

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 *mushroom's stuffed and baked with parmesan and cheddar jack cheese, spinach and garlic. Topped with a sherry butter pan sauce*.....14

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

TOMATO BRUCHETTA *whipped goat cheese on toasted garlic crostini topped with marinated heirloom cherry tomato, red onion, fresh basil and balsamic reduction*.....12

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

TUNA NACHOS *sushi grade #1 Ahi tuna, marinated in poke sauce, served on a bed a wonton chips, fresh slaw, green onions. and drizzled with siracha aioli*.....17

SALADS & SOUPS

ORIENTAL TUNA SALAD *mixed greens topped with seared ahi tuna, wonton crips, slaw, mandarin oranges, red pepper strips. Served with miso carrot vinaigrette*.....17

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

SALMON CHOWDER *hearty, warming, and creamy salmon chowder, loaded with bacon, potatoes, and fresh herbs*.....bowl 10

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

AVAILABLE SALAD DRESSING CHOICES
Ranch, Blue Cheese, Thousand Island, Golden Italian, Carrot Miso, Raspberry Vinaigrette, Honey Mustard and Balsamic

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 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

SOUTHWESTERN CHICKEN WRAP *grilled and marinated chicken breast, tossed with romaine lettuce, fresh avocado, roasted corn, black beans, mix cheese, pico de galo, and southwestern ranch dressing*.....16

CHEFS FEATURED HANDHELD SPECIAL
Chefs featured handled rotates weekly depending on available local and fresh ingredients. Ask your server for more details.....MKT



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.
All steaks are local, Missouri beef from Hertzog meat company*

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 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.....	49
STEAK AND FRITES marinated and grilled 12oz top sirloin steak served with house cut parmesan truffle fries and IG steak sauce.....	33
PORK CHOP 8 oz heritage farms bone-in pork chop brined in angry orchard hard cider and grilled to perfection.....	27
PORK PORTERHOUSE 14 oz pork porterhouse, featuring the best of both worlds, the filet and strip. Topped with jalapeno and peach jam, and grilled to perfection.....	31

STEAK AND PORK ADD-ONS

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

IVORY GRILLE FAVORITES & SEASONAL FARE

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

PORK OSSO BUCCO 24oz bone-in smoked and braised pork shank smothered with savory demi-glace, served on top of mashed potatoes and finished with gremolata....	31
<i>*Please allow up to 30 minutes for cook time*</i>	
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 LOIN CHOPS two 4oz garlic and herb marinated lamb loin chops topped with fig and balsamic jam served whipped mashers, and sautéed Brussel sprouts.....	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
STEAK GORGONZOLA ALFREDO beef tenderloin tips, tossed with fettucine noodles, mushrooms, sun-dried tomato, baby spinach in a blue cheese cream sauce drizzled with balsamic reduction and served with toast points.....	31
CEDAR PLANK SALMON rosemary and olive oil marinated grilled salmon served on a custom cedar plank with a side of mashed potatoes asparagus.....	31
MAHI-MAHI blackened pan seared mahi-mahi, served on cilantro lime rice, roasted corn, black beans, avocado, pico do gallo and topped with chimichurri.....	23
FETTUCINE ALFREDO fettucine noodles tossed in a creamy roasted garlic alfredo sauce. Served with garlic bread.....	20
<i>Add chicken....8 add shrimp....10 add salmon....15</i>	
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 fires	6

VEGETABLE

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