

Beer

Arrogant Bastard Ale 8.50

22oz. full bodied dark ale.

Big and arrogant just like the name says

Imperial Crème Brulee Stout 19.50

A full pint plus

Dark caramel malt stout brewed with vanilla bean

* The Church Brew Works 4

Pious Monk Dunkel German Style Lager

Very Smooth Full Flavored

* Mad Anthony 4

Pale Ale Hoppy with Bitter Notes

* Penn Pilsner 4

Pittsburgh made Vienna style Lager with caramel

Roasted barley malt

Kilt Lifter 6

Scottish Ale hearty with a crisp finish

Long Island Blueberry Ale 4

Light crisp ale with fruit undertones, not overly sweet

* Pennsylvania Lager 4

A true lager

Guinness Stout 5

Sam Adams 4

Yuengling 3

Yuengling Black & Tan 4

Michelob Ultra 3

Coors Lite 3

* Beer Made in Pennsylvania.

Sweets

Carrot Cake

With cream cheese frosting & fresh whipped cream 6

Flourless Chocolate Souffle Cake 7

Served warm with fresh whipped cream

Add ice cream \$1

Crème Brulee vanilla, rich & creamy 5

Home Made Pie 6

of the day

Add ice cream \$1

Summer Cobbler 7

Served with ice cream

Bread Pudding 6

Spiked with bourbon,

Smothered in Crème Anglaise & Caramel

Chocolate Mousse Cake 6

Pure Belgian chocolate, Rich & decadent

Ice Cream or Sorbet 4

Ask your server for our flavors

Sugar Free Ice Cream 4

Vanilla or Chocolate

After Dinner Drinks

Chocolate Kiss 8

Coffee with Kahlua, Godiva & Irish Cream Liquor

Topped with fresh whipped cream

Spanish Coffee 8

Coffee with Grand Marnier, Brandy & Crème de Cacao

Coffee 2

Hot Tea 4

Lunch

Soups & Salads Tomato vinaigrette, Red Berry vinaigrette, Balsamic vinaigrette, Creamy Bleu Cheese, Ranch. Crumbled Bleu Cheese \$1 additional

Soup du Jour 4/6

Chilled & Dilled Cucumber Gazpacho 4/6

House Salad 4

Chopped Chicken Salad crisp greens, tomato, bacon, scallions & crispy chicken 10

Chicken Salad Platter creamy chicken salad, walnuts, sun dried cherries & sliced fresh fruit on mixed baby greens 10

Poached Pear Salad Mixed greens, pecans, bleu cheese, poached pears, craisins & port vinaigrette 10

Ivy Salad a local harvest of fresh veggies on crisp greens with almonds & grapes, honey balsamic blue cheese 10

Spinach Salad nut crusted goat cheese, tossed in a stone ground mustard & lemon vinaigrette 10

Quiche du jour served warm with your choice of soup & house salad 11

Entrees Served with chef selected sides

Chicken Cranberry Crepes with walnuts & craisins, sherry butter sauce 10

Mango Molasses BBQ Salmon with pineapple Salsa 12

Chicken Pesto Pomodoro pan seared boneless breast, tomato basil sauce, pesto over Cappellini 12
(gluten free pasta available)

Summer Squash Ravioli in a light cream sauce 14

Salmon Cake dilled Mayo 11

Snapper Francaise in a light lemon & egg crust white wine butter sauce 11

Black Forest Pork Loin with Amarini cherries, cabernet reduction & tarragon drizzle 12

Sandwiches

Served with lettuce, beefsteak tomato & choice of house made potato chips or Ivy steak fries. Substitute cup of soup or side salad \$2

Ivy Filet Burger fresh ground filet mignon burger grilled on a fresh Brioche Roll 9

add Bleu cheese & onions, swiss, or cheddar \$1
Please allow 20 minutes for Medium Well & Well

Portobello & Stacked Vegetables balsamic marinated with roasted vegetables topped with melted cheese on a fresh Brioche Roll 10

Mojo BBQ Pork shredded pork roasted in lime, garlic, seasoned molasses bbq sauce, splashed onions on a fresh Brioche Roll 10

Ivy Filet Steak Sandwich sliced sirloin filet grilled with sautéed mushrooms, roasted red peppers & onions on a fresh Brioche Roll 13

Crab Cake tropical salsa on a fresh Brioche Roll 11

Chicken Asiago breast of chicken topped with basil marinated tomatoes & melted asiago cheese on a fresh brioche roll 9

Mojo Chicken Quesadilla sherry spiked veggies on a crisp flour tortilla garlic drizzle & guacamole 11

Salad or Sandwich

Chicken Salad creamy chicken salad, walnuts, sun dried cherries on croissant 10

or as a salad platter with sliced fresh fruit on mixed greens 10

Citrus Avocado Lobster & Shrimp Salad on croissant 13
or as a salad platter with sliced fresh fruit on mixed greens 13

20% gratuity added to parties of six or more no split checks for parties over six. \$5 split plate fee. \$15 corkage fee.
We use peanut & nut oils in many preparations. If you have nut allergies please tell your server.
We may accommodate Gluten free diets, Vegetarian diets, or other dietary restrictions, please ask your server.
Consumer Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

Dinner

Starters

Parmesan & Caper Stuffed Artichokes	10
Pork Potstickers with Soy Ginger Vinaigrette	9
Antipasti Bruschetta	9
Pate	7
Crab Cake	10
Baked Oysters on the ½ shell Stuffed with creamy spinach & roast garlic	10
Jamison Farm Riblettes	10

First Course

Soup du Jour	4/6
Chilled & Dilled Cucumber Gazpacho	4/6
House Salad	4
Ivy Salad a local harvest of fresh veggies on crisp greens with almonds & grapes, honey balsamic blue cheese	10
Poached Pear Salad Mixed greens, pecans, bleu cheese, port poached pears, raisins & port vinaigrette	10
Spinach Salad nut crusted goat cheese, tossed in a stone ground mustard & lemon vinaigrette	10

*Tomato vinaigrette, Red Berry vinaigrette, Balsamic Vinaigrette,
Creamy Bleu Cheese, Ranch. Crumbled Bleu Cheese, \$1 additional

Entrees

Black Forest Pork Loin stuffed with Amarini cherries,
cabernet reduction sauce & tarragon drizzle 19

Lamb Shank Jamison Farm lamb braised in currants and cabernet, mint
pesto 22

N.Y. Strip center cut sirloin, Bleu cheese, sweet onion marmalade &
cabernet sauce 21

Grilled Filet Mignon with warm potato hash 27
Add Scallops, Crab Cake or Shrimp for \$10 more

Ivy Steak grilled Sirloin filet, Portobello mushrooms,
Caramelized onions, roasted red peppers 20

Summer Squash Ravioli in a light cream sauce 18

Scallop Pad Thai seared scallops, ginger soy
asian style noodles 21

Chicken Pesto Pomodoro pan seared boneless breast,
tomato basil sauce, pesto over Cappellini 15
(gluten free pasta available)

Crab Crusted Seabass golden brown Chilean filet with
crab dressing & fire roasted red pepper vinaigrette 24

Snapper Francaise in a light lemon & egg crust
white wine butter sauce 20

Crab Cake Maryland jumbo lump crab cakes, tropical
fruit Salsa, citrus aioli 24

Chicken Cranberry Crepes walnuts & raisins,
sherry butter sauce 15

Mango Molasses BBQ Salmon pineapple salsa 18

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The Ivy Café Brunch

Soup du Jour 4/6

Chilled & Dilled Cucumber Gazpacho 4/6

Eggs Benedict 10

two poached eggs on Canadian Bacon & toasted english muffins topped with creamy hollandaise sauce
Served with potato hash

Crème Brulee French Toast 10

Served with potato hash & sausage

Omelette 10

Three eggs with Swiss or Cheddar
Served with potato hash & sausage

Strawberry Pancakes 8

warm roasted Strawberry Sauce, fresh Strawberries
Served with potato hash & sausage

Chicken Cranberry Crepes 10

walnuts & craisins, sherry butter sauce
Served with Vegetable & Starch of the day

Quiche 11

Served warm with House Salad & Soup

The Ivy Steak & Eggs 15

grilled Sirloin filet, Portobello mushrooms,
Caramelized onions, roasted red peppers,
Served with two Eggs any way you like them & potato hash

Poached Pear Salad 10

Mixed greens, pecans, bleu cheese,
port poached pears, craisins & port vinaigrette

Fresh Fruit with Yogurt 10

Sliced fresh fruit & berries served with honey vanilla yogurt

Ivy Filet Burger

fresh ground filet mignon burger grilled
on a fresh Brioche Roll 9
add Bleu cheese & onions, swiss, or cheddar \$1
Please allow 20 minutes for Medium Well & Well

Crab Cake Maryland jumbo lump crab cakes, tropical
fruit Salsa, citrus aioli 11

Chicken Salad creamy chicken salad, walnuts, sun dried cherries on
croissant 10

or as a salad platter with sliced fresh fruit on mixed greens 10

Citrus Avocado Lobster & Shrimp Salad on croissant 13

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