

THE *Ivy Room*



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EVENT INQUIRIES: ROYALTONEVENTS@IGCHOSPITALITY.COM

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STARTERS

SALMON TARTARE	\$22
<i>dijon, capers, smoked trout roe, chive oil</i>	
MAROULI SALAD	\$16
<i>baby gem, cured cucumber, goat cheese, dill dijon dressing</i>	
ROSEMARY FOCCACIA	\$10
<i>herb olive dip</i>	
MUSHROOM TOAST	\$16
<i>mushroom mousse, pickled hon shimeiji</i>	
SHRIMP COCKTAIL	\$15
<i>sriracha lime cocktail sauce</i>	
WARM MINI LOBSTER ROLL	\$30
<i>bernaise, paddlefish caviar</i>	
SPICED OLIVES	\$7
TRUFFLE FRIES	\$9
<i>white truffle mayo</i>	

MAINS

GARGANELLI \$24
ALLA VODKA

pecorino, herbed breadcrumbs

MILANESA \$26

*pan fried pork chop, seasonal
herb salad, shave grana padano*

PIANO BAR BURGER \$27

*white truffle mayo, cheddar,
b&b pickles, fries*

BLACK SEA BASS \$34

*cauliflower puree, roasted
romanesco, herb vinaigrette*

GRILLED HANGER \$29

*potato fondant, roasted shallots,
romesco sauce*

COCKTAILS

TABLESIDE

ROSEMARY OLD FASHIONED \$18

*woodford reserve, laphroaig 10,
rosemary smoke, bitters*

DIRTY VESPER \$20

*celery infused grey goose vodka,
mushroom infused bombay
sapphire gin, lillet blanc, olives*

ROYAL MANHATTAN \$20

*woodford rye, carpono antica,
amaro nonino, luxardo maroccino,
absents, bitters*

CLASSICS

ESPRESSO MARTINI \$19

*absolut vodka, amaro, kahlua,
forfive espresso, vanilla*

CLASSIC COSMO \$18

*grey goose citron, cointreau,
cranberry, lime*

WINE

WHITE

PINOT GRIGIO ALOIS LAGEDER, TRENTINO-ALTO ADIGE, '20	16/64
SAUVIGNON BLANC WHITEHAVEN, MARLBOROUGH, '21	17/68
SAUVIGNON BLANC REGIS MINET, POUILLY-FUME '20	22/88
CHARDONNAY LEMELSON VINEYARDS, WILLAMETTE VALLEY '19	23/92
CHARDONNAY DOMAINE SAVARY, BURGUNDY '19	24 /96

RED

PINOT NOIR CHAMISAL VINEYARDS, SAN LUIS OBISPO, '20	17/68
SYRAH CHATEAU DE SAINT COSME, COTES DU RHONE, '20	16/64
MALBEC CATENA, MENDOZA, '19	18/72
SANGIOVESE FATTORIA SELVAPIANA, TUSCANY, '20	19/76
CABERNET SAUVIGNON OBSIDIAN RIDGE, RED HILLS, '19	25/100

ROSÉ

GRENACHE HAMPTON WATER, PAYS D'OC, '20.....	23/92
CABERNET FRANC CROTEAUX, LONG ISLAND, '20	14/56

SPARKLING

GLERA LUCA PARETTI, VENETOL	15/56
MOËT & CHANDON ÉPERNAY, FRANCE	35/160
VEUVE YELLOW LABEL	35/160

ORANGE

GEWURZTRAMINER THE VICE, LOS CARNEROS	18/72
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BEER \$8

KONA BIG WAVE GOLDEN
ALE
kailua-kona, hi 4.4% abv

BREWERY OMMEGANG
HENNEPIN ALE
cooperstown, ny 7.7% abv

CORDIALS

DRAMBUIE	\$16
ABSENTE	\$16
FERNET - BRANCA	\$12
LILLET BLANC	\$16
SUZE	\$16
COINTREAU	\$16
AMARO NONINO	\$17
DISARONNO	\$17
GRAND MARNIER	\$16
KAHÚLA	\$16

COFFEE

AMERICANO	\$5
ESPRESSO	\$4
DOUBLE ESPRESSO	\$6
CAPPUCCINO	\$6

ADD WHISKEY \$10

DESSERT

CHOCOLATE MOUSSE TART	\$14
<i>hazelnuts marshmallows</i>	
BLOOD ORANGE SORBET	\$12
<i>pickled blueberry kumquats</i>	
UPSIDE DOWN PINEAPPLE CAKE	\$14
<i>swiss meringue bourbon pineapple glaze</i>	