

# **IVY'S RESTAURANT**

## ***LUNCH MENU***

- Fresh lump Crab Cake over seared greens w/ Cajun remoulade \$9
- Grilled shrimp over spring greens with goat cheese fritters, apple compote, and finished w/ balsamic vinaigrette \$9
- IV'S mixed green salad with toasted pecans, blue cheese, cocktail onions, sun dried tomato, topped with honey bacon vinaigrette \$6
- Jumbo shrimp cocktail w/ cocktail sauce and remoulade \$15
- Soup Du Jour Cup \$3/Bowl \$6
- House made meatloaf sandwich w/ provolone, lettuce, tomato, sweet onion jam on sourdough bread served w/ sweet potato fries \$8
- Warm grilled chicken salad on a roasted portabella mushroom, topped w/ Swiss cheese, spring mix, sweet onion jam, sweet potato fries \$8
- Grilled salmon croissant w/ spring greens, whole grain mustard, and grilled apple \$9
- Grilled chicken, portabella, pesto, Gouda cheese, roasted tomato quesadilla \$9
- Crab Cake sandwich, tomato, lemon aioli, remoulade, baby spinach, on a sour dough bun w/ fresh cut fries \$11
- Plate lunch of the week \$8
- IV'S Club w/ smoked turkey, country ham, apple wood bacon, Swiss, lettuce, tomato, on sourdough w/ fresh potato chips \$8
- Shrimp and Grits w/ mushrooms, asparagus tips, sun dried tomato, bacon, finished w/ fresh herbs \$12

## ***DINNER***

### **Small Plates**

- Fresh jumbo lump crab cake over seared greens w/ Cajun remoulade \$9.50
- House made onion rings w/ 1000 island dressing \$5
- Fried green tomato napoleon w/ seared rare tuna, remoulade, reduced soy and sweet onion jam \$12
- Caesar salad w/ country ham, olive tapenade, hard boiled eggs, and an asiago crisp \$8
- House made pimento and cheese bruchetta w/ smoked beef and grain mustard bbq sauce \$8.50
- Traditional Shrimp cocktail w/ cocktail sauce and Cajun remoulade \$15
- IV'S salad w/ toasted pecans, bleu cheese, cocktail onions, sun dried tomato, w/ honey bacon vinaigrette \$7
- Wedge w/ deviled egg, asiago cheese, slice tomato and choice of dressing \$7
- House made (Ranch, 1000 Island, Bleu cheese, Balsamic Vin, Honey Bacon Vin, Honey Mustard, Italian,)
- Soup Du Jour \$7

### **Large Plates**

- Butter milk fried chicken and biscuits w/ sweet creamed corn, sour creamed potato and country gravy \$15
- Blackened NY strip w/ bleu cheese butter and sweet potato logs \$25

- Rack of lamb w/ truffled mac and cheese and asparagus \$28
- 20 oz. ribeye w/ smoked Gouda mashed potato and grilled vegetables \$30
- 8 oz. beef tenderloin w/ house made onion rings and a stuffed tomato \$26
- Pan seared tuna atop sweet onion smoked gouda orzo w/ baby green beans and reduced soy \$22
- Crab cake (x2) w/ roasted corn and crawfish cream and baby green beans \$18.5
- Pecan crusted grouper over hill county grits w/ char grilled scallion and maple jus \$20
- Double bone pork loin chop w/ squash ratatouille and apple compote \$18
- BBQ shrimp and grits w/ mushrooms, onions, asparagus spears \$19
- Beef satays w/ squash, zucchini, mushroom, green tomato, and onion w/ gouda mashed potato \$24
- Black and bleu salmon w/ asparagus, roasted potato and bleu cheese laced buere blanc \$17
- \*Chocolate soufflé topped w/ raspberry cream \$8