

~Soups and Salads~

Minestrone Soup \$5
(Everyday)

Clam Chowder \$6
(Friday & Saturday)

Soup of the Day \$6
(Seasonal)

House Salad \$5

red leaf salad garnished with seasoned garbanzo beans, grape tomato, pepperoncini and kalamata olive

Large Salad \$8 with...

... Bay Shrimp \$13

... Jumbo Char-broiled Prawns \$18

... Char-broiled Chicken \$14

~Appetizers and Extras~

Ravioli Pomodoro \$8

meat ravioli, mushrooms, garlic and herbs in a light tomato sauce

Ravioli Pesto \$8

cheese ravioli, creamy pesto sauce, garlic, parmesan cheese

Calamari Strips \$9

pan fried with Ivanhoe batter and served with choice of homemade tarter or cocktail sauce

Chicken Strips \$9

Ivanhoe battered, pan fried, served with your choice of sweet and spicy mustard, ranch or smoked barbeque sauce

Sweet Char-broiled Prawns \$11

five jumbo prawns charbroiled with a slightly sweet marinade and served with cocktail sauce

Spicy Garlic Prawns \$12

five jumbo prawns sautéed in olive oil, white wine, lots of garlic and red pepper

Teriyaki Beef Tips \$12

USDA Choice pieces of beef sautéed in teriyaki sauce, garlic and a touch of spice and served with bread and butter

Char-broiled Beef Sticks \$12

tender strips of 100% beef kabob served with your choice of hickory barbeque dip or sweet and spicy honey mustard

Sautéed Mushrooms \$5

generous portion sautéed with olive oil, white wine, garlic and herbs

Garlic Bread \$3

Baked with lots of garlic and butter

~Pasta~

Soup or Salad included

Bowl of House Soup, Soup of the Day or a generous House Salad with herbed garbanzo beans pepperonchini, kalmata olive, and a cherry tomato, with you choice of house made dressings. Our small portions are offered for your convenience. We ask that there are no splits.

	Portions regular ~ small
Linguini Pomodoro <i>mushrooms, diced tomato, garlic and herbs in a light tomato sauce</i>	\$14 ~ \$11
Linguini and Meatballs <i>pomodoro sauce topped with five (or three) meatballs</i>	\$18 ~ \$14
Linguini Pesto <i>olive oil, garlic and pesto</i>	\$15 ~ \$12
Linguini Del Mare <i>prawns, bay shrimp, mushrooms, fresh basil, garlic, olive oil, white wine and lemon</i>	\$20~ \$16
Ravioli Pomodoro <i>meat ravioli, mushrooms, garlic and herbs in a light tomato sauce</i>	\$16 ~ \$13
Ravioli Pesto <i>cheese ravioli, creamy pesto sauce and garlic</i>	\$16 ~ \$13
Chicken Cacciatore (Thursday only) <i>old family recipe simmered with legs and thighs over polenta or penne pasta</i>	\$19 ~ \$15
Ivanhoe Penne <i>tomato cream sauce and garlic</i>	\$15 ~ \$12
Fettuccini Alfredo <i>fresh Humboldt cream, lots of garlic and parmesan cheese</i>	\$15 ~ \$12
Chicken Fettuccini Alfredo <i>alfredo sauce with tender pieces of chicken and mushrooms</i>	\$18 ~ \$15
Fettuccini Primavera <i>fresh vegetables, mushrooms, tomatoes, olive oil, garlic and herbs</i>	\$16 ~ \$13
Seafood Fettuccini <i>prawns, scallops, bay shrimp, mushrooms, diced tomatoes, basil in tomato cream sauce</i>	\$20 ~ NA

~Desserts will be presented at your table~

We offer a nice collection of homemade desserts, however, if you would like to celebrate a special occasion with your own personalized cake, we would be delighted to store it, serve it, and clean it up for a nominal fee of \$1.00 per person.

~Entrées~

Soup or Salad included

Bowl of House Soup, Soup of the Day or a generous House Salad with herbed garbanzo beans pepperonchini, kalmata olive, and a cherry tomato, with you choice of house made dressings.

Entrées served with fresh sautéed vegetables and choice of penne pasta or baked potato.

Our small portions are offered for your convenience. We ask that there are no splits.

	Portions
	regular ~ small
Calamari Steak	\$19 ~ \$15
<i>tender steaks breaded and prepared "Abalone Style"</i>	
Scampi	\$22 ~ NA
<i>large sautéed prawns, mushrooms, white wine, lemon, butter, garlic and herbs</i>	
Scampi "Piemontese"	\$22 ~ NA
<i>large sautéed prawns, mushrooms, tomato sauce, white wine, butter, garlic and herbs</i>	
Chicken Piccata	\$19 ~ \$15
<i>tender boneless, skinless breasts sautéed with white wine, lemon, butter and capers</i>	
Chicken Marsala	\$24 ~ \$17
<i>tender breasts topped with mozzarella cheese, capers, parsley, and marsala mushroom sauce</i>	
Char-broiled Chicken	\$19 ~ \$15
<i>chicken breast, seasoned with garlic and herbs</i>	
New York Steak	\$24 ~ \$17
<i>char-broiled 14 oz. or 10 oz. choice cut, trimmed and seasoned to perfection</i>	
New York Marsala	\$28 ~ \$21
<i>choice cut sautéed and smothered in a marsala mushroom sauce</i>	
Spencer Steak	\$24 ~ NA
<i>char-broiled 14oz. choice cut rib eye seasoned to perfection</i>	
Filet Mignon	\$32 ~ \$26
<i>char-broiled, full 12 oz. or petite 8 oz. choice cut tenderloin seasoned to perfection</i>	
Prime Rib	\$28 ~ \$22
<i>full 16 oz or petite 12 oz cut, served with au-jus (Friday and Saturday only)</i>	

Steak Temperatures

Rare	Medium Rare	Medium	Medium Well	Well
All Red	Mostly Red	Mostly Pink	Some Pink	No Pink

We cannot guarantee steaks cooked well done.

Thank you for choosing "The Ivanhoe" for your dining experience tonight.

For your convenience, if you are in a party of eight or larger, an 18% service charge will be included in your bill.

Buon Appetito!