

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, 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 a white wine butter sauce and topped with chopped bacon and goat cheese*.....14

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

LAMB MEATBALLS *Moroccan spiced lamb meatballs, served with stewed chickpeas, pickled red onions, pita bread and drizzled with orange crema*.....17

SALADS & SOUPS

FALL HARVEST COBB *mixed greens topped with roasted butternut squash, raisin's, hard-boiled egg, bacon, goat cheese, diced apples served with maple vinaigrette*16
Add chicken....8 Add shrimp....10 Add salmon.....15

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 crispy romaine lettuce tossed with shaved parmesan, croutons and Caesar dressing*.....small 6 large 10

WHITE CHICKEN CHILI *heartly, warming, and creamy slow cooked chicken, hatch chilis, white beans, and roasted corn. Topped with crème fraiche*bowl 10

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

AVAILABLE SALAD DRESSING CHOICES. *Ranch, Blue Cheese, 1,000 Island, Golden Italian, Raspberry Vinaigrette, Honey Mustard and Balsamic*

BURGERS & SANDWICHES

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

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 CHILI CRISP BURGER *½ lb burger topped with crispy chili oil, pecan smoked bacon, American cheese, and a fried egg. Served on a brioche bun*.....17

IG BOURBON CHICKEN SANDWICH *grilled chicken breast basted with house made bourbon BBQ, pecan smoked bacon, pepperjack cheese, lettuce, tomato & onion on a toasted 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

CHEFS FEATURED BURGER SPECIAL *chefs featured burger rotates weekly depending on available local and fresh ingredients. Ask your server for more details*.....MKT



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.....	48
RIBEYE signature, flavorful hand cut steak seasoned with Chef's blend of truffle salt.....12 oz 4316 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.....	49
STEAK AND FRITES marinated and grilled 12 oz top sirloin steak served with house cut parmesan truffle fries served with IG steak sauce.....	33
PORK CHOP 8 oz prime bone-in pork chop brined in Stella Artois premium cider and grilled to perfection.....	27
IG SURF AND TURF two grilled filet medallions topped with a jumbo lump crab cake with mashed potato, grilled asparagus and finished with béarnaise sauce.....	52

STEAK AND PORK ADD-ON'S

RUBS blackened, coffee & ancho or Italian herb.....	3
SAUCES demi, blue cheese, béarnaise, whiskey pan.....	4
TOPPINGS sautéed apples, caramelized onions, fried onions, sautéed mushrooms.....3 blue cheese crumbles or house made compound herb butter.....	3
SURF AND TURF OPTION	
add on grilled or sauteed shrimp to any steak or chop.....	10
add on crab cake.....	10
add on 6 oz lobster tail	MKT

IVORY GRILLE FAVORITES & SEASONAL FARE

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

PORK OSSO BUCCO bone-in smoked and braised pork shank smothered with savory demi-glace, served on top of mashed potatoes and finished with gremolata.....	31
FRIED CHICKEN PARMASEAN panko fried chicken cutlet, topped with vodka sauce and fresh mozzarella baked to perfection served on fettucine noodles.....	26
SPLIT ROASTED HALF CHICKEN garlic and herb marinated organic chicken. Served with roasted new potato's, brussel sprouts, and a rosemary jus.....	29
LAMB GNOCCHI fluffy gnocchi tossed in a succulent slow braised mixture of lamb, onions, celery, carrots, tomato and hardy herbs, topped with whipped ricotta.....	27

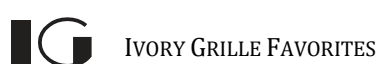
SEAFOOD & PASTA

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

IG SHRIMP AND GRITS jumbo shrimp and andouille sausage served on top of jalapeno-cheddar grits, with toy box tomatoes, green onions and Cajun butter.....	29
SEAFOOD MAC & CHEESE orecchiette pasta tossed in a creamy 3 cheese blend, loaded with shrimp, crab and fresh herbs. Topped with buttery panko bread crumbs.....	35
CEDAR PLANK SALMON rosemary and olive oil marinated grilled salmon served on a custom cedar plank with a side of mashed potatoes asparagus.....	31
SWORDFISH FILET chili roasted pistachio crusted filet of swordfish, served on smoked gouda polenta with fried capers, asparagus and roasted red pepper beurre blanc.....	33
FETTUCINE ALFREDO fettucine noodles tossed in a creamy roasted garlic alfredo sauce. Served with garlic bread.....	20
Add chicken....8 Add shrimp....10 Add salmon....15	
TWIN LOBSTER TAILS two 6oz south African warm water lobster tails cooked to perfection, served with shoe string potatoes, asparagus and drawn butter.....	55
IG WILD MUSHROOM MANICOTTI 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.....	24

A LA CART

CHOICE OF POTATO	
Baked, Mashed or French Fries.....	4
House Cut Truffle Fries	6
VEGETABLE	
Chef's Vegetable of the Day, Asparagus or Brussell sprouts.....	4



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.

An automatic 18% gratuity will be applied to groups of six or more.