

# Dinner Menu

## Starters

### Black & White Soup \$4.00

Black bean and potato leek soup

### Daily Soup Selection \$4.00

### Outrageous O-Rings \$9.00

Thick cut onions breaded with Panko, balsamic and roasted garlic mayo

### Buffalo Wings \$10.00

Sour mash style with celery, carrots and Bleu cheese dressing

### Creole Crab Cakes \$13.00

Corn puree and roasted red pepper relish

### Dipping Bread \$10.00

French bread, artichokes, Feta, Mozzarella, sun-dried tomato pesto

drizzled with herb infused oil and balsamic

### Coconut Shrimp \$13.00

Breaded with coconut, lightly fried with orange and chili lime dipping sauce

### Skins Game \$10.00

Potato skins filled with bacon, broccoli, cauliflower, Cheddar cheese

diced tomatoes, Margarita salsa and sour cream

### Nachos Grande \$11.00

Baked tri-color chips, cheese, taco meat, diced tomatoes, black olives

Jalapeños and scallions served with salsa, sour cream and guacamole

### Jumbo Shrimp Cocktail \$11.00

Gigantic Tiger shrimp served with a zesty house cocktail sauce and garlic crisp

### Pork Carnita Quesadilla \$10.00

A jalapeño tortilla filled with pork, Mexican cheese, scallions, sliced tomatoes

black olives, lettuce, salsa verdé, Margarita salsa and sour cream

### Plum Glazed Chicken Lettuce Wrap \$11.00

Chicken breast, crisp veggies, plum sauce, toasted peanuts, wonton crisps

and Wasabi drizzle

### Four Wood Platter \$13.00

Includes our o-rings, Buffalo wings, BBQ ribs and batter fried green beans

Ranch and Bleu cheese dressing

### Brushetta Pizza \$10.00

Tomato, garlic, fresh Mozzarella, olive oil, Asiago cheese, Prosciutto and fresh basil

### Havarti Dill Blackened Tuna \$13.00

Blackened tuna, Dill Havarti cheese, spring mix and Wasabi vinaigrette

## Dinner Entrées

### Walleye Méuniere \$26.00

Great Lakes white fish sautéed in lemon and brown butter served with rice pilaf

### Farfella Seafood Bake \$24.00

Shrimp, crabmeat, clams, roasted tomato sauce with melted fresh Mozzarella cheese

### Grilled Lemon Peppered Salmon \$24.00

Atlantic salmon grilled with lemon pepper and sweet glaze

### Bone In Pork Prime \$23.00

Grilled pork chop, Spanish rice, tomato and green chili sauce

Single pork chop \$19.00

### Chicken Hunter Style \$24.00

Half chicken served with sage mushroom stuffing, rice pilaf and a red wine tarragon sauce

### Herb & Bleu Cheese Crusted Strip Steak \$28.00

Topped with fresh herbs and melted Bleu cheese

### Spikes Ribs \$23.00

Our famous BBQ pork ribs slow roasted to perfection smothered with our house barbeque sauce

Half slab \$18

### Braised Short Rib \$24.00

Slow braised beef short ribs in a whiskey sauce served with garlic mashed potatoes

### Chicken & Tri-Color Cheese Tortellini \$22.00

Grilled marinated chicken breast, sun-dried tomatoes, spinach, peppers, shallots and mushrooms with a fresh garlic and Parmesan cream sauce

### Sesame Crusted Ahi Tuna \$25.00

Sesame tuna, Ponzu sauce, stir-fry veggies and Soba noodles

### Lamb Shank \$27.00

Braised until tender with rosemary, lemon, garlic and mint served with garlic mashed potatoes

## Steaks From The Grill

Choice of topping sautéed mushrooms, jalapeños butter, Bleu butter, whiskey sauce, or Béarnaise sauce

10-ounce New York Strip

\$27.00

8-ounce Filet Mignon

\$28.00

16-ounce Ribeye Steak \$32.00

16-ounce New York Strip

\$31.00

10-ounce Filet Mignon

\$32.00

All dinner entrées include a house salad, rolls, vegetable, choice of rice pilaf, fries, baked potato, stone mashed or garlic mashed potatoes

## Sandwiches

All sandwiches served with choice of French fries or kettle chips

### Black Angus Burger \$10.00

½ pound of Iowa's finest Black Angus burger on a grilled egg Kaiser roll

### Grilled Chicken Breast \$11.00

Marinated grilled chicken breast on a toasted egg Kaiser roll

**Topping Choices:** Applejack, Swiss, Cheddar, American, Bleu cheese

bacon, grilled onions or sautéed mushrooms

### Galena Steak Sandwich \$13.00

Medallions of tenderloin grilled with crisp onions, roasted peppers

and Pepper Jack cheese served on a garlic grilled French roll

### Classic Reuben \$10.00

Corned beef piled high with sauerkraut, Swiss cheese

Thousand Island dressing grilled on marbled rye bread

### Spikes Pork Sandwich \$10.00

Seasoned pork loin simmered in our secret BBQ sauce on a toasted

onion Kaiser roll

### Blackened Catfish \$11.00

Pan seared spicy catfish topped with a cucumber dill sour cream

shredded lettuce served on a toasted hoagie

## Entrée Salads

### Classic Caesar \$10.00

Radicchio basket with crisp romaine tossed with croutons, garlic and anchovy dressing; add grilled chicken \$13; add fish of the day \$15

### The General's Silo \$11.00

Delicate greens, pear, dried cranberries, sun-dried tomato, avocado

sliced almonds and goat cheese

### Tenderloin Wedge Salad \$14

Crisp wedge of iceberg lettuce, Bleu cheese dressing, grape tomatoes, red onion

Bacon, sweet balsamic glaze with sliced, roasted beef tenderloin

### Sunburst Salad \$14

Crisp greens, seasonal berries, grape tomatoes, mandarin oranges, duck breast

spiced pecans with honey mustard dressing

### Fiesta Bowl \$10.00

Jalapeño tortilla bowl with shredded lettuce, black olive, tomato, onions

cheese, spicy beef and chicken, salsa verdé, sour cream and guacamole

**Dressing Choices:** Italian, French, Thousand Island, Honey Mustard

Bleu Cheese, Raspberry Vinaigrette or our famous Fig & Lemon Zest Vinaigrette

Split plate charge \$10, Spikes is a non-smoking restaurant

Please refrain from cell phone usage for the courtesy of our other customers

For your convenience groups with 7 or more people a 19% gratuity will automatically be added

No splitting of checks for groups that have 8 or more people