

The Ivy

113 N Robertson Blvd 90048-3101 · +13102748303 · Updated: Jan 14, 2026

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DRINKS 24

The Ivy gimlet	\$18.00
Aris vodka, fresh lime juice and fresh mint	
Margarita	\$20.00
Herradura Silver tequila, Cointreau and fresh lime juice	
Key West surf's up	\$21.00
Maker's Mark bourbon, Campari, fresh pineapple juice, passion fruit purée, splash of lime	
Los Angeles G&T	\$22.00
AMASS dry gin (Made in LA), fresh grape fruit, fresh lime, St. Germain and tonic	
Old Fashioned	\$19.00
Maker's Mark bourbon	
Dos Hombres mezcal margarita	\$22.00
classic, fresh pineapple or passion fruit	
Mezcal flight - a 1 oz. tasting of three of our best mezcals	\$57.00
Nobel Coyote Joven Maguey, Animas Papalometl and El Jolgorio Tobalá	
Cucumber margarita	\$22.00
Don Julio blanco silver tequila, organic agave nectar and serrano chiles	
Passion fruit martini	\$20.00
fresh market passion fruit with Chopin vodka	
Paloma	\$22.00
Don Julio blanco tequila, grapefruit and a splash of soda, served long	
French rosé champagne sangria	\$27.00
with farmers market organic fruits	
Raspberries, blackberries, strawberries or tangerine, passion fruit	\$27.00
- with Lanson Brut champagne	
Moscow mule	\$20.00
Tito's vodka, ginger beer and lime	
Classic mojito	\$19.00
Myers's Jamaican rum	

Myers's Jamaican rum mojito	\$20.00
strawberry and basil, pineapple or raspberry	
Upper Eastsider	\$19.00
Fords Gin, organic agave nectar, fresh lime, cucumber and mint	
Black Pearl	\$19.00
Tito's vodka, muddled blackberries and fresh lime	
Raspberry Ivy gimlet cooler	\$19.00
Aris vodka	
Cucumber Martini	\$20.00
Chopin vodka	
Tropical martini	\$21.00
house-made pineapple purée, coconut purée and ciroc vodka	
Cajun Bloody Mary	\$18.00
fiery red and green pepper-infused Aris vodka	
Espresso martini	\$21.00
AMASS botanic vodka	
Carajillo	\$21.00
Licor 43 shaken with espresso	
Key lime pie martini	\$21.00
Liquor 43, fresh lime juice, fresh pineapple juice, dash of cream	

FARMERS MARKET FRUIT OR VEGETABLES JUICED-TO-ORDER 4

Orange	\$14.00
Pineapple, apple, carrot or tangerine	\$15.00
Strawberry banana frappé	\$12.00
Mixed berry frappé	\$12.00

STARTERS 11

Spicy fresh corn chowder	\$18.00
The best crab cakes	\$27.00
*Tuna tartare	\$27.00
Guacamole and homemade chips	\$19.00
* 6 oysters	\$25.00
*Ivy caesar salad	\$20.00

Burrata	\$22.00
with roasted baby beets, arugula and pine nuts	
Fried calamari	\$26.00
Crispy squash blossoms	\$22.00
stuffed with goat cheese	
Shrimp cocktail	\$26.00
Caviar Oscietra, France 30 gr.	\$180.00

PIZZA 4

Smoked salmon and crème fraîche	AVAILABLE OPTIONS
	Mini: \$27.00
	Main: \$39.00
Lobster	AVAILABLE OPTIONS
tomato sauce, Italian fontina, Bufala mozzarella, pancetta and fresh thyme	Mini: \$32.00
	Main: \$47.00
Pizza Margherita	AVAILABLE OPTIONS
with Italian mozzarella, tomatoes and basil	Mini: \$18.00
	Main: \$29.00
Cajun spiced shrimp, pancetta and four cheeses	AVAILABLE OPTIONS
	Mini: \$25.00
	Main: \$37.00

MAIN COURSE SALADS 2

Fresh Grilled vegetable salad	AVAILABLE OPTIONS
asparagus, zucchini, corn, avocado, tomatoes, baby lettuce and scallions	- Zesty lime chicken (Jidori natural): \$38.00
	- Fresh Icelandic salmon: \$45.00
	-Gulf shrimp: \$41.00
	-Combo: Zesty lime chicken & Gulf shrimp: \$42.00
	- Fresh Eastern scallops: \$44.00
	- Half Lobster: \$51.00
Cobb salad (Lunch only)	AVAILABLE OPTIONS
little gem lettuce, beets, avocado, tomato, eggs, Neuske's bacon, roasted turkey breast	\$36.00
(Free Range) and Pt. Reyes Blue cheese	- with half lobster: \$50.00

FROM OUR MESQUITE GRILL 6

*India's hamburger	\$36.00
prime beef, bacon, brie, crispy basil and garlic basil aioli on a sun-dried tomato brioche bun, served with french fries	

Wagyu carne asada	\$48.00
served with Mexican rice, pinto beans and coleslaw	
*12 oz. Prime New York steak	\$65.00
brushed with our house steak sauce	
*8 oz. center cut filet mignon	\$67.00
brushed with our house steak sauce	
*Fresh Icelandic salmon	\$44.00
*Japanese Wagyu New York Grade A-5	AVAILABLE OPTIONS
	5 oz.: \$125.00
	10 oz.: \$250.00
	15 oz.: \$375.00

MAIN COURSES 9

Fish and chips	\$44.00
fresh wild sea bass, shrimp, scallops, calamari, French fries, onion rings and coleslaw	
*Fresh wild swordfish	\$44.00
mesquite grilled with lime and herbs or house cajun spices, or oven roasted with butter, capers and white wine	
Mesquite grilled natural pork ribs	\$35.00
with Ricky's homemade barbecue sauce served with freshly cut french fries and coleslaw	
Shrimp tacos with ortega chili aioli or spicy swordfish tacos	\$39.00
served with Mexican rice, pinto beans, coleslaw	
Ricky's fried chicken (Jidori natural)	\$38.00
choice of boneless white meat or half chicken, served with mashed potatoes, grilled corn and mango chutney	
Chicken (Jidori natural) enchiladas	\$35.00
with Mexican rice and pinto beans	
*Roasted Colorado rack of lamb	\$72.00
*Cold Seafood platter for two	AVAILABLE OPTIONS
1.5 lb. lobster, assorted oysters, tuna tartare and shrimp	half order: \$80.00
	full order: \$160.00
Hot Seafood platters for two	AVAILABLE OPTIONS
Hot seafood platter - mesquite grilled Eastern lobster, scallops, shrimp, crab cakes and calamari	half order: \$90.00
	full order: \$170.00

PASTA 6

1.25 lb. fresh Eastern lobster with homemade tagliatelle and The Ivy pink sauce	\$65.00
Lobster ravioli with The Ivy pink sauce	\$48.00

Seafood spaghetti or risotto	\$44.00
clams, mussels, scallops, shrimp and calamari	
Fussili with fresh mozzarella and tomato sauce	\$35.00
Classic spaghetti and meatballs	\$36.00
Homemade spinach and cheese ravioli with tomato sauce	\$35.00

SIDE ORDERS 5

Fresh spinach or baby broccoli	\$16.00
steamed or sautéed with olive oil and garlic	
Grilled fresh vegetables	\$16.00
Onion rings	\$16.00
Mashed potato	\$15.00
French fries	\$15.00

THE IVY DESSERTS 19

Espresso martini affogato	\$22.00
Italian espresso and vanilla vodka served over house made Tahitian vanilla gelato	
Homemade profiteroles	\$17.00
with stracciatella, praline and strawberry gelato and our hot fudge sauce	
Ricky's cheesecake	\$16.00
Ricky's banana cream pie	\$16.00
Key lime pie	\$16.00
Coconut cake	\$16.00
*Killer banana split	\$25.00
praline, stracciatella, strawberry and vanilla gelato, organic berries and pineapple, hot fudge and butterscotch sauces, roasted almonds and whipped cream	
Tarte Tatin with whipped cream	\$17.00
Fresh blackberry apple crumble	\$17.00
with Tahitian vanilla gelato	
Old fashioned red velvet cake	\$16.00
*Hot pecan square	\$16.00
topped with praline gelato and hot fudge sauce	

*Brownie	\$16.00
topped with vanilla gelato and hot fudge sauce	
*The Ivy sundae	\$17.00
vanilla and praline gelato, hot fudge and butterscotch sauces, whipped cream and roasted almonds	
Cup of organic berries	\$16.00
Housemade sorbet	\$15.00
2 scoops -choice of passion fruit with tangerine, coconut,Valencia Pride mango or Andy's orchard peach	
Housemade gelato	\$15.00
2 scoops - choice of pumpkin, stracciatella, pistachio, strawberry, *praline or vanilla	
*One pound box of chocolate chip cookies	\$22.00
*contains nuts	
*1 chocolate chip cookie	\$1.50
*contains nuts	
*5 chocolate chip cookies	\$7.50
*contains nuts	

JUICED-TO-ORDER 3

Orange	\$14.00
Pineapple, apple or carrot	\$15.00
Tangerine	\$16.00

THE IVY LATE BREAKFAST SPECIALS 12

Breakfast burrito	AVAILABLE OPTIONS
	\$34.00
	with half lobster: \$45.00
Breakfast pizza	AVAILABLE OPTIONS
farmers market potatoes, chorizo, four cheeses, rosemary and scallions topped with a crispy fried egg	\$34.00
	- with half lobster:
	\$45.00
Chilaquiles	AVAILABLE OPTIONS
scrambled eggs, crispy tortillas, Spanish chorizo, crème fraîche and black beans	\$34.00
	- with half lobster:
	\$45.00
Huevos tomatillo	\$34.00
black beans, Spanish chorizo and tomatillo salsa topped with two fried eggs, cotija and queso fresco, served with homemade corn tortillas, avocado and crème fraîche	

Huevos rancheros	\$32.00
homemade corn tortillas, eggs over easy, black beans and mesquite grilled tomato and tomatillo salsas	
Soft scrambled eggs	\$39.00
with smoked salmon and Capri toast	
Eggs Benedict	\$36.00
griddled ham, poached eggs and herbal hollandaise on a Sriracha English muffin	
Crab Benedict	\$45.00
on a Sriracha English muffin	
Shrimp Benedict	\$42.00
on a Sriracha English muffin	
Crab cake Benedict	\$42.00
6 oz. Prime New York steak and eggs	\$47.00
Lobster scramble	\$45.00
half lobster, soft scrambled eggs, crispy bacon, onion, bell pepper and cheese	

OMELETTES 3

Ham and cheese	\$33.00
Mushroom and cheese	\$33.00
Fresh Bufala mozzarella, tomatoes, Parmigiano-Reggiano and garden basil	\$33.00

FROM THE GRIDDLE 2

Buttermilk blueberry pancakes	\$29.00
Fig, apricot and pecan brioche French toast	\$29.00

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	with half lobster: \$45.00
Chilaquiles	AVAILABLE OPTIONS
	\$34.00
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	\$45.00

Huevos tomatillo	\$34.00
black beans, Spanish chorizo and tomatillo salsa topped with two fried eggs, cotija and queso fresco, served with homemade corn tortillas, avocado and crème fraîche	
Huevos rancheros	\$32.00
homemade corn tortillas, eggs over easy, black beans and mesquite grilled tomato and tomatillo salsas	
Soft scrambled eggs with smoked salmon and Capri toast	\$39.00
Eggs Benedict	\$36.00
griddled ham, poached eggs and herbal hollandaise on a Sriracha English muffin	
Crab Benedict	\$45.00
on a Sriracha English muffin	
Shrimp Benedict	\$42.00
on a Sriracha English muffin	
Crab Cake Benedict	\$42.00
6 oz. Prime New York steak and eggs	\$47.00
Lobster scramble	\$45.00
half lobster, soft scrambled eggs, crispy bacon, onion, bell pepper and cheese	

STARTERS CHOICE OF 9

Smoked salmon and crème fraiche pizza	
Italian black truffle pizza	
Spicy fresh corn chowder	
The best crab cakes	
Half dozen oysters	
Ivy Caesar salad	
Fried calamari	
Tuna tartare	
Oscietra caviar 30 gr.	\$155.00

MAIN COURSES CHOICE OF 6

*Fresh sea bass
oven roasted with butter, capers & white wine, served with a choice of French fries, mashed potatoes, or white rice
Ricky's fried chicken
(choice of boneless white meat or half chicken) served with mashed potatoes, grilled corn & mango chutney

Lobster ravioli with The Ivy pink sauce

***12 oz. Prime New York steak**

brushed with our house steak sauce, served with a choice of French fries, mashed potatoes, or white rice

***8 oz. center cut filet mignon**

\$10.00

brushed with our house steak sauce served with a choice of French fries, mashed potatoes, or white rice

1.25 lb. fresh Eastern lobster

\$10.00

with homemade tagliatelle & The Ivy pink sauce

HOMEMADE DESSERT ¹

Old fashioned red velvet cake, vanilla profiterole with our hot fudge sauce and a chocolate chip cookie
