



CLAYTON  
RESTAURANT WEEK

# Ivy



## DINNER MENU | THREE COURSES FOR \$50

### FIRST COURSE

-CHOOSE ONE-

LOADED BAKED  
TRI-COLORED  
POTATO SOUP

DILL AND FETA  
CIGAR WRAPS

AVOCADO MASH  
TOPPED W/  
POMEGRANATE  
SEEDS, SUNFLOWER  
SEEDS, FRESH  
HERBS & HONEY,  
SERVED W/  
HOUSEMADE BEEF  
CHIPS

### SECOND COURSE

-CHOOSE ONE-

PAN SEARED  
SEABASS: TOPPED  
WITH HONEYED  
ROASTED TOMATO  
AND SERVED WIT  
SEASONAL  
VEGETABLES

LAMB PIE:  
ROASTED LEG OF  
LAMB, SEASONAL  
VEGETABLES, AND  
A FLAKY CRUST

SHIRMP SCAMPI:  
CAPERS,  
TOMATOES, AND  
JUMBO SHRIMP

### THIRD COURSE

-CHOOSE ONE-

CHOCOLATE  
CAKE WITH  
HOUSE MADE  
BERRY COMPOTE

CARAMEL  
CHEESECAKE

RESERVATIONS ARE RECOMMENDED.

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