

Dine At Ivey Spencer

STARTER

Soup du Jour

created daily \$10

Garden Greens

grape tomatoes, cucumber, carrot, shaved ice onion

appetizer size - \$8

entrée size - \$15 GF | VEGAN

Asher's Caesar Salad

hearts of romaine, real bacon strips, parmesan,

garlic croutons, fresh lemon

appetizer size - \$9

entrée size - \$17 GF | V

Strawberry, Kale & Chevre Salad

savoury walnut baklava topped with goat cheese, kale,

strawberries, red onion & roasted carrot

in a tarragon vinaigrette

\$19 V

Crispy Avocado Salad

deep fried avocado, field greens, smoky tomato mole,

spiced pepita brittle, red onion, and a citrus & olive oil drizzle

\$20 VEGAN

Bruschetta Ingombrante

garlic & olive oil whole roasted Roma tomatoes, smoked mozzarella baked baguette, fresh basil, balsamic reduction

\$16 V

Pancetta & Prawn Salad Cocktail

chilled jumbo prawns, celery, scallions with a light lemon dill dressing in pancetta cups, golden pepper cocktail sauce &

house made potato crisps

\$22 GF | LF

Chicken Wings

8 deep fried chicken wings with blue cheese dressing,

crudité slaw & sweet gherkins

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

\$18 LF

Featured Appetizer

ask your server for our Chef's culinary creation of the day

MAINS

Chicken Tenders

3 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

\$18

Ivey League Burger

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

choice of fries, soup, garden or Caesar salad

\$20

Grilled Chicken Wrap

balsamic grilled chicken, lettuce, tomato, red onion,

smoked mozzarella and garlic aioli bundled in a soft flour tortilla

choice of fries, soup, garden salad or Caesar salad

\$18

Veggie Burger

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

choice of fries, soup, garden or Caesar salad

\$18 V

Pork Schnitzel

welsh apple & fingerling potato gratin, beet infused sauerkraut

Pommery dressed greens and roasted garlic aioli

\$28

Grilled Salmon

lemon & pepper roasted baby gem potatoes

topped with a rich and tangy house made béarnaise

with seasonal market vegetables

\$28 GF

Steak Frites

four peppercorn 10oz AAA Striploin, herbed house cut fries,

demi & market vegetables

\$38 GF

Chicken Piñata

juicy breast of chicken stuffed with sweet corn bread and queso,

roasted poblano salsa, tomato braised greens

topped with a chipotle lime compound butter

\$26 GF

Saffron Linguini

fresh saffron infused linguini, roasted roma tomatoes, spinach, yellow peppers, red onions tossed in a roasted garlic & olive oil sauce

With parmesan and smoked mozzarella

\$26 V

Ivey Spencer's Three Course Menu \$45

Choice of Appetizer

Soup du Jour

ask your server for our Chef's soup of the day

Coconutty Shrimp

LF

crispy coconut breaded fried shrimp, coconut curry sauce, honey lime dressed greens with cucumber & cilantro

Summer Squash & Feta Salad

V

julienned vegetables, fresh herbs & feta rolled in yellow zucchini with a balsamic & olive oil drizzle

Choice of Entrée

Baked Tandoori Salmon

GF LF

herb roasted mini potatoes, market vegetables, raita and grilled oranges

Grilled Jerk Chicken Breast

GF LF

traditional rice and peas (kidney beans), market vegetables & mango chutney

Rigatoni Verde

V

green zucchini, green peppers, scallions & spinach tossed with pesto & a splash of cream with lemon & parmesan

Choice of Dessert

Brownie Sundae

GF

Brownie chunks layered with vanilla ice cream, topped with caramel & chocolate sauce & maraschino cherry

White Chocolate Mousse

GF

decadent white chocolate, whipped cream, & berries

GF = GLUTEN FREE OPTIONAL

LF = LACTOSE FREE OPTIONAL

V = VEGETARIAN OPTIONAL

VEGAN

Call 519-675-5535 or email islcfood@ivey.ca for Reservations or To Order Take Out

Prices do not include taxes or gratuity

iveyspencerleadershipcentre.com

Red Wine

Pelee Island Winery <i>Merlot - Pelee Island, Ontario</i>	9 32
Peller Estates Family Series <i>Cabernet Merlot</i> <i>Niagara Peninsula, Ontario</i>	9 32
Leaping Horse Vineyards <i>Cabernet Sauvignon - California, USA</i>	12 47
Domaine Saint Michel <i>Grenache, Syrah & Carigan</i> <i>Cote Du Rhone, France</i>	14 55
BY THE BOTTLE	
Pelee Island Lighthouse <i>Cabernet Franc VQA</i> <i>Pelee Island, Ontario</i>	38
Trius <i>Red Blend</i> <i>Niagara-on-the-Lake, Ontario</i>	80
Thirty Bench Winemaker's Blend <i>Cabernet Sauvignon, Cabernet Franc & Merlot—Beamsville, Ontario</i>	85
The Hare Wine Company <i>Cabernet Franc -</i> <i>Niagara-on-the-lake, Ontario</i>	70
Woodbridge by Robert Mondavi <i>Cabernet Sauvignon - California, USA</i>	65
J.Lohr Seven Oaks <i>Cabernet Sauvignon - California, USA</i>	80
Santa Carolina <i>Merlot - Santiago, Chile</i>	50
Luigi Righetti Valpolicella Classico <i>Corvina - Corvina, Italy</i>	45
Masi Bonacosta <i>Valpolicella Classico DOC - Veneto, Italy</i>	55
Zonin Ripasso Valpolicella Classico Superiore <i>Ripasso - Veneto, Italy</i>	55
Tedeschi Amarone della Valpolicella <i>Amarone - Veneto, Italy</i>	170
Don David Reserve <i>Malbec - Calchaquí Valley, Argentina</i>	50
Hollick <i>Shiraz & Cabernet Sauvignon</i> <i>Coonwarra, Australia</i>	80
Brotte La Fiole Cotes Du Rhone <i>Grenache and Syrah - Rhône, France</i>	55

White Wine

Pelee Island Winery <i>Pinot Grigio</i> <i>Pelee Island, Ontario</i>	9 32
Peller Estates Family Series <i>Chardonnay VQA</i> <i>Niagara Peninsula, Ontario</i>	9 32
Hernder Estate Wines <i>Chardonnay VQA</i> <i>St. Catharines, Ontario</i>	12 47
Leaping Horse Vineyards <i>Chardonnay - California, USA</i>	12 47
Echeverria Reserva <i>Sauvignon Blanc</i> <i>Curico Valley, Chile</i>	12 47
BY THE BOTTLE	
Trius <i>Sauvignon Blanc VQA</i> <i>Niagara-on-the-Lake, Ontario</i>	70
Trius <i>Chardonnay VQA</i> <i>Niagara-on-the-Lake, Ontario</i>	85
Jackson Triggs <i>Sauvignon Blanc</i> <i>Niagara-on-the-Lake, Ontario</i>	30
Tawse Quarry Road <i>Chardonnay - Vineland, Ontario</i>	50
Fontana Di Papa White <i>White Blend - Lazio, Italy</i>	30
Woodbridge By Robert Mondavi <i>Sauvignon Blanc - California, USA</i>	40
Kim Crawford <i>Sauvignon Blanc</i> <i>Malbourough, New Zealand</i>	60
Oyster Bay <i>Sauvignon Blanc</i> <i>Marlborough, New Zealand</i>	60
Santorini <i>Assyrtiko - Santorini, Greece</i>	65
SPARKLING WINE	
BY THE BOTTLE	
Pelee Island Winery <i>Secco - Pelee Island, Ontario</i>	47
Megalomaniac Winery <i>Sparkling Riesling - Vineland, Ontario</i>	40

Beer

Local Can 355ml \$9.00
Anderson Craft Ales London, Ontario <i>India Pale Ale</i> <i>Cream Ale</i>
Local Can 473ml \$11.00
London Brewing Co-op Local 117 Amber Ale London Organic Lager
Beau's Brewing Co. Lug Tread
Domestic bottle 341ml \$8.50
<i>Budweiser Lager</i> <i>Bud Light Lager</i> <i>Blue Lager</i>
Domestic premium bottle 341ml \$9.00
<i>Steam Whistle Lager</i> <i>Alexander Keith's India Pale Ale</i>
Imported bottle 330ml \$11.00
<i>Stella Artois Pilsner - Belgium</i>
Imported can 440ml \$11.00
<i>Guinness Stout - Ireland</i>
Cider & Coolers Can 473ml \$12.00
Hard Ironwood Cider - Sunnybrook Farm Estate Winery, Ontario Batch: 1904 - Brickworks Ciderhouse, Toronto, Ontario
White Claw Black Cherry

Ivey Spencer's Cocktails \$13.50

Mojito

1.5oz Captain Morgan's White Rum, Lime Juice, Sugar, Mint Leaves & Soda
Choose from Regular, Blueberry, Raspberry or Pineapple

Royal Hawaiian

1oz Empress Gin, .5oz Amaretto, & Pineapple Juice

Cucumber Collins

1.5oz Beefeater Gin, Lime Juice, Simple Syrup, Soda & Fresh Cucumber

Thyme Old Fashioned

1.5oz Maker's Mark, Thyme Simple Syrup & Bitters
Lemon & Orange Juice

Watermelon Margarita

1.5oz Sauza Tequila, Watermelon & Lime Juice
Like a kick? Ask your server to make it spicy

Sea Breeze

1.5oz Vodka, Cranberry & Grapefruit Juice

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