

IVY INN

RESTAURANT & BAR

Merry Christmas Eve!

December 24, 2024

Starters

Choice of:

- SHRIMP & CRABMEAT BISQUE 10
- SPIEDINI IN LEMON-ANCHOVY-CAPER SAUCE 16
- TRADITIONAL CAESAR SALAD 12
- SHRIMP COCKTAIL 18
- SAUTEED MUSHROOMS IN PUFF PASTRY SHELL WITH 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 A WHITE WINE & GARLIC HERBED BROTH 18
- LITTLENECK CLAMS IN A LIGHT HERB BROTH 22
WITH TOASTED GARLIC BREAD

Entrees

Choice of:

- FILET OF BEEF TENDERLOIN WITH GRILLED PORTOBELLO MUSHROOMS, BEARNAISE SAUCE,
CRUMBLLED BLUE CHEESE, BACON-POTATO QUICHE & SEASONAL VEGETABLES 50
- CHICKEN BREAST STUFFED WITH PROSCIUTTO, SUN-DRIED TOMATOES, AND FRESH
MOZZARELLA CHEESE, OVER SPINACH & PORTOBELLO MUSHROOM RAVIOLI
IN A LIGHT HERBED JUS WITH MUSHROOMS 30
- GRILLED JUMBO SHRIMP WITH VEGETABLE RAVIOLI
AND SEASONAL VEGETABLES IN A LIGHT HERBED BROTH 38
- BAKED HONEY-DIJON GLAZED CANADIAN SALMON
SERVED WITH BASMATI RICE AND HARICOT VERTS 35
- HERB-CRUSTED ROAST RACK OF LAMB IN A RED WINE-ROSEMARY SAUCE
WITH GARLIC MASHED POTATOES & STEAMED ASPARAGUS 48
- MARYLAND CRABCAKES WITH WILD RICE AND STEAMED VEGETABLES
STONE-GROUND MUSTARD SAUCE 40
- Appetizer Portion, No Accompaniments 20*
- FRESH PAPPARDELLE PASTA WITH CRUMBLLED SAUSAGE, CANNELLI BEANS, BROCCOLI
RABE, AND SUN-DRIED TOMATOES WITH GARLIC AND EXTRA-VIRGIN OLIVE OIL 30
- BROILED ATLANTIC CODFISH 36
SERVED WITH MUSHROOM RISOTTO, ASPARAGUS, CARROTS, DRIZZLED WITH TRUFFLE OIL

Dessert

3.85% SURCHARGE ADDITIONAL FOR CREDIT CARD PAYMENTS