



SALADS AND SOUPS

Caesar Salad* GFO <i>Romaine, Caesar dressing, pickled shallots, cornbread croutons, Grana Padano — add anchovies \$2</i>	12	Grilled Wedge VO, GFO <i>Grilled RomaCrunch®, marinated tomatoes, bacon, bleu cheese dressing</i>	13
Harvest Salad GFO, VO <i>Mixed greens, goat cheese, candied pepitas, apples, house granola, apple-truffle vinaigrette</i>	13	French Onion Soup GFO <i>Slow-braised onions, brandy, beef stock, Gruyere, grilled baguette</i>	11
Tomato and Blue GF, VT <i>Beefsteak tomato, bleu cheese dressing, balsamic, basil</i>	14		

Add to any salad — Chicken \$10, Salmon \$35, 6oz Filet \$45

SEAFOOD

Shrimp and Grits* GFO, PSC <i>Five blackened grilled shrimp, cheddar grits, Creole gravy, corn and tomato slaw</i>	34	Lobster Campanelle Pasta* PSC <i>Lobster tail, cajun lemon butter, zucchini, blistered cherry tomatoes</i>	68
Frutti di Mare Bucatini* <i>Whole lobster tail, shrimp, scallops, mussels, crab, sweet vermouth buerre blanc sauce</i>	64	Grouper* PSCO <i>Thyme infused fregola, leeks, beech mushrooms</i>	63
Seared Scallop Tagliatelle* PSC <i>Truffle cream sauce, roasted shiitake and oyster mushrooms</i>	59	Chilean Sea Bass* PSCO, GF <i>Crab encrusted, whipped potatoes, grilled asparagus, Béarnaise, demi-glace</i>	65
Seared Shrimp Campanelle * PSC <i>Artichoke hearts, sun dried tomatoes, asparagus, creamy fresno tomato broth</i>	54	Blackened Salmon* GFO, PSC <i>Cheese grits, corn and tomato slaw, cherry BBQ sauce</i>	44

STEAKS

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JAPANESE A5 WAGYU

6oz New York Strip	150	12oz New York Strip	295
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Ultimate Surf & Turf* GF <i>34oz Certified Black Angus Tomahawk, four scallops, four shrimp, two lobster tails</i>	239	Filet Mignon* GF <i>6oz Filet Mignon</i>	59
New York Strip* GF <i>14oz Strip</i>	69	<i>12oz Filet Mignon</i>	99
Bone-in Ribeye* GF <i>22oz Bone-in Ribeye</i>	89	Filet Mignon Oscar* <i>6oz Filet Mignon, Béarnaise, crab cake, asparagus</i>	79
Tomahawk* GF <i>34oz Certified Black Angus Ribeye</i>	139	<i>12oz Filet Mignon, Béarnaise, crab cake, asparagus</i>	119
		Filet Mignon and Lobster Tail* GF <i>6oz Filet Mignon, 4oz Lobster Tail</i>	89
		<i>12oz Filet Mignon, 4oz Lobster Tail</i>	129

All steaks include choice of two regular sides. Premium sides available for an additional charge.

STEAK ADD ONS

Compound Butter	3	House Steak Sauce	2	Bacon-Wrapped Scallops*	15
Onions & Mushrooms	8	Oscar Style*	20	Blackened Garlic Shrimp*	12
Black & Blue Sauce	7	Lobster Tail*	30	Point Reyes Blue Crust	6

IVORY HOUSE SPECIALTIES

Tomahawk Pork Chop* GFO <i>Cherry BBQ-glazed chop, grilled corn bread, choice of two regular sides</i>	46	Buddha Bowl VGO <i>Cold soba noodles, roasted carrots, mushrooms, tomatoes, asparagus, sauteed chickpeas, ginger-soy vinaigrette</i>	38
Chicken and Gnocchi* <i>Sherry mushroom cream sauce, spinach</i>	46	<i>Add Tuna \$15, Salmon \$35, Chicken \$10, 6oz Filet \$45</i>	
		Lamb Lollipops* GFO <i>Full rack of lamb, tzatziki, tomato, cucumbers, red onions, feta, grilled naan</i>	52

SIDES

Whipped Potatoes GF, VT	9	PREMIUM SIDES:	
Roasted Brussels Sprouts with Bacon* GF, VO	11	Elote-Style Creamed Corn VT	12
Fingerling Potatoes GF, VT	10	Scalloped Potatoes VT	15
Blistered Carrots with Hot Honey VT, GF	10	Smoked Gouda and Gruyere Mac and Cheese VT	15
Grilled Asparagus GF, VT	11	Truffle Mushroom Risotto VT, GF	24

*For your safety: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF—Gluten Free
GFO—Gluten Free Option
PSC—Pescatarian
PSCO—Pescatarian Option
VT—Vegetarian
VO—Vegetarian Option
VGO—Vegan Option

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Every day is a special occasion