



LBQ

2026 SUMMER CLAYTON RESTAURANT WEEK

Starters

LEMON PESTO WHIPPED RICOTTA TARTINE

Topped with cucumber, walnuts and fresh basil

WATERMELON & WATERMELON SALAD

With feta cheese, fresh greens, mint and honey vinaigrette

SHRIMP AND ZUCCHINI SKEWERS

Served with a creamy lemon sauce

WATERMELON AND CUCUMBER GAZPACHO

*Let's celebrate love, life, and friendships
with a uniquely Ivy touch!*



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Mains

SUMMER LEMON PASTA

*Organic semolina pasta, summer squash, parmesan cheese.
+ optional add shrimp*

CHICKEN POT PIE

Served in a lemon broth with garbanzo beans and summer vegetables.

SEARED SALMON

*Served with mixed summer vegetables and quinoa. Topped
with Balsamic and herbs.*

STEAK AND PESTO SALAD

Strip steak, pine nuts, mozzarella, tomatoes, pickled onions.



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Dessert

LEMON GOOEY BUTTER CAKE

A St. Louis classic with a bright twist. Rich, buttery cake topped with a luscious lemon filling and finished with a delicate dusting of powdered sugar.

TIRAMISU

Delicate layers of espresso-soaked ladyfingers, whipped mascarpone cream, and a dusting of rich cocoa create this classic Italian dessert with the perfect balance of sweetness and bold coffee flavor.

LEMON SORBET

Refreshing, bright lemon sorbet topped with fresh pomegranate seeds for a burst of juicy sweetness and vibrant color.

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