BOOZY BRUNCH SAT & SUN

HAPPY HOUR 5-7PM TUES-FRI



DJ & ENTERTAINMENT FRI & SAT

DINNER PARTY 9PM

- STARTERS

SALADS —

TABLE BREAD

Herb XO, Honey Whipped Ricotta

12.00 VG

CLAMS CASINO

Casino Butter, Peppers, Grilled Lemon
18.00 GF

MEATBALLS

Veal & Beef Blend, House Sauce, Ricotta **22.00**

FRIED CALAMARI

Marinara Sauce **20.00**

PROSCIUTTO WRAPPED SHRIMP

Goat Cheese, Pistachio, Balsamic Glaze
23.00 GF

IVY CAESAR

Romaine, Shaved Parmesan, Brown Butter Croutons

18.00

STRAWBERRY FETA

Mixed Greens, Toasted Almonds, Cranberries, Honey Lemon Vinaigrette

18.00 GF, VG, V

BEET

Arugula, Pistachio, Oranges, Goat Cheese, Sherry Vinaigrette, Yogurt Sauce

18.00 GF, VG

CHOPPED WEDGE

Iceberg, Bacon, Cherry Tomatoes, Blue Cheese Dressing, Crispy Shallots

18.00 GF

— SIDES –

Ivy Mac and Cheese 16 VG
Burnt Broccolini 14 GF, VG, V
Crispy Brussels 14 VG
Garlic Mashed Potatoes 14 GF, VG
Rigatoni & House Sauce 12 GF, VG
French Fries
Sweet Potato Fries12 GF, VG
Parmesan Truffle Fries14 GF

ADD ONS

Chicken | Grilled or Fried -10 Grilled Shrimp - 15 Skirt Steak | 5 oz - 18 Salmon | 7 oz -18



SANDWICHES

Choice of fries or house salad

IVY CHEESEBURGER

60z 1946 Blend, American Cheese, Lettuce, Tomato, Onion, Pickles, Old Bay Remoulade 27.00

WALL STREET SANDO

Marinated Grilled Chicken, Avocado Spread, Arugula, Tomato, Shrimpy Sauce

24.00

- PASTA ----

Gluten free pasta is available

BARROTTA RIGATONI

Vodka Sauce, Warm Burrata, Crispy Prosciutto, Basil **30.00**

TORTELLINI ALLA PANNA

Chardonnay Cream Sauce, Tomatoes, Peas, Parmesan 27.00 VG

TRUFFLE CACIO E PEPE

Bucatini, Cracked Black Pepper, Shaved Truffle

42.00 VG

SHORT RIB MAC

Cavatelli, Short Rib, Cheese Fondue, Italian Breadcrumbs

32.00

SHRIMP FRA DIAVOLO

Spicy Tomato , White Wine, Crispy Garlic

36.00

PRIMAVERA

Penne, Tomatoes, Arugula, Zucchini, Parmesan **27.00 VG**

- ENTRÈES —

CHICKEN PARMESAN

Served with a Side of Rigatoni w/ House Sauce **30.00**

CHICKEN SCARPARIELLO

Baked Thigh and Leg, Fennel Sausage, Cherry Peppers, Eggplant Caponata, Fingerling Potatoes

36.00

CHICKEN MILANESE

Burrata, Red Onion, Tomatoes, Balsamic Glaze, Charred Lemon

34.00

SHORT RIB RISOTTO

Fresh Horseradish, Carrots, Fines Herb

37.00 GF

*SALMON

Warm Grain Salad, Dijon Beurre Blanc **38.00**

*SCALLOPS

Seasonal Accompaniments
42.00

STEAKS —

SKIRT STEAK

10 oz | Whipped Potatoes, Au Poivre **49.00 GF**

FILET MIGNON

8 oz | Bordelaise Sauce, Gruyère Fondue, Onion Crisps **52.00**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTTY HAS A FOOD ALLERGY.
THE MENU PRICES ABOVE REFLECT A 4% CREDIT CARD PROCESSING FEE. PAYING WITH CASH WILL REFLECT A 4% DISCOUNT ON YOUR RECEIPT.