



THE IVY ROOM

RESTAURANT

APPETIZER

*Asian Crab Cake

Our own recipe of Crab Meat, fresh vegetable, Panko bread, Ginger, Asian sauces and spices, pan seared in Sesame oil, served with Asian slaw and Wasabi Crème

\$10.00

*Alpine Emmenthaler

A Northern Europe favorite, Emmenthal cheese, breaded and fried to golden brown served with mango chutney

\$ 8.00

*Beefsteak Tomato Mozzarella Fan

Beefsteak tomato fanned and filled with fresh mozzarella, basil, and cracked black pepper, drizzled with basil infused extra virgin olive oil and accompanied by toasted Tuscan bread

\$ 8.00

*Antipasto

A classic selection of hand sliced Prosciutto di Parma, Salame Cacciatore, Kalamata Olive, Sicilian Caponata, and Soft Cheeses, served with toasted Tuscan bread and side of first cold pressed Tuscan Extra Virgin Olive Oil

\$10.00

*Buffalo Wing

No changes, the best wings in Town, with our special Hot Sauce, served with celery, carrots stick and blue cheese sauce

\$ 9.00

*Chicken Tender

Juicy, perfectly fried chicken tender served with our own Honey Mustard sauce

\$ 8.00

SOUPS and SALADS

***Rhode Island Clam Chowder** \$6.00 ***French Onion Soup** \$5.00

***Soup of the day**
\$5.00

***House Salad**

Fresh mixed baby field greens, topped with grapes, candied walnuts tossed in light zinfandel vinaigrette \$ 6.00

***Beefsteak Tomato Salad**

Beefsteak tomato topped with shaved red Onion, Goat Cheese, toasted Tuscan bread, and drizzled with basil infused olive oil \$ 7.00

***Caesar Salad**

A classic combination of chopped Romaine heart, shredded Parmigiano Reggiano, herbs crouton, tossed in Caesar dressing and served with grilled Ciabatta bread \$ 8.00

***Cobb Salad**

Crisp European greens blend, tossed in Cobb dressing and topped with hard boiled eggs, bacon, blue cheese, shredded carrots, diced tomato, avocado and scallions \$ 9.00

***Greek Salad**

The real deal, Romaine chaffonade, topped with diced red and green Bell pepper, diced Cucumber, Onion, Tomatoes, Kalamata Olive and Feta Cheese tossed in Greek dressing \$ 9.00

Add Chicken to any salad for \$3.00 Shrimp \$6.00 (4)

LUNCH AT IVY

***Shrimp Scampi Livornese**

Jumbo Shrimp, and Scallops sauté in garlic, butter, wine, tossed over linguine, with fresh thyme, diced bell pepper and a touch of crushed red pepper \$16.00

***Gnocchi alla Genovese**

Freshly hand made gnocchi, tossed in a rich Pesto Creamy sauce, with Chicken, Sun dried Tomato and Parmigiano Reggiano \$12.00

***Penne Primavera**

A blend of seasonal vegetables, tossed in garlic and wine, with extra virgin olive oil and a touch of marinara sauce \$12.00

***Steak Sandwich**

6 oz. Rib Eye, grilled to perfection, topped with caramelized onion, and provolone cheese, on a garlic toasted roll, served with French Fries

\$12.00

***Ruben Sandwich**

Pastrami topped with Sour Kraut Swiss Cheese and Thousand Island over Marbled Rye Bread, served with French fries

\$ 8.00

***Lets Wrap It Up**

Your choice of Turkey, Ham, Roast Beef, Tuna wrap served with Chips and Cole slaw

\$ 8.00

***Ethan Club**

Smoked Turkey Breast, with Lettuce, Tomato, Swiss Cheese, Bacon, Avocado, or Sour Dough, served with Fries

\$ 8.00

***Mushroom Swiss**

8 oz Angus Burger, grilled to your liking, topped with sauté mushroom, and Swiss cheese, on Kaiser roll, lettuce, tomato, served with fries

\$ 9.00

***Ethan Burger**

8 oz Angus Burger grilled to your liking, topped with Bacon, Cheddar Cheese, Avocado, on a Kaiser roll, lettuce, tomato, served with fries

\$ 9.00

***The Wild Thing**

16 oz Angus Burger, topped with Caramelized Onion, Roasted Pepper, Blue Cheese and Bacon, on a Kaiser roll with lettuce and tomato, served with French Fries

\$14.00

***Veggie Platter**

A mix of Grilled Seasonal Veggie, with a Stuffed Tomato, topped with Olive Tappanade and drizzled with Basil Infused Olive Oil

\$14.00

***Quesadilla**

Soft Tortilla, filled with Guacamole, Corn, Diced Tomato, Jalapeno and Monterrey Jack, served with Salsa and Sour Cream
(add Chicken for \$2.00, Shrimp for \$4.00)

\$ 8.00

***Grilled Chicken**

Grilled marinated in Italian seasoning Chicken Breast, served over Focaccia with Boursin Cheese, Lettuce, Tomato, Onion, Olive Tappanade, served with French fries

\$10.00

***California Panini**

A mix of Grilled Seasonal Veggie, topped with fresh Mozzarella, Avocado, Olive Tappanade, drizzled with Basil Infused Olive Oil and Grilled to perfection, served with Cole Slaw

\$ 9.00

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduce the risk of food borne illness