

The
Ivanhoe
HISTORIC HOTEL, SALOON & RESTAURANT

**315 Main Street
Victorian Ferndale
786-9000**

Serving Dinners Thursday thru Sunday

Welcome to the Historic Hotel Ivanhoe Restaurant and Saloon,

where you will find a blend of Italian and local cuisine composed of only the finest ingredients individually prepared to order. Sit back and enjoy the aroma of the cuisine, fused with local character, and your meal will flow with a natural tempo inspired by our polite staff and uplifting venue.



~Draft Beer~

Revenant IPA \$5/\$4
Lost Coast Brewery, Eureka, CA

Stella Artois Lager \$5
Leuven, Belgium

Stella Cidre \$4/\$3
Fairfield, CA

CA Blonde Ale \$5/\$4
Eel River Brewery, Fortuna, CA

~Wines by the Glass~

Sparkling Wine, Freixenet (Spain) \$6 split

Sparkling Moscato, Castello del Poggio, (Italy) \$6 split

Gewerztraminer, Fetzer (Hopland) \$5

Sauvignon Blanc, Husch (Philo) \$6

Chardonnay, Clos du Bois (Geyserville) \$6

White Zinfandel, Woodbridge (St. Helena) \$5

Pinot Noir, Frog Alley (Ferndale) \$7

Zinfandel, Terra d' Oro (Plymouth) \$6.5

Merlot, Fetzer (Hopland) \$5

Cabernet Sauvignon, Fetzer (Hopland) \$5

Wine by the Moment!

We also offer a variety of wines by the glass that change regularly.

~Soups and Salads~

Includes bread and butter

Minestrone Soup Bowl \$6
(Everyday)

Clam Chowder Bowl \$7
(Friday & Saturday)

Soup Bowl of the Day \$7
(Seasonal)

House Salad \$6

Caesar Salad \$7

Large House Salad \$9

Large Caesar Salad \$10

Bay Shrimp add \$6

Jumbo Char-broiled Prawns add \$12

Char-broiled Chicken add \$6



~Appetizers and Extras~

Garlic Bread \$4

Baked with lots of garlic and butter

Sautéed Mushrooms \$6

generous portion sautéed with olive oil, white wine, garlic and herbs

Ravioli Pomodoro \$9

meat ravioli, mushrooms, garlic and herbs in a light tomato sauce

Ravioli Pesto \$9

cheese ravioli, creamy pesto sauce, garlic, parmesan cheese

Calamari Strips \$10

pan fried with Ivanhoe batter and served with choice of homemade tarter or cocktail sauce

Chicken Strips \$10

Ivanhoe battered, pan fried, served with your choice of sweet and spicy mustard, ranch or smoked barbeque sauce

Sweet Char-broiled Prawns \$14

five jumbo prawns charbroiled with a slightly sweet marinade and served with cocktail sauce

Spicy Garlic Prawns \$14

five jumbo prawns sautéed in olive oil, white wine, lots of garlic and red pepper

Teriyaki Beef Tips \$14

USDA Choice pieces of beef sautéed in teriyaki sauce, garlic and a touch of spice

Char-broiled Beef Sticks \$14

tender strips of 100% beef kabob, seasoned and served with hickory barbeque dip

~Pasta~

Soup or Salad included

Choice of a Bowl of Minestrone Soup, Soup of the Day, Caesar Salad or House Salad with your choice of homemade dressings.

Our small portions are offered for your convenience.

We ask that there are no splits.

	<i>Portions regular ~ small</i>
<i>Linguini Pomodoro</i> <i>mushrooms, diced tomato, garlic and herbs in a light tomato sauce</i>	<i>\$15 ~ \$12</i>
<i>Linguini and Meatballs</i> <i>pomodoro sauce topped with five (or three) meatballs</i>	<i>\$19 ~ \$15</i>
<i>Linguini Pesto</i> <i>olive oil, garlic, basil, toasted pine nuts and parmesan</i>	<i>\$16 ~ \$13</i>
<i>Linguini Del Mare</i> <i>prawns, bay shrimp, mushrooms, fresh basil, garlic, olive oil, white wine and lemon</i>	<i>\$24 ~ \$20</i>
<i>Ravioli Pomodoro</i> <i>meat ravioli, mushrooms, garlic and herbs in a light tomato sauce</i>	<i>\$19 ~ \$15</i>
<i>Ravioli Pesto</i> <i>cheese ravioli, creamy pesto sauce and garlic</i>	<i>\$19 ~ \$15</i>
<i>Chicken Cacciatore</i> <i>(Thursday only)</i> <i>old family recipe simmered with legs and thighs over polenta or penne pasta</i>	<i>\$22 ~ \$18</i>
<i>Ivanhoe Penne</i> <i>tomato cream sauce and garlic</i>	<i>\$16 ~ \$13</i>
<i>Fettuccini Alfredo</i> <i>fresh cream, lots of garlic and parmesan cheese</i>	<i>\$16 ~ \$13</i>
<i>Chicken Fettuccini Alfredo</i> <i>alfredo sauce with tender pieces of chicken and mushrooms</i>	<i>\$20 ~ \$16</i>
<i>Fettuccini Primavera</i> <i>fresh vegetables, mushrooms, tomatoes, olive oil, garlic and herbs</i>	<i>\$17 ~ \$14</i>
<i>Seafood Fettuccini</i> <i>prawns, scallops, bay shrimp, mushrooms, diced tomatoes, basil in tomato cream sauce</i>	<i>\$24 ~ NA</i>



Thank you for choosing "The Ivanhoe" for your dining experience tonight.

For your convenience, if you are in a party of eight or larger, an 18% service charge will be included in your bill.

~Entrées~

Soup or Salad included

Choice of a Bowl of Minestrone Soup, Soup of the Day, Caesar Salad or House Salad with your choice of homemade dressings.
Entrées served with fresh sautéed vegetables and choice of penne pasta or baked potato.
Our small portions are offered for your convenience. We ask that there are no splits.

	<i>Portions regular ~ small</i>
Calamari Steak <i>tender steaks breaded and prepared "Abalone Style"</i>	\$21 ~ \$17
Scampi <i>large sautéed prawns, mushrooms, white wine, lemon, butter, garlic and herbs</i>	\$24 ~ NA
Scampi "Piemontese" <i>large sautéed prawns, light tomato sauce, white wine, mushrooms, butter, garlic and herbs,</i>	\$24 ~ NA
Chicken Piccata <i>tender boneless, skinless breasts sautéed with white wine, lemon, butter and capers</i>	\$23 ~ \$19
Chicken Marsala <i>tender breasts topped with mozzarella cheese, capers, and creamy marsala mushroom sauce</i>	\$26 ~ \$22
Char-broiled Chicken <i>chicken breast, seasoned with garlic and herbs</i>	\$21 ~ \$17
New York Steak <i>char-broiled 14 oz. or 10 oz. choice cut, trimmed and seasoned to perfection</i>	\$29 ~ \$23
New York Marsala <i>choice cut sautéed and smothered in a marsala mushroom sauce</i>	\$33 ~ \$27
Spencer Steak <i>char-broiled 14 oz. choice cut rib eye seasoned to perfection</i>	\$30 ~ NA
Filet Mignon <i>char-broiled full 12 oz. or petite 8 oz. choice cut tenderloin seasoned to perfection</i>	\$38 ~ \$30
Prime Rib <i>full 16 oz or petite 12 oz cut, served with au-jus (Friday and Saturday)</i>	\$37 ~ \$29

Steak Temperatures

<i>Rare</i>	<i>Medium Rare</i>	<i>Medium</i>	<i>Medium Well</i>	<i>Well</i>
<i>All Red</i>	<i>Mostly Red</i>	<i>Mostly Pink</i>	<i>Some Pink</i>	<i>No Pink</i>

We cannot guarantee steaks cooked well done.

~Desserts will be presented at your table~

We offer a nice collection of homemade desserts, however, if you would like to celebrate a special occasion with your own personalized cake, we would be delighted to store it, serve it, and clean it up for a nominal fee of \$1.00 per person.

Buon Appetito!