

APPETIZERS & SMALL PLATES

IG KATY TRAIL BITES bacon and jalapeno wrapped sweet potato puffs with bistro dipping sauce..... 11

CHARGRILLED CHICKEN WINGS ½ pound chicken wings fried then finished on our char grill. Choice of buffalo sauce or bourbon BBQ..... 16

BAKED SHRIMP & CRAB DIP a blend of mixed cheese, spinach, onion, lump crab and shrimp. Topped with panko bread crumbs, served with crostini's..... 15

STUFFED MUSHROOMS mushrooms stuffed and baked with parmesan and cheddar jack cheeses, spinach and garlic. Topped with a sherry butter pan sauce..... 13

TRADITIONAL SHRIMP COCKTAIL poached jumbo shrimp, served with house made cocktail sauce and lemon 15

IG WILDFIRE SHRIMP golden fried shrimp with zesty house sriracha aioli..... 15

PIMENTO CHEESE FRITTERS pimento cheese balls fried to perfection and served with red pepper coulis..... 12

FRIED BRUSSEL SPROUTS brussel sprouts pan fried in olive oil, topped with goat cheese, bacon and tossed in a white wine garlic pan sauce..... 11

CURED SALMON CROSTIONI- beet and gin house cured Atlantic salmon. Served on a toasted crostini with a dill cream cheese, fried capers and lemon..... 14

W **CHEF'S CHARCUTERIE BOARD** assorted cheeses, cured meats, fruit compote, pickled vegetables & rostini's..... 21

W **CHEF'S SEASONAL FLATBREAD** ask your server about today's seasonal offering!..... 15

SALADS & SOUPS

PEAR PISTACHIO AND POMEGRANTE mixed greens topped with poached pears, pistachio's, pomegranate seeds, and red onion topped with our signature raspberry vinaigrette..... 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 7 large 13

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

CAESAR SALAD chopped romaine tossed with shaved parmesan, croutons and Ceasar dressing..... small 6 large 10

FRENCH ONION SOUP caramelized onions, sherry wine, rich beef broth. Topped with garlic toast points and gruyere cheese. 8

CHEF'S SOUP OF THE DAY cup 4 bowl 7

BURGERS & SANDWICHES

All sandwiches and burgers include fries. Add a cup of soup or side salad for \$4. Add Bacon to any burger \$3

IG BECKETT BURGER ½lb burger topped with lettuce, tomato, choice of cheese and mayo. Served on a toasted brioche bun..... 16

LIBBY'S MIDWESTERN BURGER ½ lb burger topped with pimento cheese, fried jalapenos, and candied bacon strips. Served on a toasted brioche bun..... 17

CATE'S BACON JAM BURGER ½ lb burger topped with bacon jam, fried onions, lettuce, tomato, choice of cheese & mayo. Served on a toasted Brioche bun..... 17

BACON TURKEY CLUB smoked turkey, bacon, lettuce, tomato, Swiss cheese and pesto aioli served on your choice of sourdough or wrap..... 14

IG BOUBRON CHICKEN SANDWICH grilled chicken breast basted with house made bourbon bbq, pecan smoked bacon, pepperjack cheese, lettuce, tomato & onion on a brioche bun..... 16

GRILLED SALMON CLUB WRAP grilled salmon filet smothered in smoked tomato jam. Topped with pecan smoked bacon, lettuce, and red onion..... 25



IVORY GRILLE FAVORITES & SEASONAL FARE

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

FILET MEDALIONS two grilled filet medallions served on brown butter spinach spaetzle, topped with a savory mushroom demi glace.....	39
BROWN SUGAR BRINED PORK TENDERLOIN 24 hour brined pork tenderloin basted in Carolina BBQ. Served on a butternut squash puree and sautéed spinach.....	26
CHICKEN CHRISTOPHER two cutlets of chicken in Japanese bread crumbs, sauteed, topped with a butter garlic sauce. Served with mashed potatoes.....	24
BEEF SHORT RIBS marbled beef short rib, slow cooked and served atop mushroom risotto and topped with rosemary demi-glace.....	35
SPLIT ROASTED HALF CHICKEN garlic & herb marinated organic chicken. Served with roasted new potatoes brussel sprouts, and rosemary jus.....	29
IRISH LAMB & GUINNESS STEW rich beer-based broth with lamb, onion, carrots, and potatoes served with crostinis.....	24

STEAKS & CHOPS

Steak entrees include your choice of potato & chef's vegetable. Add cup of soup or side salad for \$4.

FILET MIGNON 8oz tender beef filet seasoned with Chef's blend of truffle salt.....	46
RIBEYE signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....12 oz 43 16 oz	52
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.....	46
CHEF'S FEATURED STEAK ask your server about chef's featured steak cut of the evening.....	MKT
RACK OF LAMB herb crusted rack of a lamb, with a pomegranate and fennel glaze, served with potato puree and roasted brussel sprouts.....	43
PORK CHOP 8 oz prime bone-in pork chop brined in hard cider and grilled to perfection.....	27

STEAK AND PORK UPGRADES

RUBS	SAUCES
blackened, coffee & ancho or Italian herb..... 3	demi, au poivre, 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

SEAFOOD & PASTA

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

PAN SEARED SEA SCALLOPS prosciutto wrapped u-10 sea scallops served with butternut squash puree, a wild mushroom wilted spinach and potato hash. Finished with a maple pan sauce.	40
CEDAR PLANK SALMON grilled, marinated salmon served on a custom cedar plank with a side of mashed potatoes and asparagus.....	31
CHILEAN SEA BASS 8oz pistachio crusted sea bass. Served with a smoked tomato risotto, roasted asparagus and wild mushrooms.....	43
FETTUCINE ALFREDO creamy alfredo sauce tossed in fettuccine noodles. Served with crostinis.....	20
add chicken..... 8 add shrimp....10 add salmon.....15 add filet medallions.....18	
SEAFOOD PASTA sauteed shrimp and scallops, heirloom tomato and fresh spinach tossed with fettucine in a lemon herb cream sauce. Served with crostinis.....	35
LASAGNA layers of classic lasagna noodles, seasoned ground beef, sausage and ricotta, mozzarella and provolone cheese in a rich tomato sauce.....	22

À LA CART

CHOICE OF POTATO	VEGETABLE
Baked, Mashed or French Fries..... 4	Chef's Vegetable of the Day or Brussel Sprouts..... 4