

# IVY INN

RESTAURANT & BAR

*Happy New Year 2025!*

December 31, 2024

## *Starters*

TRADITIONAL CAESAR SALAD

SHRIMP & CRABMEAT BISQUE

SPIEDINI IN LEMON-CAPER SAUCE

JUMBO SHRIMP COCKTAIL

PUFF PASTRY WITH SAUTEED MUSHROOMS IN COGNAC CREAM SAUCE

MIXED BABY GREENS SALAD WITH ROASTED BEETS, GOAT CHEESE,  
TOASTED WALNUTS AND BALSAMIC VINAIGRETTE DRESSING

MUSSELS AND SPICY SAUSAGE IN A WHITE WINE & GARLIC HERBED BROTH

PENNE PASTA WITH HOT & SWEET SAUSAGE AND SMOKED MOZZARELLA CHEESE

## *Entrees*

FILET OF BEEF TENDERLOIN WITH GRILLED PORTOBELLO MUSHROOMS, BEARNAISE SAUCE,  
CRUMBLER BLUE CHEESE, BACON-POTATO QUICHE & SEASONAL VEGETABLES

CHICKEN BREAST STUFFED WITH PROSCIUTTO, SUN-DRIED TOMATOES, AND FRESH  
MOZZARELLA CHEESE, OVER SPINACH & PORTOBELLO MUSHROOM RAVIOLI  
IN A LIGHT HERBED JUS WITH MUSHROOMS

GRILLED JUMBO SHRIMP WITH VEGETABLE RAVIOLI  
AND SEASONAL VEGETABLES IN A LIGHT HERBED BROTH

BAKED HONEY-DIJON GLAZED CANADIAN SALMON  
SERVED WITH BASMATI RICE AND HARICOT VERTS

HERB-CRUSTED ROAST RACK OF LAMB IN A RED WINE-ROSEMARY SAUCE  
WITH GARLIC MASHED POTATOES & STEAMED ASPARAGUS

MARYLAND CRABCAKES WITH WILD RICE AND STEAMED VEGETABLES  
STONE-GROUND MUSTARD SAUCE

FRESH PAPPARDELLE PASTA WITH CRUMBLER SAUSAGE, CANNELLI BEANS,  
BROCCOLI RABE, AND SUN-DRIED TOMATOES WITH GARLIC AND EXTRA-VIRGIN OLIVE OIL

## *Dessert*

\$85 per person + 20% Gratuity; Tax and Beverages Additional  
Champagne Toast to 2025 is on Us!

3.85% SURCHARGE ADDITIONAL FOR CREDIT CARD PAYMENTS