

Ihlenfeld

Dining Room



STARTERS

Lobster Gratin **\$15**
Lobster Cream, Chopped Lobster,
Crostini

Shrimp Cocktail ^{GF} **\$15**
Shrimp, Sriracha Cocktail

Oysters ^{GF} **\$Market Price**
Seasonal Offerings, Cocktail,
Horseradish, Mignonette

Baguette & Chèvre **\$14**
Local Rodeo Chèvre, Baguette,
Seasonal Fruit, Fig Jam

SALAD

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

Wedge ^{GF} **\$8**
Iceberg, Bacon Lardons, Pickled Onion,
Gorgonzola, Tomato, Cucumber, Ranch

SMALL PLATES

Cassoulet **\$14**
Sausage, White Beans, Savory Broth

Beef Short Rib Bourguignon **\$17**
Short Rib, Mushroom, Demi

Ratatouille ^{GF} **\$14**
Squash, Zucchini, Eggplant &
Tomato Ragout

Scallop St. Jacques ^{GF} **\$17**
Scallop, Cream Sauce,
Foraged Mushroom, Gruyère Cheese



CHEF OFFERINGS

Seared Scallop ^{GF} **\$31**
Sherry Cream,
Leek & Fennel Salad

Crab Cake **\$30**
Remoulade

Chicken Niçoise ^{GF} **\$24**
Free Range Chicken, Olive, Leek,
Roasted Tomato, Garlic

Steak Frit ^{GF} **\$26**
Short Rib, Steak Butter, Truffle Fries

STEAKS & CHOPS

NY Strip ^{GF} **\$32**

Filet Mignon Petite ^{GF} **\$34**

Filet Mignon House Cut ^{GF} **\$40**

Ribeye ^{GF} **\$35**

Sirloin Filet ^{GF} **\$25**

Steak Toppings:

Crab Imperial **\$10**

Boursin Blue Cheese ^{GF} **\$5**

Shrimp Scampi ^{GF} **\$8**

Garlic Confit ^{GF} **\$4**

SIDES

Roasted Vegetable ^{GF} **\$6**

Sautéed Button Mushrooms ^{GF} **\$4**

Broccoli & Cauliflower Gratin **\$6**

Onion Rings **\$6**

Baked Potato Casserole ^{GF} **\$6**

Chive & Crème Fraîche Mashed Yukon ^{GF} **\$4**

Truffle Frites ^{GF} **\$5**



Items labeled GF are gluten free.