

APPETIZERS

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

GOAT CHEESE, MOZZARELLA, ARTICHOKE & SUNDRIED TOMATO DIP *melted goat cheese, mozzarella, sundried tomatoes, roasted garlic, spinach & artichokes served with a crusty bread*.....13

STUFFED MUSHROOMS *mushrooms stuffed and baked with 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 FRITES *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 assorted cheeses, caperberries, mustard and crosini's*.....26
Bottle Suggestion: Ciacci Piccolomini d'Aragona Rosso (38)

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

LOBSTER CLAW & SHRIMP COCKTAIL PLATTER *cracked lobster claws & red Argentine shrimp served with horseradish, cocktail sauce & lemon wedges*.....25
Pairing Suggestion: Canella Prosecco (\$8 by the glass)

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)

TUNA TARTARE *marinated diced Ahi tuna stacked on avocado and topped with cucumber, sesame seeds and micro greens*.....25
Bottle Suggestion: Matua Sauvignon Blanc (32)

OYSTERS *seasonal oysters on the half shell. Available weekends only!*.....mkt price per piece
Bottle Suggestion: Matua Sauvignon Blanc (32)

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

CAPRESE STACK TOMATOES *buffalo mozzarella, basil and extra virgin olive oil*..... 14

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

BURGERS & SANDWICHES

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*.....16
Add bacon \$3 Add fried egg \$3

LIBBY'S LUAU HAWAIIAN BURGER *½ lb burger topped with pineapple, lettuce, tomato, red onion and tropical mayo. Served on a toasted brioche bun*.....17

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*..... 17

IG BACON TURKEY CLUB *stack of smoked turkey, bacon, lettuce, tomato, Swiss cheese and pesto aioli on slices of sour dough bread*.....14

CHIPOTLE RANCH GRILLED CHICKEN SANDWICH *grilled chicken breast basted with chipotle ranch sauce, lettuce, tomato & onion on a ciabatta bun*.....16
Pair with Boulevard Wheat.....4.50 by the glass

FILET SLIDERS *3 beef tender filet medallions grilled & topped with candied onions & demi glaze*19
Pair with Pinot Project Pinot Noir.....8 by the glass

GRILLED SALMON CLUB SANDWICH *grilled salmon filet with lemon dill aioli, bacon, lettuce and tomato on a ciabatta bun*.....25
Pair with Matchbook Chardonnay.....8 by the glass

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



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.....	38
<i>Pair with Daou Pessimist 12 by the glass</i>	
RIBEYE signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....	12 oz 4316 oz 52
<i>Pair with Substance "Elemental" Cabernet.....10 by the glass</i>	
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
<i>Pair with Pillars of Hercules 8 by the glass</i>	
FLANK STEAK seasoned flank steak with tomatoes, garlic cloves and Jalapeños (low carb option).....	\$\$
<i>Pair with Castle Rock Merlot.....9 by the glass</i>	
COWBOY RIBEYE 30oz bone-in cowboy ribeye steak dinner for two. Includes (2) sides and (2) potatoes.	99
<i>Bottle Suggestions: Substance Elemental Cabernet Sauvignon..... 38 by the bottle</i>	
PORK OSSO BUCCO pork shank slow roasted and basted in a rosemary demi glacé and served on mashed potatoes.....	35
<i>Pair with Castle Rock Merlot.....9 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 Pinot Project.....8 by the glass</i>	
PRIME RIB aged Prime Rib, slow roasted to capture its full flavor. Available Friday & Saturday Only.....	12 oz 4316 oz 52
<i>Pair with Paul Dolan Zinfandel.....9 by the glass</i>	
THURSDAY TOMAHAWKS c32oz Tomahawk ribeye prepared for two. Includes (2) sides and (2) potatoes. Available on Thursdays Only.....	125
<i>Botte Suggestion: Hess Collection Cabernet Sauvignon 54 by the bottle</i>	

STEAK AND PORK ADD-ONS

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.

PORK WELLINGTON bacon wrapped pork tenderloin sauteed in minced mushrooms, onions & herbs. Wrapped in a puff pastry and served over goat cheese au gratin potatoes	28
<i>Pair with Dr. Konstantin Frank Reisling.....9 by the glass</i>	
CHICKEN CHRISTOPHER two cutlets of chicken in Japanese bread crumbs, sauteed, topped with a butter garlic sauce and served with mashed potatoes.....	26
<i>Pair with Woop Woop Chardonnay.....8 by the glass</i>	
BEEF SHORT RIBS marbled beef short rib, slow cooked and served atop mushroom risotto and topped with rosemary demi-glace.....	35
<i>Pair with a Substance Elemental Cabernet Sauvignon.....10 by the glass</i>	
ROASTED CHICKEN & GRAPES ½ chicken, roasted with grapes and caramelized shallots. Topped with chicken jus	30
<i>Pair with Talley Chardonnay.....10 by the glass</i>	
IRISH LAMB & GUINNESS STEW rich beer-based broth with lamb, onion, carrots and potatoes served with a crusty bread.....	24
<i>Pair with Guinness Stout.....5.50 by the glass</i>	

SEAFOOD & PASTA

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

TUNA STEAK pan-seared tuna, served rare on jasmine rice with wasabi & sriracha mayo. Topped with sesame seeds.....	43
<i>Pair with Pavette Sauvignon Blanc.....9 by the glass</i>	
CALAMARI & SHRIMP fried calamari and shrimp tossed in a sweet & spicy chili sauce. Served on jasmine rice with cabbage and orange slaw.....	36
<i>Pair with A to Z Pinot Noir.....10 by the glass</i>	
CEDAR PLANK SALMON grilled, marinated salmon served on a custom cedar plank with a side of mashed potatoes and asparagus.....	29
<i>Pair with Clic Pinot Grigio..... 8 by the glass</i>	
SEAFOOD RAVIOLI tender mixed seafood ravioli topped with asparagus, grape tomatoes, shrimp and lobster meat.....	38
<i>Pair with Matchbook Chardonnay.....9 by the glass</i>	
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
<i>Pair with Naia Verdejo.....10 by the glass</i>	
CHICKEN ALFREDO tender chicken tossed with fettucine and a creamy alfredo sauce. Served with crusty bread.....	26
<i>Pair with Ponzi Pinot Grigio.....8 by the glass</i>	
GNOCCHI "MAC & CHEESE" toasted gnocchi tossed in white cheddar sauce topped with smoked bacon, roasted garlic and green onion.....	20
<i>Pair with Matua Sauvignon Blanc.....8 by the glass</i>	
IVORY GRILLE LASANGA layers of classic lasagna noodles, seasoned ground beef and ricotta, mozzarella and provolone cheese in a rich tomato sauce.....	20
<i>Pair with Paul Dolan Zinfandel 9 by the glass</i>	



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