

Ihlenfeld

Dining Room

STARTERS

Traditional

Jumbo Shrimp Cocktail | \$20
Sriracha Cocktail Sauce

Grilled Stilton Blue Baguette | \$15
Honeycomb, Sea Salt, Figs

Brussels Chips | \$16
Balsamic Aioli, Crispy Pancetta

Seafood Bisque | \$10
Seafood Morsels, Aged Brandy

SALADS

Caesar Salad | \$12
Romaine Hearts, White Anchovy,
Herb Crostini, Parmesan Cheese

Wedge Iceberg | \$12
Bacon Lardoons, Pickled Onion,
Gorgonzola Cheese, Tomato, Ranch

CHEF'S OFFERINGS

Maryland Style Crab Cake | \$34
Grilled Winter Greens,
Scented with Citrus Oil

**Pan Seared Large
Day Boat Sea Scallops** | \$38
With Crab Meat Risotto

Vegetarian Bolognese | \$26
Linguine, Roasted Beet Mix,
Wild Mushrooms, Pecornio,
Fresh Basil

**Free Range
Chicken Breast Provencal** | \$32
Cherry Tomato, Garlic, Fennel,
Marinated Olives, Fingerling
Potatoes

FROM THE GRILL

Prime Filet Mignon 6 oz \$34

Prime Filet Mignon 9 oz \$45

Prime NY Strip Steak 12 oz \$49

Angus Ribeye Steak 14 oz \$52

Atlantic Salmon Filet 9 oz \$32

ADDITIONS

House Steak Sauce \$5

Brandy Madagascar
Green Peppercorn Demi \$5

Bacon Stilton Cheese \$8

Crab Imperial Topping \$10

SIDES

Roasted Asparagus \$6

Cast Iron Roasted Mixed
Mushrooms \$8

Honey Butter Glazed
Baby Carrots \$6

Butter Smashed Potato \$7

Crispy Truffle
Parmesan Fries \$7

Baked Potato Topped with
Sour Cream & Scallion \$7