

# Dinner Menu

## Starters & Lite Options

### **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*

### **Pizza Style Potato Skins \$9.00**

*Potato skins filled with pizza sauce, Italian sausage, pepperoni, cheese blend scallions and diced tomatoes served with Parmesan and jalapeño mayo*

### **Deviled Egg & Smoked Salmon Crostini \$12.00**

*Toasted thin sliced French bread, deviled egg spread, smoked salmon, cucumber slaw, cottage cheese, capers and dill*

### **Watermelon Grilled Shrimp Cocktail \$11.00**

*Marinated grilled Tiger shrimp with housemade watermelon cocktail sauce*

### **Creamy Chicken French Onion Dip \$10.00**

*Tender chicken, cream cheese, scallions, caramelized onions, sun dried tomatoes, melted Swiss cheese served with garlic Parmesan bread for dipping*

### **Barbecued Turkey & Bacon Wontons \$10.00**

*Filled with turkey, Cheddar cheese, Applewood bacon, celery, carrots and onions served with housemade barbecue sauce*

### **Fried Bread Sticks \$9.00**

*Basket fried golden brown bread sticks served with traditional marinara sauce and cheese sauce*

### **Pork Carnita Quesadilla \$10.00**

*Jalapeño tortilla filled with shredded pork, Mozzarella cheese, scallions, tomatoes, black olives, iceberg lettuce, salsa verdé, Margarita salsa and sour cream*

### **Nacho BLT Grande \$11.00**

*Baked tri-color tortilla chips, bacon, shredded Cheddar, lettuce, tomato, black olives, jalapeños, scallions, nacho cheese, Margarita salsa and sour cream*

### **Flat Bread Quacker \$13.00**

*Thin flat bread, Boursin cheese, leeks, grilled tomatoes, spring mix, seared duck breast and crisp Prosciutto*

### **Flame Thrower Jalapeños \$10.00**

*Breaded and fried stuffed jalapeños with five alarm ghost pepper cheese sauce and cool ranch dressing for dipping*

### **Spikes Combo Platter \$13.00**

*Barbecued ribs, jalapeño poppers, o-rings, fried green beans, ranch dressing and garlic mayo*

### **Flat Bread Pizza with Lamb Meat Balls \$13.00**

*Grilled flat bread, lamb meat balls, garlic spread, roasted peppers, Taleggio cheese, Buffalo Mozzarella and mint*

## Dinner Entrées

### **Braised Short Ribs \$24.00**

*Slow braised short ribs in a whiskey sauce, served with stone mashed potatoes*

### **Chicken & Tri-Color Cheese Tortellini \$19.00**

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

### **Spikes Ribs \$24.00 ~ Half \$19.00**

*Our famous barbecued pork ribs slow roasted to perfection with housemade barbecue sauce*

### **Beef Stroganoff \$21.00**

*Tender beef in a rich brown mushroom sauce, egg noodles, sour cream and toasted garlic bread*

### **Grilled Rushing Water Rainbow Trout \$18.00**

*Caramelized shallots, radishes, pomegranate and red wine served with rice pilaf*

### **Berkshire Style Iowa Pork Chops \$22.00 ~ Single \$19.00**

*Caraway spaetzle, burgundy, red cabbage, gruyere and stone ground mustard sauce*

### **Braised Lamb Shank \$27.00**

*Herb marinated and braised, served with lemon garlic mint sauce and stone mashed potatoes*

### **Pan Fried Wild Striped Bass \$19.00**

*Blistered tomatoes, leeks and artichokes with a chive and lime sauce served with roasted red potatoes*

### **Free Range Chicken \$19.00**

*Half chicken with roasted garlic and herb stuffing served with roasted red potatoes and herb tomato sauce*

### **Walleye Meunière \$23.00**

*Great Lake white fish sautéed with a lemon brown butter served with rice pilaf*

### **Grilled Atlantic Salmon \$25.00b**

*Grilled salmon topped with crabmeat and lemon crust served with a Chablis cream sauce and rice*

## Steaks From The Grill

*Choice of toppings: sautéed mushrooms, Bleu butter, whiskey sauce or Béarnaise sauce*

12-ounce New York Strip \$29.00

8-ounce Filet Mignon \$28.00

16-ounce Ribeye Steak \$33.00

10-ounce Filet Mignon \$32.00

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

## Sandwiches

*All sandwiches served with choice of French fries or kettle chips*

### **Black Angus Burger \$11.00**

*Half 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*

### **Classic Reuben \$11.00**

*Corned beef piled high with sauerkraut, Swiss cheese, Thousand Island dressing, grilled on marbled rye bread*

### **Philly Cheese Steak \$12.00**

*Sliced beef, sautéed peppers and onions with melted Provolone on a toasted hoagie*

### **Barbecued Pork Sandwich \$10.00**

*Seasoned pork loin, barbecue sauce and sautéed cabbage on a toasted onion Kaiser Bun*

### **Blackened Catfish \$11.00**

*Pan seared spicy Catfish topped with lettuce, tomato and tartar sauce served on a toasted hoagie*

## Entrée Salads

### **Classic Caesar \$10.00**

*Radicchio basket with crisp Romaine tossed with garlic dressing, Parmesan croutons and shredded Parmesan cheese; add grilled chicken \$13; add Salmon \$16; add Shrimp \$16*

### **Tenderloin Wedge Salad \$13.00**

*Crisp wedge of Iceberg lettuce, Bleu cheese dressing, grape tomatoes, red onion and sweet balsamic glaze*

### **Fiesta Bowl \$11.00**

*Jalapeño tortilla bowl with shredded lettuce, black olive, tomato, onions, cheese, spicy beef and chicken, salsa verdé, sour cream and guacamole*

### **The General's Silo \$11.00**

*Delicate greens, pear, dried cranberries, sun-dried tomato, avocado, sliced almonds and goat cheese*

### **Spikes Style Crab Louie Salad \$14.00**

*Crab salad, mixed greens, hard boiled egg, grilled asparagus, grape tomatoes, cucumbers and Kalamata olives*

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

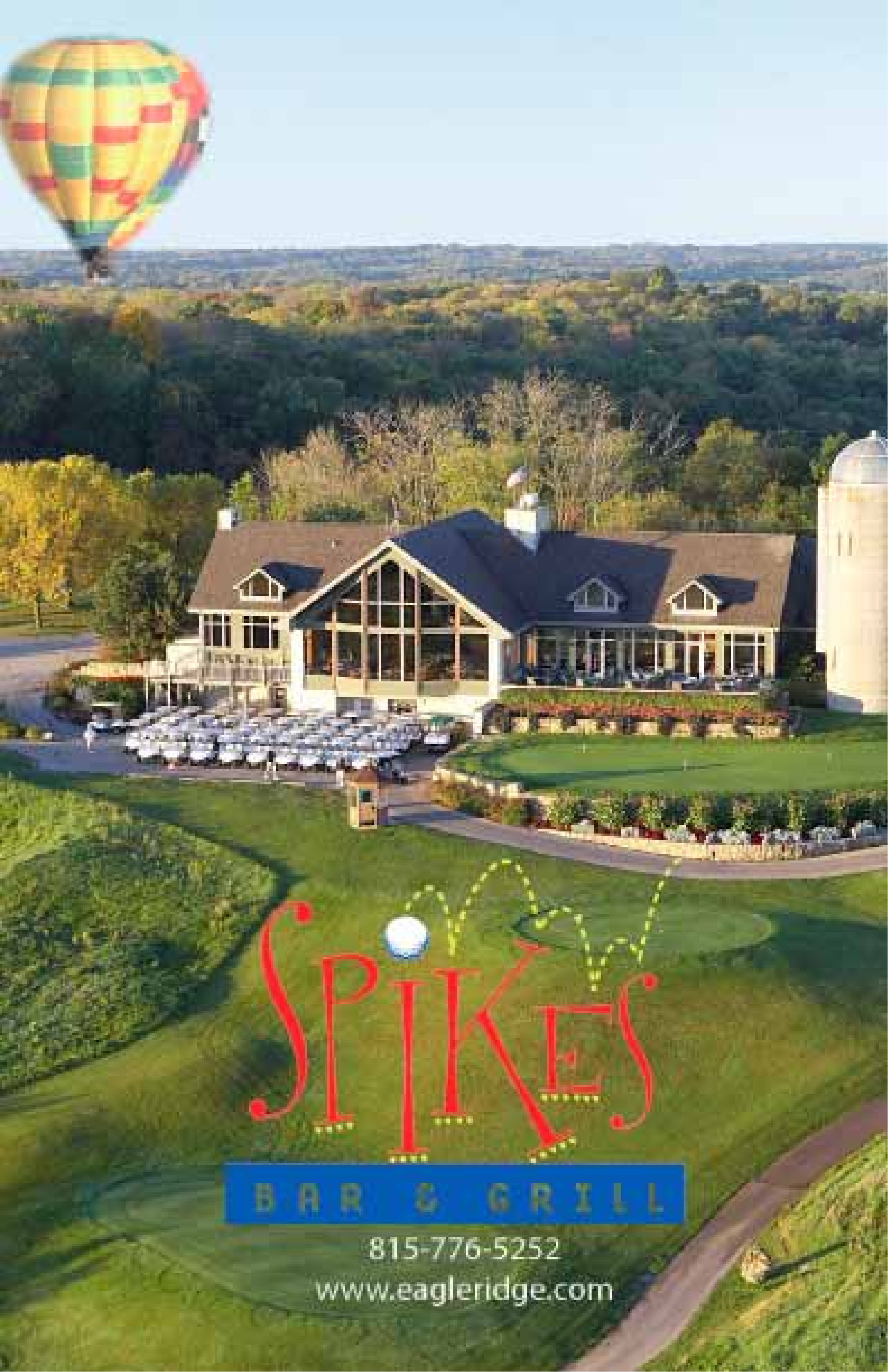
*Bleu Cheese, Raspberry Vinaigrette or our famous Fig & Lemon Zest Vinaigrette*

*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*



# SPIKES

BAR & GRILL

815-776-5252

[www.eagleridge.com](http://www.eagleridge.com)