



— TWILIGHT —



## STARTERS

### GRILLED CAESAR SALAD | 15

Gem lettuce, parmesan cheese and garlic croutons dressed with Caesar dressing

### SHRIMP "CEVICHE" TOSTADAS | 13

A medley of bay shrimp, avocado, cucumber, red onion and Clamato served with tostada chips

### BRUSCHETTA | 15

Cherry heirloom tomatoes, basil pesto and burrata cheese served on grilled artisan bread

### BABY BACK RIBS | 15

Sweet and spicy Asian-style ribs with minute pickles

### CHICKEN WINGS | 15

Tandoori-marinated wings with mint and mango chutney

### THAI BEEF SALAD | 16

Marinated grass-fed beef, shishito peppers, Persian cucumbers, pea shoots and Asian greens with a sesame gomadare dressing

### CRAB SALAD TOWER | 16

Blue crab, cucumber, tomato, avocado and mango with a cilantro lime vinaigrette

### ANTIPASTO PLATTER | 16

Grilled and marinated vegetables, olives, artisan meat and cheese

## GRILLED FLATBREADS

### MARGHERITA | 15

Petite spinach, cherry tomatoes, toasted garlic chips, stewed local tomato and fresh mozzarella

### CALIFORNIA CHICKEN | 16

Mozzarella cheese, avocado, bacon, sweet red peppers, chicken and cilantro, finished with chipotle ranch drizzle

### SPINACH ARTICHOKE | 16

Mozzarella, spinach, artichoke and a béchamel sauce

### IVY'S SO-CALI | 16

Chicken apple sausage, arugula, goat cheese, fresh apple and a sweet and tangy sauce

## ENTREES

### OVEN-ROASTED CHICKEN

#### NACHOS | 16

Corn tortilla chips smothered with oven-roasted chicken, black bean and grilled corn salsa, cheese sauce, yogurt, cilantro, guacamole, green onions, pickled jalapeños and tomatillo sauce

### SHRIMP PUTTANESCA | 21

Black tiger prawns, tomato, capers, Kalamata olives, basil and garlic over bucatini pasta with shaved parmesan

### AHI TUNA | 21

Crusted with pistachio and wasabi pea, with steamed rice and bok choy, finished with a ginger beurre blanc

 VEGETARIAN  CHEF'S SIGNATURE

MENU AVAILABLE  
DURING TWILIGHT HOURS  
5pm - 9pm