



— IVY INN —

RESTAURANT & BAR

Easter Dinner

Sunday, April 20, 2025

Starters

- SHRIMP & CRABMEAT BISQUE 10
SPIEDINI IN LEMON-CAPER SAUCE 15
TRADITIONAL CAESAR SALAD 12
SHRIMP COCKTAIL 17
PUFF PASTRY WITH SAUTEED MUSHROOMS IN COGNAC CREAM SAUCE 14
MIXED BABY GREENS SALAD WITH ROASTED BEETS, GOAT CHEESE,
TOASTED WALNUTS, AND BALSAMIC VINAIGRETTE DRESSING 12
MUSSELS AND SPICY SAUSAGE IN WHITE WINE, GARLIC, AND HERB BROTH 17

Entrees

- FILET OF BEEF TENDERLOIN 50
with Grilled Portobello Mushrooms, Bernaise Sauce, Crumbled Blue Cheese, Bacon-Potato Quiche, and Seasonal Vegetables
GRILLED JUMBO SHRIMP 38
Served Over Vegetable Ravioli with Seasonal Vegetables in a Lightly-Herbed Broth
NEW YORK STRIP STEAK 40
with Garlic Mashed Potatoes and Seasonal Vegetables
ROASTED, STUFFED CHICKEN BREAST 32
*Stuffed with Prosciutto, Sun-Dried Tomatoes, and Fresh Mozzarella Cheese, Served Over Spinach
and Portobello Mushroom Ravioli in a Light Herb -Mushroom Broth*
BAKED HONEY-DIJON GLAZED CANADIAN SALMON 34
Served with Basmati Rice and Haricot Verts
HERB-CRUSTED ROAST RACK OF LAMB 48
in Red Wine-Rosemary Sauce Served with Garlic Mashed Potatoes and Steamed Asparagus
MARYLAND CRABCAKES 40
with Wild Rice and Steamed Vegetables in Stone-Ground Mustard Sauce
FRESH PAPPARDELLE PASTA 30
*with Crumbled Sausage, Cannellini Beans, Broccoli Rabe, and Sundried Tomatoes
with Garlic and Extra Virgin Olive Oil*

3.85% SURCHARGE ADDITIONAL FOR CREDIT CARD PAYMENTS

