

APPETIZERS

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

HOUSEMADE PUMPKIN HUMMUS *served with pita points for dipping*.....10

WILDFIRE SHRIMP *golden fried shrimp with zesty house sriracha aioli*.....10

ZUCCHINI STICKS *golden fried and served with warm marinara sauce*.....8

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

SALADS & SOUPS

SEASONAL CAPRESE SALAD *layers of tomato & mozzarella topped with basil & balsamic glaze*.....small 6 large 12

WEDGE SALAD *iceberg lettuce wedge topped with bacon, blue cheese, tomatoes and blue cheese dressing*10

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

SANDWICHES & BURGERS

All sandwiches include fries. Add 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 mayo on slices of sour dough bread*.....12

STACKED REUBEN *corned beef, sauerkraut, swiss cheese & 1000 island dressing served on marble rye*.....13.5

FISH TACOS *two 4 oz tilapia filets, lightly breaded and fried golden brown. Served on 2 tortillas w cabbage cilantro lime salsa* 12



If you have food allergies, please inform your server.

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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 with Walnut City Pinot Noir..... 9 by the glass

RIBEYE 12oz signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt 34
Pair with Paul Dolan Zinfandel..... 9 by the glass

PRIME RIB 10oz of aged Prime Rib, slow roasted to capture its full flavor. Available Friday & Saturday..... 32
Pair with Flegenheimer Bros Petite Syrah..... 7.50 by the glass

PORK CHOP 8 oz prime bone-in pork chop brined in Stella Artois premium cider and grilled to perfection.....18
Pair with Talley Chardonnay 12.50 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 Wines of Substance "Elemental"..... 10 by the glass

SMOTHERED CHICKEN BREAST 8oz grilled chicken breast with honey mustard, sautéed mushrooms, green onion & bacon all topped with melted cheddar jack cheese15
Pair with Trione Sauvignon Blanc..... 13 by the glass

PECAN BACON WRAPPED PORK TENDERLOIN MEDALIONS 8oz. of savory bacon wrapped pork served on a bed of apple & shallot risotto.....20
Pair with Clic Pinot Grigio..... 8 by the glass

PEACH GLAZED AIRLINE CHICKEN BREAST pan seared airline chicken breast glazed with a savory peach glaze and served with roasted sweet potatoes and chef's vegetable..... 18
Pair with Matchbook Chardonnay..... 8.50 by the glass



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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 Walnut City Pinot Noir..... 9 by the glass
- GINGER SOY SWORDFISH** *grilled marinated swordfish, served on a bed of jasmine rice with a sweet chili spiced carrot & pineapple sauté.....24*
Pair with Bodegas Naia Verdejo White..... 10 by the glass
- CLAM LINGUINE** *generous portion of clams on a bed of linguine tossed in a light red sauce.....19*
Pair with Breca Rose..... 8 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 Talley Chardonnay..... 12.50 by the glass
- SHRIMP SCAMPI** *Generous portion of shrimp sautéed to perfection and tossed with garlic & linguine in a white wine butter sauce19*
Pair with Trione Sauvignon Blanc..... 13 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.....16*
Pair with Matchbook Chardonnay..... 8.50 by the glass



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SMALL PLATES

Perfect portions to pair with your favorite wines by the glass, bottle or flight.

FRIUT AND CHEESE

daily selection of three assorted cheeses, assorted berries, apple slices, strawberry jam, mustard and crostinis.....16
(serves 3-4)

CHEFS CHARCUTERIE BOARD

hard Salami, cured ham, pickled veggies, daily selection of 2 assorted cheeses, caperberries, mustard, crostinis and house-made chips.....20
(serves 3-4)

SHRIMP COCKTAIL

four succulent jumbo shrimp served with house made cocktail sauce & lemon wedges.....18
(serves 2)

BACON WRAPPED STUFFED DATES

dates stuffed with goat cheese, wrapped in bacon and baked until perfection.....10
(serves 2)

POMMES FRITES

served with Chef's house-made truffle aioli & ketchup.....6
(serves 2)

THE CHOCOLATE EXPERIENCE

three Bissinger specialty chocolates and fresh strawberries14
Add Split Glass Tasting Flight (3.5 oz serving of Ravines Dry Reisling, Toscolo Chianti & Nieport Ruby Port).....add 30
(serves 2)



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