

Ihlenfeld

Dining Room



STARTERS

Hummus & Baba Ghanoush **\$10**
Seasonal Vegetables, Grilled Flatbread,
Assorted Olives

Broccoli & Cauliflower Tempura **\$8**
Chili Oil, Ginger Orange Glaze

Oysters **Market Price**
Seasonal Offerings, Cocktail,
Horseradish, Mignonette

Calamari Arrabbiata **\$12**
Fried Calamari, Remoulade,
Tomato & Banana Pepper Sauce

Shrimp Cocktail **\$15**
Shrimp, Sriracha Cocktail

Mediterranean Beef **\$12**
Marinated Beef, Orzo Pasta Salad

SMALL PLATES

Lamb Rack **\$16**
Chickpea, Gremolata

Cioppino **\$14**
Tomato Broth, Shrimp,
Calamari, Mussel

Asiago & Tomato Ravioli **\$12**
Foraged Mushroom,
Sherry Cream Sauce, Roasted Tomato

SALADS

Caesar **\$8**
Romaine Hearts, Anchovy,
Caesar Dressing, Herbed Crostini,
Parmesan

Grilled Eggplant & Pepper **\$8**
Eggplant, Pepper, Kalamata Olive,
Feta, Greek Vinaigrette

Wedge Salad **\$8**
Iceberg, Bacon Lardoons,
Pickled Onion, Blue Cheese,
Tomato, Cucumber, Ranch Dressing



ENTRÉES

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

HOUSE FEATURES

Pork Tenderloin Broccoli Rabe, White Bean, Pan Jus	\$24
Grouper Artichoke Tapenade, Capellini, Aglio	\$30
Free Range Chicken Lemon Oregano, Roasted Potato, Gremolata, Olive	\$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

<i>Roasted Vegetables</i>	\$5
<i>Sautéed Button Mushrooms</i>	\$4
<i>Broccoli & Cauliflower Gratin</i>	\$6
<i>Onion Rings</i>	\$6
<i>Baked Potato Casserole</i>	\$6
<i>Garlic Mashed Yukon</i>	\$4
<i>Parmesan Frits</i>	\$4

