

Enjoy Lunch At Ivey Spencer

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 | V

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 mayobundled 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

Shrimp Salad Sandwich

Jumbo prawns, mayo, celery, green onion & home made ol'bay seasoning with crisp lettuce & pea tendrils on toasted marble rye
choice of fries, soup, garden or Caesar salad
\$22 LF

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 V | Vegan Optional
Add Chicken Breast Or Shrimp \$ 8

Lunch offered 12-2pm Tuesday-Saturday

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

White Wine

Beer

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>	

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>	

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

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

IMPORTED CAN 440ml

<i>Guinness Stout</i>	11
<i>Ireland</i>	

CIDER CAN 473ml

Brickworks Ciderhouse	
<i>Batch: 1904</i>	12

HARD SELTZER

Bangarang	
<i>Pink Lemonade</i>	11
<i>Cream Soda</i>	11
<i>Blue Raspberry</i>	11

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