

Ihlenfeld

Dining Room



STARTERS

Stuffed Poblano Pepper ^{GF} **\$12**

Chorizo, Queso Fresco,
Tomato Chili Sauce, Cotija

Spanish Tomato Bread **\$12**

Country Bread, Garlic, Heirloom
Tomato, Manchego Cheese, Olive Oil

Oysters ^{GF} **Market Price**

Seasonal Offerings, Cocktail,
Horseradish, Mignonette

Shrimp Cocktail ^{GF} **\$16**

Shrimp, Sriracha Cocktail

Tapas **\$18**

Artisan Breads, Spanish Cheeses,
Olives, Grilled Vegetables, Cured Meats
Smoked Seafood, Hummus

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

Smoked Corn & Crab ^{GF} **\$17**

Cobb Corn, Tomato Coulis,
Jumbo Lump Crab, Chili Butter,
Queso Fresco

Shrimp & Butter Beans ^{GF} **\$15**

Shrimp, Tomato, Butter Beans

Brisket Al Pastor **\$16**

Brisket, Garlic Lime Sauce,
Poblano Salsa, Cotija, Grilled Tortilla

Curried Snapper **\$17**

Onion Crisps,
Cucumber & Radish Salad



CHEF OFFERINGS

Halibut **\$34**
Crab Imperial, Rice Pilaf
Piccata Butter

Crab Cake **\$32**
Remoulade

Free Range Chicken ^{GF} **\$26**
Saffron Rice, Peas, Olives,
Poblano

Carne Asada **\$28**
Strip Loin, Chili Potatoes

STEAKS & CHOPS

NY Strip ^{GF} **\$34**

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

Filet Mignon House Cut ^{GF} **\$42**

Ribeye ^{GF} **\$39**

Elysian Farms Lamb Rack ^{GF} **\$42**

Steak Toppings:

Crab Imperial **\$10**

Lobster Butter **\$8**

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

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

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

SIDES

Creamed Corn **\$6**

Sautéed Button Mushrooms ^{GF} **\$5**

Broccoli & Cauliflower Gratin **\$6**

Onion Rings **\$6**

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

Chive & Mashed Yukon ^{GF} **\$5**

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



Items labeled GF are gluten free.