

**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

**STEAMED MUSSELS** *steamed mussels in a smoked tomato jus served with crusty bread*.....15

**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 & 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 13 large 17

**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

**WATERMELON JALEPENO BLACKBERRY SALAD** *spring mix with watermelon, jalapeño's & blackberries tossed with honey and lime juice*.....13

**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*

**FRIED OYSTER MUSHROOM SANDWICH** *tempura fried oyster mushrooms topped with creamy horseradish, lettuce, tomato & onion on a brioche bun*.....15



*An automatic 18% gratuity is added to groups of 6 guests or more. 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.*

## 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 with Hess Collection Cabernet Sauvignon.....  | 14 by the glass        |
| <b>RIBEYE</b> signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....  | 12 oz 43 .....16 oz 52 |
| Pair with Substance "Elemental" Cabernet.....  | 10 by the glass        |
| <b>COFFEE &amp; ANCHO RUBBED FILET MIGNON</b> coffee and ancho spice rubbed on our hand cut 8 oz filet. Served with a creamy coffee and whiskey pan sauce..... | 40                     |
| Pair with Pillars of Hercules.....   | 8 by the glass         |
| <b>STEAK DIANE</b> juicy pieces of filet, mushrooms & onions in a rosemary demi sauce served with lyonnaise potatoes.....                                      | 35                     |
| Pair with Castle Rock Merlot.....  | 9 by the glass         |
| <b>COWBOY RIBEYE</b> 30oz bone-in cowboy ribeye steak dinner for two. Includes (2) sides and (2) potatoes. ....  | 99                     |
| Bottle Suggestions: Substance Elemental Cabernet Sauvignon.....  | 38 by the bottle       |
| <b>PORK OSSO BUCCO</b> pork shank slow roasted and basted in a rosemary demi glacé and served on mashed potatoes.....  | 35                     |
| Pair with Castle Rock Merlot.....  | 9 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 Pinot Project.....   | 8 by the glass         |

### STEAK AND PORK ADD-ONS

|  |    |  |   |
|--|----|--|---|
| <b>RUBS</b> blackened, coffee & ancho or Italian herb.....                               | 3  | <b>SAUCES</b> demi, creole, sriracha maple, chimichurri, blue cheese, whiskey pan..... | 5 |
| <b>TOPPINGS</b> sautéed apples, caramelized onions, fried onions, sautéed mushrooms..... | 3  | blue cheese crumbles or house made compound herb butter.....                           | 4 |
| <b>SURF AND TURF OPTION</b> 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.*

|   |                   |
|---|-------------------|
| <b>PORK TENDERLOIN VERMOUTH</b> pan seared pork tenderloin simmered in a rosemary vermouth sauce on lyonnaise potatoes.....                                 | 26                |
| Pair with Dr. Konstantin Frank Reisling.....  | 9 by the glass    |
| <b>CHICKEN CHRISTOPHER</b> two cutlets of chicken in Japanese bread crumbs, sauteed, topped with a butter garlic sauce and served with mashed potatoes..... | 26                |
| Pair with Woop Woop Chardonnay.....   | 8 by the glass    |
| <b>BEEF SHORT RIBS</b> 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   |
| <b>PESTO AIRLINE CHICKEN BREAST</b> pesto herb marinated wing bone-in grilled chicken breast served atop goat cheese polenta.....                           | 28                |
| Pair with Talley Chardonnay.....  | 10 by the glass   |
| <b>IRISH LAMB &amp; GUINNESS STEW</b> rich beer-based broth with lamb, onion, carrots and potatoes served with a crusty bread.....                          | 24                |
| Pair with Guinness Stout.....   | 5.50 by the glass |

## SEAFOOD & PASTA

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

|   |                 |
|---|-----------------|
| <b>GRILLED SEA SCALLOPS</b> sea scallops grilled then tossed in a peach & sweet chili sauce. Served on rice.....  | 40              |
| Pair with Pavette Sauvignon Blanc.....  | 9 by the glass  |
| <b>CALAMARI &amp; SHRIMP</b> fried calamari and shrimp tossed in a sweet & spicy chili sauce. Served on jasmine rice with cabbage and orange slaw.....                              | 36              |
| Pair with A to Z Pinot Noir.....  | 10 by the glass |
| <b>CEDAR PLANK SALMON</b> 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  |
| <b>SEAFOOD RAVIOLI</b> tender mixed seafood ravioli topped with asparagus, grape tomatoes, shrimp and lobster meat.....   | 38              |
| Pair with Matchbook Chardonnay.....   | 9 by the glass  |
| <b>CHILEAN SEA BASS</b> 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 |
| <b>CHICKEN ALFREDO</b> tender chicken tossed with fettucine and a creamy alfredo sauce. Served with crusty bread.....   | 26              |
| Pair with Ponzi Pinot Grigio.....   | 8 by the glass  |
| <b>CAVATAPPI RAGU</b> classic Neapolitan ragu, served over cavatappi noodles sprinkled with parmigiana.....   | 20              |
| add chicken 6 add salmon 15   |                 |
| Pair with Matua Sauvignon Blanc.....  | 8 by the glass  |
| <b>IVORY GRILLE LASANGA</b> layers of classic lasagna noodles, seasoned ground beef and ricotta, mozzarella and provolone cheese in a rich tomato sauce.....                        | 20              |
| Pair with Paul Dolan Zinfandel.....   | 9 by the glass  |