

Ivory Grille Private Dining Menu

Selections are to be pre-ordered count guarantee required 3 days in advance along with a private room charge

Add a soup or salad to any meal for \$4.00, it is not included with the meal

1. 12oz Ribeye flavorful hand cut steak seasoned with Chefs blend of truffle salt, choice of potato and Chefs vegetable of the day \$ 43
2. 8oz prime bone-in pork chop brined in hard cider and grilled to perfection. Choice of potato and Chefs vegetable of the day \$31
3. Cedar Plank Salmon. Grilled marinated salmon served on a custom cedar plank with a side of mashed potatoes and asparagus. \$31
4. Grilled Chicken and Avocado Salad. Tequila-lime brined chicken breast, served on top of a bed of fresh greens, with avocado slices, cucumber, tomato, mixed cheese and siracha ranch dressing \$16
5. Chicken Parmesan. Hand breaded panko fried chicken breast. Topped with tangy vodka sauce, fresh mozzarella cheese served over fettucine noodle served with garlic toast point. \$30

Chefs featured desserts are also available upon request for 9\$