

# — IVY INN —

RESTAURANT & BAR

## Easter Dinner

Sunday, March 31, 2024

### 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