

APPETIZERS

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

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

NEW! PRETZEL BITES *warm pretzel pieces served with house made cheese dip and mustard*.....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

NEW! BACON AND BLUE CHEESE DIP *crumbled bacon and blue cheese folded in a creamy dip topped with green onion. Served with house chips and toasted bread*.....13

PROSCIUTTO WRAPPED MOZZARELLA *with vine ripened tomatoes, crostini's & balsamic vinegar*.....10

CALAMARI *served fried with marinara dipping sauce*.....13

SMALL PLATES

FRUIT AND CHEESE DISPLAY *selection of three assorted cheeses, assorted berries, apple slices, strawberry jam, mustard and crostini's (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, crostini's and house-made chips (serves 3-4)*.....24
Bottle Suggestion: Landmark Pinot Noir (\$48)

SHRIMP COCKTAIL *four succulent jumbo shrimp served with cocktail sauce & lemon wedges (serves 2)*.....19
Bottle Suggestion: Loveblock Sauvignon Blanc (\$40)

NEW! PIMENTO CHEESE FRITTERS *pimento cheese balls fried to perfection and served with red pepper coulis (serves 2)*.....9
Bottle Suggestion: Catena Malbec (\$40)

ROASTED GRAPES AND BRIE *fresh grapes tossed in olive oil and roasted. Served with warm brie and toasted baguette bread*.....13
Bottle Suggestion: Maison Sichel "Sirius" Merlot (\$34)

SALADS & SOUPS

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

NEW! PEAR AND SPICY WALNUT SALAD *sliced pear, spicy walnuts, blue cheese and dried cranberries tossed in mixed greens served with house made pear dressing*..... small 6 large 12

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 *topped with lettuce, tomato, choice of cheese and mayo. Served on a toasted brioche bun*.....13
Add bacon \$3 Add fried egg \$1

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

NEW! CUBANO SANDWICH *pressed sandwich filled with roasted pork, ham, mustard, pickle and Swiss cheese on Cuban bread. Served with fries*..... 14
NEW Beer Pairing: Modelo Negra.....6.00

GULF STYLE GROUPER SANDWICH *crispy fried grouper topped with coleslaw and sliced pickles. Served with spicy mayonnaise*.....14

PRIME RIB SANDWICH *shaved prime rib, slow roasted in au jus and stacked on a brioche bun. Topped with provolone cheese and served with au jus and rosemary fries*14

NEW! GERMAN STYLE CHICKEN SANDWICH *lightly breaded chicken Schnitzel served on a pretzel bun and topped with cranberry mustard sauce. Served with fries*..... 13
NEW Beer Pairing: KC Bier Company Dunkel.....6.00



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

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.....	36
<i>Pair Castle Rock Merlot.....7.50 by the glass</i>	
RIBEYE 12oz signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....	38
<i>Pair with Substance "Elemental" Cabernet.....10 by the glass</i>	
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.....	35
<i>Pair with Flegenheimer Brothers Petite Sirah.....7.50 by the glass</i>	
PRIME RIB 10oz of aged Prime Rib, slow roasted to capture its full flavor. Available Friday & Saturday.....	33
<i>Pair with Kermit Lynch Cotes du Rhone.....6.75 by the glass</i>	
NEW! COFFEE & ANCHO RUBBED FILET MIGNON house blend coffee and ancho spice rubbed on our hand cut 8 oz filet. Served with a creamy coffee and whiskey pan sauce.....	40
<i>Pair with Vina Falerina Syrah Reserve.....6 by the glass</i>	
PORK CHOP 8 oz prime bone-in pork chop brined in Stella Artois premium cider and grilled to perfection.....	27
<i>Pair with Walnut City Pinot Noir..... 9 by the glass</i>	

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
<i>blue cheese crumbles or house made compound herb butter.....</i>	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.....	20
<i>Pair with Alexander Valley Cabernet Sauvignon..... 13 by the glass</i>	
NEW! CORNISH GAME HEN brined with cayenne pepper and vanilla then roasted to perfection. Served with corn & squash pudding and maple roasted carrots.....	24
<i>Pair with Landmark Pinot Noir.....12 by the glass</i>	
SMOKED PORK BELLY BURNT ENDS & CHEESE GRITS slow smoked pork belly tossed in Chef's chili BBQ sauce and oven charred. Served on Chef's cheese grits.....	18
<i>Pair with Walnut City Pinot Noir..... 9 by the glass</i>	
NEW! APPLE BUTTER SMOKED PORKLOIN pork loin smothered in apple butter and smoked. Served on fire roasted red pepper squash risotto.....	25
<i>Pair with Fantini Trebbiano.....7 by the glass</i>	
CHICKEN AND WAFFLE fried chicken breast on a Belgian waffle. Topped with rosemary butter compound, crumbled bacon and maple syrup.....	21
<i>Pair with Jakob Demmer Riesling..... 7 by the glass</i>	
NEW! CHICKEN POT PIE roasted chicken and vegetables in a cream rich chicken broth topped and baked in a golden puff pastry.	19
<i>Pair with Talley Chardonnay.....9 by the glass</i>	

SEAFOOD & PASTA

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

NEW! FRIED SCALLOP TACOS hand battered scallops fried golden brown. Served in flour tortillas topped with Mexican street corn, salsa and crema alongside parsley rice.....	15
<i>NEW Beer Pairing: Sierra Nevada Pale Ale.....5.25</i>	
CEDAR PLANK SALMON grilled, marinated salmon served on a custom cedar plank with a side of mashed potatoes and asparagus.....	26
<i>Pair with Clic Pinot Grigio.....8 by the glass</i>	
NEW! CEDAR SMOKED RAINBOW TROUT cedar plank smoked rainbow trout served on a bed of creamy herbed risotto and carrot puree.....	25
<i>Pair with Ponzi Pinot Gris.....7.50 by the glass</i>	
IG IVORY GRILLE CHICKEN PASTA sautéed; flavorful chicken breast served on a bed of pasta with asparagus in a creamy garlic sauce.....	22
<i>Pair with Fantini Trebbiano.....7 by the glass</i>	
SHRIMP SCAMPI Generous portion of shrimp sautéed to perfection and tossed with garlic & linguine in a white wine butter sauce	24
<i>Pair with Naia Verdejo.....10 by the glass</i>	
NEW! BLACKENED SHRIMP GOUDA MAC & CHEESE blackened shrimp served atop Cavatappi noodles & the Chef's smoked Gouda cheese sauce	22
<i>Pair with Trione Sauvignon Blanc.....10 by the glass</i>	
LIBBY'S LASAGNA ROLLS ground beef rolled with fresh tomato sauce, noodles, ricotta and parmesan cheese. Served with asparagus and garlic toast.....	16
<i>Pair with Toscolo Chianti..... 7 by the glass</i>	
CATE'S CRAB CAKE served on horseradish mashed potatoes and topped with creole hollandaise sauce.....	32
<i>Pair with Matchbook Chardonnay 8.50 by the glass</i>	



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