

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*..... 13

SPINACH & ARTICHOKE RANGOON *spinach, cream cheese wrapped in a wonton and fried golden brown. Served on roasted garlic aioli*..... 10

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* 12

WILDFIRE SHRIMP *golden fried shrimp with zesty house sriracha aioli* 15

CAULIFLOWER FRITS *bite sized fried cauliflower tossed in a pineapple and ginger chili sauce*..... 10

TUNA WONTON NACHOS *Ahi tuna on a bed of wonton chips topped with sriracha aioli, avocado cream, teriyaki, tomatoes, cilantro & sesame seeds* 13

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

OYSTERS ON THE HALF SHELL (FRIDAYS ONLY) 3.50ea

SMALL PLATES

CHEFS CHARCUTERIE BOARD *hard Salami, cured ham, pickled veggies, selection of 2 assorted cheeses, caperberries, mustard, crostini's and house-made chips* 26
Bottle Suggestion: Landmark Pinot Noir (\$48)

TOMATO & BERRY CAPRESE *sweet strawberries and blueberries served atop a traditional tomato and mozzarella caprese plate. Drizzled with a balsamic reduction* 13
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)

CARIBBEAN JERK SHRIMP *six succulent shrimp grilled and served in a savory lime, buttery sauce. Includes two grilled garlic toasts*..... 15
Bottle Suggestion: Domaine des Geneves Chablis (\$46)

SALADS & SOUPS

BALSAMIC GRILLED STEAK & STRAWBERRY SALAD *4 oz of sliced grilled filet served atop spring mix, strawberries and bleu cheese crumbles*..... 18

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 7 large 13

GARDEN SALAD *romaine lettuce topped with fresh cucumbers, tomatoes, cheddar jack cheese and homemade croutons with your choice of dressing* small 6 large 10

CAESAR SALAD *chopped romaine tossed with shaved parmesan, croutons and Caesar dress*..... small 6 large 10

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 *½lb burger topped with lettuce, tomato, choice of cheese and mayo. Served on a toasted brioche bun*..... 14
Add bacon \$3 Add fried egg \$1

LIBBY'S LUAU HAWAIIAN BURGER *1/2 lb burger topped with pineapple, lettuce, tomato, red onion and tropical mayo. Served on a toasted brioche bun*..... 16
Pair with Elusive IPA 6.00

CATE'S CALIFORNIA AVACADO BURGER *½ lb burger topped with avocado, lettuce, tomato, red onion and a sriracha aioli*..... 16
Pair with Fresh Squeezed IPA..... 5.50

IG BACON TURKEY CLUB *stack of smoked turkey, bacon, lettuce, tomato, Swiss cheese and pesto aioli on slices of sour dough bread*..... 13

CHIPOTLE RANCH GRILLED CHICKEN SANDWICH *grilled chicken breast basted with chipotle ranch sauce, lettuce, tomato & onion on a ciabatta bun*..... 15
Pair with Boulevard Wheat..... 4.50

HAWAIIAN KALUA PORK TACOS *shredded pork served with pineapple salsa and red cabbage*..... 15
Pair with Aletta Garnacha..... 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

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.....	38
Pair Daou Pessimist	12.00 by the glass
RIBEYE 12oz signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....	43
Pair with Substance "Elemental" Cabernet.....	10 by the glass
PRIME RIB 10oz of aged Prime Rib, slow roasted to capture its full flavor. Available Friday & Saturday Only.....	35
Pair with Kermit Lynch Cotes du Rhone.....	8.00 by the glass
COFFEE & ANCHO RUBBED FILET MIGNON 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
PORK CHOP 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
VEGETARIAN CAULIFLOWER STEAK center cut cauliflower steak grilled and served on a smokey tomato and goat cheese sauce with the Chef's vegetable.....	21
Pair with Boozy Beta.....	8 by the glass
<i>Elevate your steak, chop or salmon with a specialty rub, sauce, topping or Surf and Turf</i>	
RUBS blackened, coffee & ancho or Italian herb.....	3
SAUCES demi, creole, sriracha maple, chimichurri, blue cheese, whiskey pan	5
TOPPINGS sautéed apples, caramelized onions, fried onions, sautéed mushrooms.....	3
blue cheese crumbles or house made compound herb butter	4
SURF AND TURF OPTION add on grilled or sauteed shrimp to any steak or chop.....	10

IVORY GRILLE FAVORITES & SEASONAL FARE

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

SMOKED PORK BELLY AND GRITS slow cooked smoked pork belly on southern cheesy grits. Topped with green onion.....	20
Pair with Ravines Riesling.....	10 by the glass
BEEF BARBACOA slow roasted beef barbacoa topped with Cotija cheese and pickled onions. Served with grilled flat bread and jicama salad.....	21
Pair with a Basil Mojito.....	8 per drink
CHICKEN AND WAFFLE fried chicken breast on a Belgian waffle. Topped with rosemary butter compound, crumbled bacon and maple syrup.....	21
Pair with Prosecco Ruggeri Argeo Brut	11 by the glass
AHI TUNA POKE BOWL fresh ahi tuna, cubed and tossed in Poke Sauce, green onion, cucumbers, pickled red onion & avocado on jasmine rice. Topped with a sweet and spicy mayo and sesame seeds	24
Pair with Ravines Reisling.....	10 by the glass
JERK CHICKEN grilled jerk style chicken served with traditional Jamaican coconut red beans and rice.....	20
Pair with Paul Dolan Zinfandel	9 by the glass
VEGETARIAN SMOKED TOFU STIR FRY savory smoked tofu cubed and tossed in a teriyaki sauce with carrots, peas, red onion, green peppers and mushrooms. Served atop jasmine rice.....	18
Pair with Breca Rose.....	8.50 by the glass

SEAFOOD & PASTA

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

HONEY WALNUT SHRIMP tempura battered shrimp coated with honey and walnuts. Served on a bed of wild rice and the Chef's vegetable.....	30
Pair with Woop Woop Chardonnay.....	8 by the glass
CEDAR PLANK SALMON 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
ANDOUILLE SAUSAGE AND SHRIMP Andouille sausage and sauteed shrimp served with Creole mustard sauce over dirty rice.....	20
Pair with Les Bourgeois Vignoles.....	7.50 by the glass
CAJUN SHRIMP PASTA cajun seasoned red shrimp, sauteed and tossed with rigatoni in a cream sauce.....	25
Pair with Two Dogs, a Peacock and Horse.....	9 by the glass
FRIED SCALLOPS fried scallops tossed in a sweet chili sauce on top of a bed of jasmine rice, served with sauteed pea tendrils, onions and mushrooms	35
Pair with Talley Chardonnay.....	9 by the glass
CARBONARA PASTA spaghetti served with a traditional creamy bacon, cheese and roasted garlic sauce. Topped with grilled chicken and an over easy egg.....	22
Pair with Matua Sauvignon Blanc.....	8.00 by the glass
VEGETARIAN GRILLED VEGETABLES ON PESTO PASTA grilled zucchini, red peppers and squash on a bed of Cavatappi noodles tossed in a pesto sauce	16
Pair with Matua Sauvignon Blanc.....	8 by the glass