

**APPETIZERS**

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

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

**NEW! ROASTED BRUSSEL SPROUTS** *brussel sprouts roasted until tender and served with pancetta crisps. Topped with balsamic glaze*..... 9

**NEW! STUFFED MUSHROOMS** *stuffed with a mixture of parmesan and cheddar jack cheeses, spinach and garlic. Topped with grape tomatoes and green onions in a sherry butter sauce*..... 10

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

**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

**NEW! BBQ PORK BELLY WAFFLE FRIES** *golden fried waffle fries topped with BBQ pork belly cheese and green onion*..... 12

**PIMENTO CHEESE FRITTERS** *pimento cheese balls fried to perfection and served with red pepper coulis (serves 2)*..... 9

**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, selection of 2 assorted cheeses, caperberries, mustard, crostini's and house-made chips* .....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)*

**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**

**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** *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 waffle 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

**CUBANO SANDWICH** *pressed sandwich filled with roasted pork, ham, mustard, pickle and Swiss cheese on Cuban bread*..... 14  
*Pair with Modelo Especial..... 6.00*

**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*..... 14

**NEW! THAI TURKEY BURGER** *perfectly seasoned 8oz ground turkey burger topped with a sweet Thai Chili slaw*..... 13  
*Pair with Elusive IPA..... 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.*

<b>FILET MIGNON</b> 8oz tender beef filet seasoned with Chef's blend of truffle salt.....	38
Pair Castle Rock Merlot.....	7.50 by the glass
<b>RIBEYE</b> 12oz signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....	43
Pair with Substance "Elemental" Cabernet.....	10 by the glass
<b>PRIME RIB</b> 10oz of aged Prime Rib, slow roasted to capture its full flavor. Available Friday & Saturday.....	35
Pair with Kermit Lynch Cotes du Rhone.....	6.75 by the glass
<b>COFFEE &amp; ANCHO RUBBED FILET MIGNON</b> house blend coffee and ancho spice rubbed on our hand cut 8 oz filet. Served with a creamy coffee and whiskey pan sauce.....	40
Pair with Vina Falerina Syrah Reserve.....	6 by the glass
<b>PORK CHOP</b> 8 oz prime bone-in pork chop brined in Stella Artois premium cider and grilled to perfection.....	27
Pair with Walnut City Pinot Noir.....	9 by the glass

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

<b>RUBS</b> blackened, coffee & ancho or Italian herb.....	3
<b>SAUCES</b> demi, creole, sriracha maple, chimichurri, blue cheese, peppercorn.....	5
<b>TOPPINGS</b> 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.*

<b>NEW! PORK MARSALA</b> slow roasted pork loin served on herbed risotto and topped with a rich Marsala sauce.....	25
Pair with Raisins Gaulois.....	7.50 by the glass
<b>CHIPOTLE MEATLOAF</b> on mashed potatoes topped with a rich onion gravy served with chef's vegetable.....	20
Pair with Alexander Valley Cabernet Sauvignon.....	13 by the glass
<b>NEW! CAROLINA STYLE SHRIMP AND GRITS</b> Chef's take on a traditional dish – succulent shrimp nestled in creamy, southern grits.....	18
Pair with Talley Chardonnay.....	9. by the glass
<b>CHICKEN AND WAFFLE</b> fried chicken breast on a Belgian waffle. Topped with rosemary butter compound, crumbled bacon and maple syrup.....	21
Pair with Jakob Demmer Riesling.....	7 by the glass
<b>NEW! CRISPY DUCK</b> slow roasted ½ duck flash fried to crispy perfection. Served on wild rice and topped with a cherry compote.....	39
Pair with Pinot Project.....	7. by the glass
<b>CHICKEN POT PIE</b> roasted chicken and vegetables in a cream rich chicken broth topped and baked in a golden puff pastry.....	19
Pair with Talley Chardonnay.....	9 by the glass

## SEAFOOD & PASTA

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

<b>NEW! RED SNAPPER</b> pan seared Red Snapper served on white rice and topped with Southern succotash and a smoked tomato jus.....	25
Pair with Domanie de Cristia Cotes du Rhone Blanc.....	8.50 by the glass
<b>CATE'S CEDAR PLANK SALMON</b> grilled, marinated salmon served on a custom cedar plank with a side of mashed potatoes and asparagus.....	26
Pair with Clic Pinot Grigio.....	8 by the glass
<b>CEDAR SMOKED RAINBOW TROUT</b> cedar plank smoked rainbow trout served on a bed of creamy herbed risotto and carrot puree.....	25
Pair with Ponzi Pinot Gris.....	7.50 by the glass
<b>NEW! ANDOUILLE SAUSAGE AND SHRIMP</b> Andouille sausage and sauteed shrimp served with Creole mustard sauce over dirty rice.....	20
Pair with Les Bourgeois Vignoles.....	7.50 by the glass
<b>SHRIMP SCAMPI</b> Generous portion of shrimp sautéed to perfection and tossed with garlic & linguine in a white wine butter sauce.....	24
Pair with Naia Verdejo.....	10 by the glass
<b>NEW! PESTO CHICKEN GNOCCHI</b> a past favorite -- tender gnocchi served in an Italian pesto sauce with tender, diced chicken.....	21
Pair with Alois Lageder "Porer".....	12 by the glass
<b>IG IVORY GRILLE CHICKEN</b> sautéed; flavorful chicken breast served on a bed of pasta with asparagus in a creamy garlic sauce.....	22
Pair with Fantini Trebbiano.....	7 by the glass
<b>NEW! BBQ PULLED PORK GOUDA MAC &amp; CHEESE</b> tender BBQ pulled pork served atop Cavatappi noodles & the Chef's smoked Gouda cheese sauce.....	22
Pair with Woop Woop Chardonnay.....	7.50 by the glass
<b>LIBBY'S LASAGNA ROLLS</b> ground beef rolled with fresh tomato sauce, noodles, ricotta and parmesan cheese. Served with asparagus and garlic toast.....	16
Pair with Toscolo Chianti.....	7 by the glass



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