

## Appetizers



### *Tomato and Mozzarella Caprese*

Sliced Tomatoes, Fresh Mozzarella Cheese, Basil Olive Oil, and a Balsamic Reduction.

\$7

### *Mexican Shrimp Cocktail*

Poached Shrimp, Tomato, Lime, Cilantro, and Jalapeño.

\$7

### *Cod Fritters with Garlic Aioli*

Spanish Salt Cod, Potato, Garlic, and Parsley.

\$7

### *Crispy Pork Belly*

Cauliflower Puree, Pimenton Shrimp, Braising sauce.

\$9

As Entrée \$16

## Soup and Salads

### *Soup of the Day*

Prepared Fresh Daily.

Cup - \$3 Bowl - \$5

### *Chili*

Ivy Club Famous Recipe Chili.

Cup - \$3 Bowl - \$5

### *Mixed Cobb Salad*

Chicken, Walnuts, Bacon, Hard Boiled Egg, Tomato, Blue Cheese, with your choice of salad dressing.

\$12

With Shrimp \$14

### *Achiote Chicken*

Achiote Rubbed Chicken, Sweet Potato, Greens, Red Peppers, Cantaloupe, and Crispy Tortilla with a Creamy Chipotle Dressing.

\$12

### *Asian Chicken Salad*

Edamame, Chicken, Mandarin Oranges, Fried Won Ton Crisps, with a Soy Ginger Vinaigrette.

\$12

### *House Salad*

Daily Lettuce Selection served with Fresh Vegetables and Choice of Dressing.

\$5

### *Caesar Salad*

Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing.

\$8

Chicken \$10 Shrimp \$12

**Dressings:** House Balsamic Vinaigrette, Ranch, French, 1000 Island, Italian, Raspberry Vinaigrette, Fat Free Ranch, Bleu Cheese & Caesar.  
Bleu Cheese Crumbles \$1.00 Extra

*It is my vision to provide the best quality food possible with the freshest natural ingredients.*

*I prepare food with the least amount of additives and hydrogenated oils.*

*If there is something special you would like to eat, let me know and I will do what I can to accommodate you.*

*Thank you for dining with us, it is appreciated.*

***Chef Tony A. Blankenship***

# *Entrées*

## *Angus Filet Mignon*

Truffle Potato Ragout and Ancho Chile Demi-Glace.  
\$23

## *Kobe Meatloaf*

House-made from Wagyu Beef and served with Garlic Mashed Potatoes and Veal Demi-Glace.  
\$13

## *Fried Chicken*

Prepared to order and served with choice of side.

2 pc \$7 4 pc \$12

\*all white \$2 extra per 2 pc

## *5-Spiced Baby Back Ribs*

Hickory Smoked served with Asian Slaw and Hoisin BBQ sauce.  
Half Rack \$14 Full Rack \$21

## *Sesame Seared Ahi Tuna*

With Pickled Ginger, Wasabi, Soy Sauce, and Seaweed Salad, served over Rice.  
\$19

## *Broiled or Fried Catfish*

One Pound Bone-In or Half Pound Boneless Fillet  
with Fried Hushpuppies, Tartar sauce, and Lemon with choice of side.  
1 lb \$12 1/2 lb \$10

## *Exotic Mushroom Pasta*

Linguini, Wild Mushrooms, Shallots, Spinach, and Sherry Cream sauce.  
\$11  
Chicken \$13 Shrimp \$15

## *Tortellini*

Sun-Dried Tomatoes, Watercress, Basil, and Parmesan Cream.  
\$11  
Shrimp \$15

## *Salmon*

Fresh Cured Salmon, Tomato Fennel Jam, and Watercress Salad.  
\$ 21

## *Airline Chicken Breast*

Pan-Seared Oven Roasted Chicken Breast, Orzo Pasta Mac-N-Cheese, and Sherry Jus.  
\$16

## *Day Boat Scallops*

Dry-Pack Day Boat Scallops, Roasted Tomato, Carrot Puree, and a Citrus Micro Green Salad.  
\$ 19

## *Simply Grilled Mahi Mahi*

Simply Grilled Mahi Mahi with Spinach and Candied Walnut Salad.  
\$ 14

## *SIDES*

Baked Potato  
(loaded \$2 extra)  
Garlic Mashed Potato  
Orzo Mac-N-Cheese  
Sweet Potato Fries



Rice  
Fresh Vegetable of the Day  
Batter Dipped French Fries  
House Made Onion Rings  
Pasta with Marinara Sauce

*Add Additional Sides \$3*

*Gratuities are graciously accepted*