

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

CRISPY SMOKED PORK BELLY *smoked pork belly, pimento cheese and tomato jam served with corn spoon bread* 12

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

SWEET POTATO-TOT POUTINE *golden sweet potato tots topped with melty white cheddar rosemary demi & green onion*... 10

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: Au Bon Climat Pinot Noir (\$45)

BURRATA *creamy mozzarella ball, marinated grape tomatoes, balsamic glaze and charred bread* 13
Bottle Suggestion: Moutard Sparkling Rose (\$70)

CHAMPANGED GRAPES *Co2 "marinated" grapes served with goat cheese & honey crostini*..... 13
Bottle Suggestion: Cakebread Sauvignon Blanc (\$65)

CARIBBEAN JERK SHRIMP *six succulent shrimp grilled and served in a savory lime, buttery sauce. Includes two grilled garlic toasts*.....15
Bottle Suggestion: Brewer-Clifton Chardonnay (\$65)

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

KALE CHICKEN CAESAR *grilled chicken served atop fresh kale with red onion, croutons and soft boiled egg (dinner size only)*.....large 16

ASK YOUR SERVER ABOUT THE CHEF'S SOUP OF THE DAY!cup 4 bowl 6

BURGERS, SANDWICHES & FLATBREADS

All sandwiches and burgers include fries. Add 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

CATE'S BACON JAM BURGER *½ lb burger topped with Chef's bacon jam, fried onions, lettuce, tomato, choice of cheese and mayo. Served on a toasted Brioche bun*..... 16

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 by the glass

PULLED PORK SLIDERS *three pork sliders, smoked in-house and tossed in an apple butter BBQ sauce. Topped with granny smith apple slaw*..... 15
Pair with Pinot Project.....7.00 by the glass

LOBSTER ROLL *New England style fresh, tender lobster served with celery, parsley & tarragon tossed in a lemon aioli sauce. Served on a split top bun with lemon garnish*.....25
Pair with Woop Woop Chardonnay.....8.00 by the glass

VEGETARIAN BLACK BEAN BURGER *black bean burger patty served on a brioche bun with lettuce, tomato and red onion*.....15

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 with 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

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

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 SHORT RIBS marbled beef short rib, slow cooked and served atop mushroom risotto and topped with rosemary demi glace.....	35
Pair with a Substance Elemental Cabernet Sauvignon.....	10 by the glass
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
SWEET POTATO PIEROGIS hand made pierogis filled with sweet potato and caramelized onion, sauteed in sage brown butter and topped with crème fresh.....	22
Pair with Matchbook Chardonnay.....	9 by the glass
APPLE & BEET ROASTED PORK apple marinated pork tender coated in Autumn spices & beet powder. Topped with candied apples served on sliced russet & sweet potato home fries.....	25
Pair with Talley Chardonnay.....	10 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 wild 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.....	29
Pair with Clic Pinot Grigio.....	8 by the glass
LOBSTER FETTUCINE sauteed Maine lobster tail tossed with fettucine in a creamy lemon tarragon sauce.....	35
Pair with Dr. Konstantin Frank Riesling.....	9 by the glass
POACHED RUBY RED TROUT lemon & butter infused poached trout served on wild rice & sauteed kale.....	25
Pair with Pavette Sauvignon Blanc.....	8 by the glass
CHILEAN SEA BASS 8 oz Parmesan seared Chilean Sea Bass served on pesto risotto in a tomato cream sauce. Topped with blistered heirloom grape tomatoes and fried capers	39
Pair with Naia Verdejo.....	10 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
SHRIMP & SCALLOPS red Argentine shrimp & sea scallops served on angel hair pasta tossed in a roasted garlic lemon butter sauce	35
Pair with Matua Sauvignon Blanc.....	8 by the glass