cut	\$40
Sirloin Filet	\$25
Delmonico	\$33

Steak Toppings:

Crab Imperial **\$10** Boursin Blue Cheese **\$5** Shrimp Scampi **\$8** Garlic Confit **\$4**

SIDES

Asparagus	\$5
Haricot Vert	\$5
Sautéed Button Mushrooms	\$4
Broccoli & Cauliflower Gratin	\$6
Onion Rings	\$6
Baked Potato Casserole	\$6
Garlic Mashed Yukon	\$4
Parmesan Frits	\$4

