

IKE'S

CHOPHOUSE

starters

charcuterie

Daily selection of cured meats and artisan cheeses.
Served with grilled French bread, fig jam, whole grain mustard,
marinated olives, oil and aged balsamic vinegar. 19⁹⁵

CHANGES DAILY

hummus

Chickpeas with extra virgin olive oil, paprika, sliced cucumbers, carrots,
kalamata olives, and grape tomatoes. Served with toasted pita bread. 8⁹⁵

COVEY RUN RIESLING 8.5

*toragashi tuna

Pan-seared Yellowfin tuna.
Served with asian slaw, soy sherry glaze, and fried rice paper. 9⁹⁵

COVEY RUN RIESLING 8.5

*crab soup

Slow cooked low-country crab soup with onions, celery, cream, and sherry. 8⁹⁵

EDNA VALLEY SAUVIGNON BLANC 10

greens

add: *chicken 3 *beef tips 4 *shrimp 5

late harvest

Chef's garden greens tossed with roasted beets,
crumbled goat cheese, toasted almonds, pickled onions, snipped scallions,
and warm house bacon-cranberry vinaigrette. 12⁹⁵

LOUIS MARTINI CABERNET 10

highland

Chef's garden organic greens,
with sun-dried cherries, roasted tomatoes, sliced cucumber,
candied pecans, kalamata olives and fresh mozzarella. Choice of dressing. 9⁹⁵

WILLIAM HILL CHARDONNAY 9

*grilled caesar

Grilled herb romaine, with fried egg, herbed croutons,
shaved pecorino, and caesar dressing. 9⁹⁵

BELLA SERA MOSCATO 8.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
6% Pennsylvania State sales tax and gratuity are not included. An 18% gratuity will be added to parties of six or more.

chophouse

*filet

Grilled 1855 Angus beef tenderloin topped with seared foie gras butter and port-dried cherries.
Served with mashed potatoes and buttered asparagus. 35⁹⁵

LOUIS MARTINI CABERNET 10

*kansas city strip

1855 bone-in strip grilled and topped with Ike's 16 sauce and fried onion rings.
Served with mashed root vegetables and haricot vert. 38⁹⁵

ANGELINA PINOT NOIR 9

*rib eye

Grilled 12oz rib eye glazed with a mongolian sauce.
Served with roasted fingerling potatoes and haricot vert. 38⁹⁵

ALAMOS MALBEC 10

*pork chop

Leidy's Farm Berkshire pork chop topped with parmesan aioli.
Served with mashed root vegetables and haricot vert. 29⁹⁵

WILLIAM HILL CHARDONNAY 9

*veal chop

Grilled veal chop, topped with sun dried cherry demi-glaze.
Served with mashed herb potatoes and sautéed spinach. 32⁹⁵

WILLIAM HILL CHARDONNAY 9

*colorado rack

Grilled Grove Farm rack of lamb topped with roasted garlic-mint glaze.
Served with roasted fingerling potatoes, beets, and carrots. 37⁹⁵

ALAMOS MALBEC 10

*chef's feature

Chef's selection that changes daily.

CHANGES DAILY

*highland burger

with choice of potato wedges, sweet potato waffle fries, side salad, or today's special side

Grilled ground wagyu with smoked bacon-dill spread, vine-ripe tomato, romaine,
and onion, on a potato bun. Choice of cheese. 16⁹⁵

SANTA EMA MERLOT 10.5

Ike's specialities

*crab cake

Seared jumbo lump crab cake topped with
citrus-caper aioli. Served with mashed
potatoes and asparagus. 28⁹⁵

WILLIAM HILL CHARDONNAY 9

*grouper

Pan-seared grouper topped with sweet onion
relish. Served with braised northern beans,
and wilted spinach. 27⁹⁵

EDNA VALLEY SAUVIGNON BLANC 10

penne vodka

Penne pasta tossed with rendered pancetta,
vodka, tomato cream sauce, pecorino cheese,
and fresh herbs. 16⁹⁵

ECCO DOMANI PINOT GRIGIO 10

vegetable torte

Grilled zucchini and yellow squash, heirloom
tomato, Spanish onion, sautéed wild
mushrooms, fresh mozzarella (optional),
resting in house made marinara. 14⁹⁵

SANTA EMA MERLOT 10.5

All entrées include house salad.
House made dressings: caesar, creamy fresh herb, blue cheese,
thousand island, honey mustard, and white balsamic vinaigrette.
Also available: fat-free raspberry.