

**APPETIZERS & SMALL PLATES**

- IG KATY TRAIL BITES** *bacon and jalapeno wrapped sweet potato puffs with bistro dipping sauce.....12*
- MANGO CRAB RANGOON DIP** *sweet crab meat, tangy cream cheese, mango habanero jam baked and served with wonton chips.....15*
- STUFFED MUSHROOMS** *mushroom stuffed and baked with parmesan and cheddar jack cheese, spinach and garlic. Topped with a sherry butter pan sauce.....14*
- IG WILDFIRE SHRIMP** *seven jumbo golden fried shrimp with zesty house sriracha aioli.....15*
- FRIED BRUSSEL SPROUTS** *brussel sprouts pan fried in olive oil, tossed in Korean BBQ sauce, topped with green onions and sesame seeds .....15*
- CRAB CAKES** *Two jumbo lump Maryland style crab cakes served with house made remoulade sauce.....19*

**SALADS & SOUPS**

- GREEK SALAD** *mixed salad greens topped with marinated cucumber, cherry tomato, feta cheese, kalamata olives. Tossed with lemon-rosemary vinaigrette.....small 7 large 13*
- 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*
- CAJUN LOADED POTATO** *rich, creamy and smokey loaded baked potato soup, packed with andouille sausage, green onions, red peppers and cheese.....small 6 large 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**

*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 .....18 Add bacon \$3*
- LIBBYS MIDWESTERN BURGER** *½ lb burger topped with pimento cheese, fried jalapenos, and crispy bacon strips, Served on a toasted brioche bun.....19*
- CATE'S RODEO BURGER** *½ lb burger topped with smoked bbq brisket, fried shoestring onions, and pepperjack cheese. Served on a toasted brioche bun.....19*
- 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.....17*
- BUFFALO CHICKEN WRAP** *fried chicken tenderloin tossed with buffalo wing sauce, romaine lettuce, chopped tomato, colby-jack cheese, drizzled with ranch dressing and wrapped up in a flour tortilla.....17*

**IVORY GRILLE FAVORITES & SEASONAL FARE**

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

- FISH & CHIPS** *8oz Atlantic cod beer battered and fried to perfection. served with house cut salt and vinegar chips and tartar sauce.....23*
- BEEF KABOB'S** *two marinated and grilled teriyaki beef tenderloin skewers loaded with fresh vegetables, served on a bed a wild rice pilaf .....31*
- SPLIT ROASTED HALF CHICKEN** *garlic and herb marinated organic chicken. Served with roasted new potatoes, 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 on whipped mashers, and roasted Brussel sprouts.....27*

## 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.....	MKT
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 & ancho spice rubbed on our 8 oz filet served with a creamy coffee and whiskey pan sauce.....	MKT
STEAK AND FRITES marinated and grilled 12 oz top sirloin steak served with house cut parmesan truffle fries served with IG steak sauce.....	35
PORK CHOP 12 oz heritage farms bone-in pork chop brined in angry orchard hard cider and grilled to perfection.....	31
BLACKBERRY-MERLOT GLAZED CHOP 12oz bone in pork chop served on top of truffled parmesan cream corn and glazed with a blackberry-merlot jam.....	33

### 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

## 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 onion and Cajun butter.....	29
FRIED CHICKEN PARMASEAN panko fried chicken cutlet, topped with vodka sauce and fresh mozzarella baked to perfection and served over fettucine noodles.....	26
CEDAR PLANK SALMON rosemary and olive oil marinated grilled salmon served on a custom cedar plank with a side of mashed potatoes and asparagus.....	31
TURBOT PICATTA 6oz filet of delicate white turbot fish baked with white wine, butter and fresh herbs. Served a top of a bed of wild rice, grilled asparagus, and finished with a lemon and caper butter sauce.....	29
FETTUCINE ALFREDO fettucine noodles tossed in a creamy roasted garlic alfredo sauce. Served with toasted 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, fresh mozzarella cheese 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

Vegetable of the Day, Asparagus or Brussell Sprouts.....	6
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**The Ivory Grille Restaurant is a proud recipient of the Wine Spectator Award of Excellence in 2021, 2023, 2024, and 2025.**

**Our domestically focused wine list and menu are thoughtfully crafted to complement one another, creating a seamless, wine-driven dining experience.**

**Explore our award-winning selections to find your perfect pairing. Please ask your server for details or suggestions.**



*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.*