

Ivey Spencer Dinner Menu

STARTER

Soup du Jour

created daily \$10

Gazpacho Verde

A blend of tomatillo's, cucumber, sweet peppers, fresh herbs & lime juice \$10 GF/LF

Garden Greens

Vine Ripe tomatoes, cucumber, carrot & sweet peppers tossed in house chimi vinaigrette

appetizer size - \$10 entrée size - \$16 GF | VEGAN

Add Chicken Breast Or Shrimp \$ 8

Asher's Caesar Salad

hearts of romaine, real bacon strips, parmesan, garlic croutons, fresh lemon

appetizer size - \$10 entrée size - \$18 GF | V Optional

Add Chicken Breast Or Shrimp \$ 8

Mango Salad

Ripe & sour mangoes, Thai basil, fresh mint, cilantro, scallions, cucumbers, romaine carrots, daikon, black sesame crusted cashew with tamarind lime vinaigrette topped with vermicelli

\$19 GF | Vegan *Contains Nuts

Add Chicken Breast Or Shrimp \$ 8

Truffled Parmesan Fries

Roasted Garlic Aioli, Chimi Dressed Greens

\$16 GF | Vegetarian

Chicken Wings OR Spicy Boneless Wings

deep fried chicken wings Or Boneless Chicken Wings with blue cheese dressing, crudité slaw & sweet gherkins

choice of sauce: BBQ, hot, sweet chili or honey garlic \$19

MAINS

Chicken Tenders

4 crispy chicken tenders with a choice of fries, soup, garden or Caesar salad

Choice of dip or try them tossed in sauce: plum, BBQ, sweet chili \$19

Ivey League Burger

8oz all beef burger, potato scallion bun, onion jam, Blue or goat cheese

choice of fries, soup, garden or Caesar salad \$21

BBQ Chicken Wrap

Applejack BBQ chicken, lettuce, tomato, red onion, aged Cheddar and caramelized shallot mayo bundled in a soft flour tortilla

choice of fries, soup, garden salad or Caesar salad

\$19

Veggie Burger

potato scallion bun, Cheddar cheese, lettuce, tomato, red onion

choice of fries, soup, garden or Caesar salad

\$19 V

Pork Schnitzel

House made caramelized peach preserves, crispy pommery

fingerling potatoes, roasted shallot aioli & market vegetables

\$28 LF

Grilled Salmon

Citrus marinated fillet, tarragon roasted fingerling potatoes, market vegetables, agave drizzle & fresh orange

\$32 LF | GF

Steak Frites

8 oz Centre cut top striploin, marinated in peppercorns, roasted garlic & grilled to your liking, herbed house cut fries, chimi dressed greens & ripe tomatoes

\$40 LF | GF

Chicken Pozole Rojo

Goat Cheese & masa stuffed chicken breast, hominy corn & vegetables in a rich broth, fresh lime & cilantro

\$30 GF

Linguini alla Puttanesca Vegetariana

Fresh linguini tossed with tomatoes, olives, capers, roasted sweet peppers, chili flakes, garlic and olive oil. Topped with truffled

parmesan and fresh herbs

\$26 Vegetarian | Vegan Optional

GF = GLUTEN FREE OPTIONAL LF = LACTOSE FREE OPTIONAL V = VEGETARIAN OPTIONAL VEGAN

Call 519-675-5535 or email islcfood@ivey.ca for Reservations

Prices do not include taxes or gratuity

iveyspencerleadershipcentre.com

Red Wine

BY THE GLASS

Pelee Island Winery	9 32
<i>Merlot - Pelee Island, Ontario</i>	
Peller Estates Family Series	9 32
<i>Cabernet Merlot - Niagara Peninsula, Ontario</i>	
Leaping Horse Vineyards	12 47
<i>Cabernet Sauvignon - California, USA</i>	
Domaine Saint Michel	14 55
<i>Grenache, Syrah & Carigan - Cote Du Rhone, France</i>	

BY THE BOTTLE

Pelee Island Lighthouse	38
<i>Cabernet Franc VQA - Pelee Island, Ontario</i>	
Santa Carolina Reserva	50
<i>Merlot - Chile</i>	
Woodbridge	
by Robert Mondavi	65
<i>Cabernet Sauvignon - California, USA</i>	
Don David Reserve	65
<i>Malbec - Calchaqui Valley, Argentina</i>	
Beringer Founder's Estate	66
<i>Cabernet Sauvignon - California, USA</i>	
Ironstone	68
<i>Zinfandel - California, USA</i>	
The Hare Wine Company	70
<i>Cabernet Franc - Niagara-on-the-lake, Ontario</i>	
J.Lohr Seven Oaks	80
<i>Cabernet Sauvignon - California, USA</i>	
Trius	80
<i>Red Blend - Niagara-on-the-Lake, Ontario</i>	
Thirty Bench	
Winemaker's Blend	85
<i>Cabernet Sauvignon, Cabernet Franc & Merlot - Beamsville, Ontario</i>	

White Wine

BY THE GLASS

Pelee Island Winery	9 32
<i>Pinot Grigio - Pelee Island, Ontario</i>	
Peller Estates Family Series	9 32
<i>Chardonnay VQA - Niagara Peninsula, Ontario</i>	
Hernder Estate Wines	12 47
<i>Chardonnay VQA - St. Catharines, Ontario</i>	
Leaping Horse Vineyards	12 47
<i>Chardonnay - California, USA</i>	
Los Cardos Dona Paula	12 47
<i>Sauvignon Blanc - Mendoza, Argentina</i>	

BY THE BOTTLE

Jackson Triggs	30
<i>Sauvignon Blanc - Niagara-on-the-Lake, Ontario</i>	
Pelee Island "Island Time"	36
<i>Riesling - Vidal - Pelee Island, Ontario</i>	
Echeverria Reserva	47
<i>Sauvignon Blanc - Curico Valley, Chile</i>	
Drifting	52
<i>Chardonnay - California, USA</i>	
Tawse Quarry Road	60
<i>Chardonnay - Vineland, Ontario</i>	
Santorini	65
<i>Assyrtiko - Santorini, Greece</i>	
Trius	70
<i>Sauvignon Blanc VQA - Niagara-on-the-Lake, Ontario</i>	
Trius	70
<i>Chardonnay VQA - Niagara-on-the-Lake, Ontario</i>	
SPARKLING WINE	
BY THE BOTTLE	
Pelee Island Winery (250ml)	16
<i>Blush Rose - Pelee Island, Ontario</i>	
Pelee Island Winery	47
<i>Secco - Pelee Island, Ontario</i>	

Beer

LOCAL CAN 355ml

Anderson Craft Ales	
<i>London, Ontario</i>	
<i>India Pale Ale</i>	9
<i>Cream Ale</i>	9
LOCAL CAN	
London Brewing Co-op	
<i>London, Ontario</i>	
<i>Local 117 Amber Ale</i>	11
<i>London Organic Lager</i>	11

Beau's Brewing Co.

<i>London, Ontario</i>	
<i>Lug Tread</i>	11

Bangarang

<i>Shake Lager</i>	11
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Budweiser Lager	8.50
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Bud Light Lager	8.50
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Canadian Molson Lager	8.50
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Steam Whistle Lager	9
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Alexander Keith's	
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<i>India Pale Ale</i>	9
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Stella Artois Pilsner	11
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Belgium

IMPORTED CAN

440ml

Guinness Stout	11
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Ireland

CIDER CAN 473ml

Brickworks Ciderhouse

Batch: 1904	12
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HARD SELTZER

Bangarang

<i>Pink Lemonade</i>	11
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<i>Cream Soda</i>	11
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<i>Blue Raspberry</i>	11
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Ivey Spencer's Cocktails \$13.50

Mixed Berry Mojito

1.5oz Captain Morgan's White Rum, Mixed Berries, Lime Juice, Mint Leaves & Soda

Peach Tea Whiskey Sour

1.5oz Canadian Whiskey, .Orange Peako Tea, Peaches Lime & Simple Syrup

Grapefruit Negroni

3/4oz Beefeater Gin, 3/4oz Aperol & Grapefruit Juice

Dill Pickle Caesar

1.5oz Vodka, Dill Pickle Juice, Tabasco, Worcestershire Sauce. Mott's Clamato Juice

New Old Fashioned

1oz Maker's Mark, 0.5oz Amaretto, Bitters, Simple Syrup

Drink Feature Of The Day

Ask Your Server

Prices do not include taxes or gratuity