

**APPETIZERS & SMALL PLATES**

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

**BAKED SHRIMP AND CRAB DIP** *a blend of mixed cheese, spinach, onion, lump crab and shrimp. Topped with panko bread crumbs and 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.....14*

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

**SMOKED CHICKEN RANGOON** *smoked chicken breast, Boursin cheese, and jalapenos stuffed in a wonton shell served with sweet chili sauce.....15*

**FRIED BRUSSEL SPROUTS** *brussel sprouts pan fried in olive oil, tossed in Korean BBQ sauce, topped with sesame seeds, and green onions.....12*

**CRAB CAKES** *Two jumbo lump Maryland style crab cakes served with house made remoulade sauce.....19*

**PEPPERED SIRLOIN** *pepper crusted sirloin grilled and topped with blue cheese crumbles, demiglace pickled cucumber and tomato confit.....17*

**SMOKED SALMON BITES** *crisp cucumber slices, dill cream cheese, everything bagel seasoning, balsamic reduction and cold smoked salmon.....13*

**SALADS & SOUPS**

**AVACADO AND GRILLED CHICKEN** *mixed greens topped with fresh avocado, tequila-lime marinated chicken breast, toybox tomatoes, cucumber and mixed cheese. Served with siracha ranch dressing.....16*

**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. Choice of dressing.....small 6 large 10*

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

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

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

**BURGERS & SANDWICHES**

*All beef used for burgers is ground fresh in house with a mix of sirloin, ribeye, and beef tenderloin. All sandwiches included a side of French Fries.*

**BECKETT BURGER** *½lb burger topped with lettuce, tomato, choice of cheese. Served on a toasted brioche bun.....16*  
*Add bacon \$3*

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

**CATE'S MEXICAL BURGER** *½ lb burger topped with fresh avocado, lettuce, tomato, red onion, pepperjack cheese, and siracha ranch. Served on a brioche bun.....17*

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

**BARTA'S BUFFALO CHICKEN** *Hand breaded chicken breast, tossed in traditional buffalo sauce, lettuce tomato onion, and drizzled with siracha ranch dressing. Served on a toasted brioche bun.....17*

**ANCHO CHILI CEASAR WRAP** *tequila-lime marinated chicken breast, tossed with romaine, parmesan cheese, and ancho chili Caesar dressing wrapped in a flour tortilla.....17*



## 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.....	48
<b>RIBEYE</b> signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....	12 oz 43 .....16 oz 52
<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.....	49
<b>STEAK AND FRITES</b> marinated and grilled 12 oz top sirloin steak served with house cut parmesan truffle fries served with IG steak sauce.....	33
<b>LAMB CHOPS</b> 3 herb crusted lamb "lollipops" served with English pea risotto, confit tomatoes and grilled asparagus.....	43
<b>PORK CHOP</b> 8 oz prime bone-in pork chop brined in Stella Artois premium cider and grilled to perfection.....	27
<b>CHEFS FEATURED STEAK</b> ask your server about chefs featured steak cut of the evening.....	MKT
<b>STEAK AND PORK ADD-ON'S</b>	
<b>RUBS</b> blackened, coffee & ancho or Italian herb.....	3
<b>SAUCES</b> demi, au poivre, blue cheese, whiskey pan.....	4
<b>TOPPINGS</b> sautéed apples, caramelized onions, fried onions, sautéed mushrooms.....	3
blue cheese crumbles or house made compound herb butter.....	3
<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>CITRUS BRINED PORK TENDERLOIN</b> grapefruit, habanero and Voodoo Ranger IPA brined pork tenderloin, served with crispy polenta, baby spinach, and tomato vinaigrette.....	27
<b>FRIED CHICKEN PARMASEAN</b> panko fried chicken cutlet, topped with vodka sauce and fresh mozzarella baked to perfection and served on fettucine noodles.....	26
<b>BEEF SHORT RIBS</b> marbled beef short rib, slow cooked and served atop mushroom risotto and topped with rosemary demi-glace.....	35
<b>SPLIT ROASTED HALF CHICKEN</b> garlic and herb marinated organic chicken. Served with roasted new potato's, brussel sprouts, and a rosemary jus.....	29
<b>HATCH CHILI-VERDE PORK STEW</b> Savory, tender pieces of pork, cooked low and slow in a rich broth of hatch chili peppers, lime, and tomatillo's.....	21

## SEAFOOD & PASTA

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

<b>IG SHRIMP AND GRITS</b> Jumbo shrimp and andouille sausage served on top of jalapeno-cheddar grits, with toy box tomato, green onions and Cajun butter.....	29
<b>PAN SEARED SEA SCALLOPS</b> U-10 sea scallops, pan seared and served on avocado puree topped with roasted corn salsa, and citrus caviar....	40
<b>CEDAR PLANK SALMON</b> grilled, marinated salmon served on a custom cedar plank with a side of mashed potatoes and asparagus.....	31
<b>GRILLED SWORDFISH</b> pink peppercorn, lemon and thyme crusted swordfish steak served on top of roasted red potatoes, confit tomato and topped with green olive and pistachio relish.....	33
<b>FETTUCINE ALFREDO</b> tender chicken tossed with fettucine and a creamy alfredo sauce. Served with crusty bread.....	20
Add chicken....8 add shrimp....10 add salmon.....15 add filet medallions.....18	
<b>CAJUN CHICKEN PENNE</b> tequila-lime marinated chicken breast, tossed in a creamy Cajun sauce with toy box tomatoes, spinach, parmesan cheese and bacon.....	30
<b>IG WILD MUSHROOM MANICOTTI</b> three manicotti shells, stuffed with a savory filling of ricotta cheese and mushrooms, topped with vodka sauce and baked to perfection. Served on a bed of creamed spinach .....	22

### A LA CART

#### CHOICE OF POTATO

Baked, Mashed or French Fries.....4

#### VEGETABLE

Chef's Vegetable of the Day, Asparagus or Brussell Sprouts.....4



18% Gratuity Automatically Added to Parties of (6) or more Guests.

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.