

APPETIZERS

IG KATY TRAIL BITES *bacon and jalapeno wrapped sweet potato puffs with bistro dipping sauce*.....9

NEW! FRIED ARTICHOKE *marinated in Italian seasonings and fried. Served with basil pesto Aioli dipping sauce*.....9

DEVILED EGG TRIO *three halved deviled eggs with two of the following toppings: smoked salmon, delicate prosciutto and pulled pork*.....9

WILDFIRE SHRIMP *golden fried shrimp with zesty house sriracha aioli*.....11

SMOKED WINGS *five house smoked and grill-marked wings tossed in Chipotle tabasco wing sauce and topped with green onion, blue cheese crumbles and served with blue cheese dressing*12

CATE'S CRAB DIP *creamy crab dip topped with warm melted cheese served with pita points*.....13

PROSCIUTTO WRAPPED MOZZARELLA *with vine ripened tomatoes, crostinis & balsamic vinegar*.....10

CALAMARI *served fried with marinara dipping sauce*.....12

NEW! OYSTERS *roasted in white wine by the ½ dozen and topped with parmesan and bread crumbs*.....15

SMALL PLATES

FRUIT AND CHEESE DISPLAY *daily selection of three assorted cheeses, assorted berries, apple slices, strawberry jam, mustard and crostinis (serves 3-4)*.....17
Bottle Suggestion: Les Bourgeois Vignoles (\$26)

CHEFS CHARCUTERIE BOARD *hard Salami, cured ham, pickled veggies, daily selection of 2 assorted cheeses, caperberries, mustard, crostinis and house-made chips (serves 3-4)*.....22
Bottle Suggestion: Landmark Pinot Noir (\$48)

SHRIMP COCKTAIL *four succulent jumbo shrimp served with cocktail sauce & lemon wedges (serves 2)*.....18
Bottle Suggestion: Loveblock Sauvignon Blanc (\$40)

BACON WRAPPED STUFFED DATES *flavorful dates stuffed with goat cheese, wrapped in bacon and baked until perfection (serves 2)*.....10
Bottle Suggestion: Gruet Demi-Sec (\$38)

POMMES FRITES *served with Chef's house-made truffle aioli & ketchup (serves 2)*.....6
Bottle Suggestion: Pinot Project (\$26)

PAN SEARED TUNA BITES *tuna poke sauteed with traditional Hawaiian poke sauce & sesame seeds topped with Sriracha Aioli*.....13
Bottle Suggestion: Schloss Gobelsburg Gruner Veltliner (\$40)



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

IVORY GRILLE

SALADS & SOUPS

- NEW! PANZANELLA** *Tuscan-style tomato and bread salad with heirloom and grape tomatoes, basil, oil, vinegar and toasted bread cubes..... small 6*
- EVERYTHING SALAD** *spring mix, cucumbers, tomatoes, red onion, thinly sliced pickled beets, smoke cured salmon and feta cheese – all topped with “everything bagel” seasoning and served with a champagne vinaigrette dressing.....12*
- WEDGE SALAD** *iceberg lettuce wedge topped with bacon, blue cheese, tomatoes and blue cheese dressing10*
- IG IVORY GRILLE SALAD** *mixed greens topped with strawberries, mandarin oranges, sliced apples, fried onions and blue cheese. Served with our signature raspberry vinaigrette.....small 6 large 12*
- GARDEN SALAD** *chopped romaine lettuce topped with fresh cucumbers, tomatoes, cheddar jack cheese and homemade croutons with your choice of dressing.....small 5 large 9*
- CAESAR SALAD** *chopped romaine tossed with shaved parmesan, croutons and Caesar dress.....small 5 large 9*
- ASK YOUR SERVER ABOUT THE CHEF’S SOUP OF THE DAY!**cup 4 bowl 6

BURGERS, SANDWICHES & FLATBREADS

All sandwiches and burgers include fries. Substitute a cup of soup or side salad for \$4.

- BECKETT BURGER** *flavorful burger topped with lettuce, tomato, choice of cheese and mayo. Served on a toasted brioche bun. Add bacon \$3 Add fried egg \$1.....10*
- IG BACON TURKEY CLUB** *stack of smoked turkey, bacon, lettuce, tomato, swiss cheese and pesto aioli on slices of sour dough bread.....13*
- MEDITERRANEAN FLAT BREAD** *red onion, kalamata olives, pepperoncini peppers, oregano, artichoke and feta cheese on flatbread and baked to perfection. Topped with shredded spinach, olive oil, salt and pepper.....12*
- CLASSIC FLATBREAD** *flat bread with thin apple slices, caramelized red onion, figs and goat cheese topped with a drizzled balsamic glaze.....12*
- GULF STYLE GROUPER SANDWICH** *crispy fried grouper topped with cole slaw and sliced pickles. Served with spicy mayonnaise.....14*



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IVORY GRILLE

STEAKS & CHOPS

Steak entrees include your choice of potato & chef's vegetable.

FILET MIGNON 8oz tender beef filet seasoned with Chef's blend of truffle salt.....30
Pair Castle Rock Merlot.....7.50 by the glass

RIBEYE 12oz signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....34
Pair with Substance "Elemental" Cabernet.....10 by the glass

NEW! KC STRIP AU POIVURE a pepper steak classic – topped with a green and pink peppercorn cream sauce. Served with yukon roasted potatoes and the Chef's vegetable.....30
Pair with Flegenheimer Brothers Petite Sirah.....7.50 by the glass

PRIME RIB 10oz of aged Prime Rib, slow roasted to capture its full flavor. Available Friday & Saturday..... 32
Pair with Kermit Lynch Cotes du Rhone.....6.75 by the glass

PORK CHOP 8 oz prime bone-in pork chop brined in Stella Artois premium cider and grilled to perfection.....22
Pair with Walnut City Pinot Noir..... 9 by the glass

Elevate your steak, chop or salmon with a specialty rub, sauce or topping

RUBS blackened, coffee & ancho or italian herb.....3

SAUCES demi, creole demi or sriracha maple.....4

TOPPINGS sautéed apples, caramelized onions, fried onions, sautéed mushrooms 3
 blue cheese crumbles or house made compound herb butter 4

IVORY GRILLE FAVORITES & SEASONAL FARE

Add cup of soup or side salad for \$4.

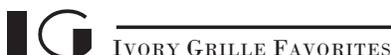
CHIPOTLE MEATLOAF on mashed potatoes topped with a rich onion gravy served with chef's vegetable.....18
Pair with Alexander Valley Cabernet Sauvignon..... 13 by the glass

NEW! LAMB CHOPS dijon & rosemary crusted lamb chops on red cabbage citrus salad & smashed yukon potatoes.....45
Pair with Landmark Pinot Noir.....12 by the glass

NEW! BBQ GLAZED SMOKED PORK LOIN smoked pork loin basted with a BBQ glaze and served with herbed risotto. Topped with caramelized red onions and fresh apple slices.....20
Pair with Aletta Garnacha.....6 by the glass

CHICKEN AND WAFFLE fried chicken breast on a Belgian waffle. Topped with rosemary butter compound and crumbled bacon. Served with maple syrup.....19
Pair with Jakob Demmer Riesling..... 7 by the glass

NEW! SHRIMP TACOS sauteed shrimp with hints of chili and lime. Topped with corn, cilantro, red onion and cabbage slaw and finished with a jalapeno salsa and avocado crema..... 14



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IVORY GRILLE

SEAFOOD & PASTA

Add cup of soup or side salad for \$4.

CEDAR PLANK SALMON *grilled, marinated salmon served on a custom cedar plank with a side of mashed potatoes and asparagus*.....25

Pair with Clic Pinot Grigio.....8 by the glass

NEW! CHICKEN PICCATA *Boneless, tender white chicken breast sautéed in a white wine, lemon and caper sauce Served over a bed of herb risotto with asparagus*.....20

Pair with Matchbook Chardonnay..... 8.50 by the glass

FRIED CALAMARI PUTTANESCA *linguine with classic puttanesca sauce topped with fried calamari*19

Pair with Paul Dolan Zinfandel.....9 by the glass

PRIME RIB STROGANOFF *Prime Rib tossed in a rich, creamy sauce served over egg noodles, tender peas & sautéed mushrooms*.....18

Pair with Aletta Garnacha.....6 by the glass

IG IVORY GRILLE CHICKEN *sautéed, flavorful chicken breast served on a bed of pasta with asparagus in a creamy garlic sauce*.....18

Pair with Fantini Trebbiano.....7 by the glass

SHRIMP SCAMPI *Generous portion of shrimp sautéed to perfection and tossed with garlic & linguine in a white wine butter sauce*20

Pair with Naia Verdejo.....10 by the glass

LIBBY'S LASAGNA ROLLS *ground beef rolled with fresh tomato sauce, noodles, ricotta and parmesan cheese. Served with asparagus and a piece of garlic toast*.....14

Pair with Toscolo Chianti..... 7 by the glass

BASIL CHICKEN GNOCCHI *tender, potato gnocchi sautéed in basil pesto sauce and tossed with a diced chicken and goat cheese*.....17

Pair with Talley Chardonnay.....12.50 by the glass

NEW! JUMBO CRAB CAKE *served on horseradish mashed potatoes and topped with creole hollandaise sauce*.....30

Pair with Matchbook Chardonnay8.50 by the glass



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