



ST. IVES GRILLE

APPETIZERS

New **Fajita Quesadilla** 17

marinated skirt steak, chihuahua cheese, fire-roasted peppers & onions, served with sour cream & salsa

New **Potstickers** 13

pan-seared dumplings stuffed with pork & ginger, served with honey-sriracha

New **Brisket Rolls** 15

egg rolls filled with house-smoked brisket, bacon, caramelized onions, jalapeños, cheddar & gouda, served with alabama white bbq sauce

Buffalo Rolls 13

all-natural chicken breast with cheddar, monterey jack & buffalo sauce, wrapped in a wonton, served with ranch or bleu cheese

Cheeseburger Sliders 15

three grilled steakburger patties, american cheese, ketchup, mustard & pickle on a fresh bun

Bam Bam Shrimp (GF) 17

breaded & fried shrimp tossed in house-made sweet chili bam bam sauce

St. Ives Brussels Sprouts 14

fried brussels sprouts tossed in hot honey-garlic sauce & bacon

Boneless Wings 13/18

1/2 or full pound of boneless chicken wings, tossed in your choice of sauce, served with celery & choice of ranch or bleu cheese

Sauces: buffalo, honey-bbq, garlic parmesan, spicy peach, sweet chili

Soup

Soup Du Jour 5/7

Served as a Cup or Bowl

Ask your server for today's offering.

SALADS

Enhancements: grilled chicken breast +5, blackened shrimp +8, 4-oz. sliced filet +11

Dressings: ranch, bleu cheese, caesar, raspberry vinaigrette, italian, thousand island, white balsamic vinaigrette, french, honey mustard

New **RedWater Salad** 8 / 15

candied pecans, strawberries, dried cranberries, bleu cheese crumbles, artisan greens, served with raspberry vinaigrette

New **Angry Caesar Salad** 8 / 15

crisp romaine lettuce, grape tomatoes, shaved parmesan & fresh herbs tossed in spicy horseradish & bleu cheese-infused caesar dressing, topped with crumbled baguette croutons

Classic Caesar Salad 7 / 13

crisp romaine lettuce, parmigiano reggiano, house croutons, tossed with classic caesar dressing

Cobb Salad 18

crisp romaine lettuce, mixed greens, hard-boiled egg, grilled chicken, bacon, avocado, bleu cheese crumbles, tomatoes, green onion & croutons, served with your choice of dressing

BURGERS

Our 1/2 lb. all beef burgers are served with house chips or coleslaw. upgrade to fries +2, or onion rings or sweet potato fries +3, add bacon +2, substitute gluten-free bun +2

New **St. Ives Burger*** 18

cheddar, swiss, hickory-smoked bacon, peppercorn aioli, chopped green olives, lettuce, tomato, onion, served on toasted brioche bun

All-American Burger* 17

cheddar, ketchup, mustard, mayo, pickle, lettuce, tomato, onion, served on toasted brioche bun

Mushroom Burger* 17

grilled mushrooms, swiss, mayonnaise, a.1. sauce, lettuce, tomato, onion, served on toasted brioche bun

(GF) Gluten-free **(V)** Vegetarian

Vegetarian items may contain eggs & dairy.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of eight or more.

H A N D H E L D S

served with house chips or coleslaw & a pickle spear,
upgrade to fries +2, or onion rings or sweet potato
fries +3, add bacon +2

New **Spicy Chicken Sandwich** 16

hand-breaded & fried chicken breast, chipotle
aioli, bread & butter pickles, ghost pepper
cheese, lettuce, tomato & onion, served on
toasted brioche bun

New **Bánh Mì** 16

gochujang marinated chicken, red pepper aioli,
jalapeño, cilantro, pickled carrots & daikon,
fresh cucumber, served on a toasted baguette

New **The Cuban** 16

house-smoked mojo pork, crispy prosciutto,
mustard, pickle & swiss cheese, served on a
toasted baguette

Classic Club 16

honey roasted turkey, hickory-smoked bacon,
cheddar, lettuce, tomato & mayonnaise, served
on toasted sourdough

Brisket Melt 17

house-smoked brisket, peppercorn aioli, cheddar,
provolone, caramelized onions & bbq sauce,
served on toasted sourdough

Beverages

BEERS & SELTZERS

ask your server for today's draft selections

Bottled Beers

budweiser, bud light, stella artois, modelo,
miller lite, coors light, two hearted, all day ipa

Canned Seltzers

white claw (black cherry & mango)
high noon (watermelon & pineapple)

WINE BY THE GLASS

House Reds

merlot, pinot noir, cabernet sauvignon

House Whites

pinot grigio, sauvignon blanc, chardonnay

Featured Wines by the Glass

francis coppola director's cut pinot noir,
ranga ranga sauvignon blanc

MUG & CORK CLUB

Special benefits during each visit! \$20 per year

E N T R E E S

New **Shrimp Stir Fry** 26

blackened shrimp, bell peppers, carrots, broccoli,
onions & sugar snap peas tossed in house-made
honey-garlic sauce, served on a bed of lemon rice
& topped with wonton strips

New **Walleye** 31

parmesan & italian herb-crusted walleye, topped
with lemon garlic herb butter, served with parmesan
risotto & seasonal vegetable

New **Baby Back Ribs** 26/36

1/2 or full rack of house-smoked pork back ribs
coated in house-made bbq sauce, served with
french fries, corn curls & coleslaw

New **Twin Filet Medallions*** (GF) 39

pair of 4-oz. beef medallions, char-grilled & topped with
cognac peppercorn sauce, served with parmesan risotto
& seasonal vegetable, *add mushrooms & onions +2*

Perch Basket 25

1/2-pound of lightly breaded & fried lake perch, french
fries, coleslaw, tartar & lemons

Chicken Saltimbocca (GF) 24

prosciutto-wrapped chicken, pan-seared & topped with
cremini mushrooms & marsala cream sauce, served
with parmesan risotto & seasonal vegetable