

Dinner Menu



Appetizers ~

Wings Fried Crispy Chicken Wings, Celery, Carrot, Ranch, Choice of Traditional Buffalo or Korean Barbecue Sauce 12.99.   

Maryland Crab Cakes Jumbo Lump Roasted Corn Relish, Chipotle Aioli 11.99.    

Toasted Ravioli Classic Saint Louis Style Ravioli, Marinara, Parmesan 11.99.   

Bruschetta Heirloom Tomatoes, Whipped Ricotta on Toasted Baguette with Balsamic Glaze and Basil Oil 11.99.   

Soups ~

Tomato Bisque Heirloom Tomatoes, Vegetable Stock, Fresh Basil, Croutons 4.99.   

Soup Du Jour 5.99.    

Salads ~

Ibby's Beets Salad Ibby's Green Blend tossed in Balsamic Dressing, Berries, Roasted Beets, Red Onion, Orange Segments, Goat Cheese, tossed Focaccia Toast 7.99.   

Garden Salad Romaine and Iceberg Lettuce Mix, Cucumbers, Tomatoes, Carrots, Croutons, Your Choice of Dressing 9.99.  

Kale Caesar Salad Blend of Kale and Romaine Lettuce, Caesar Dressing, Parmesan Crisp, Croutons, Shaved Parmesan 9.99.    

Greek Salad Ibby's Green Blend tossed in Lemon Vinaigrette Dressing, Tomatoes, Red Onion, Pepperoncini Kalamata, Cucumber, Feta 9.99.  

Burrata Caprese Salad Imported Burrata, Heirloom Tomatoes, Mesculn Greens, Lemon Vinaigrette, Pickled Onion, Balsamic Glaze, Maldon Salt, Basil Oil, Micro Basil 9.99. Served with Crostini.   

Add On's

Grilled Chicken 4.99, Grilled Shrimp Skewer (6) 5.99, Falafel Balls (4) 3.99.

Entrees ~

Ibby's Steak 12oz Wenneman's Meat Co. Ribeye, Garlic Mashed Potato, Wild Mushrooms, Veg Du Jour, Chophouse Butter, Frizzled Onion 31.99.   

Prawn Pasta Sauteed Prawns, Spaghetti, Shallots, Roasted Garlic, Tomato Basil Cream Sauce 21.99.    

Pan Roasted Chicken Herb Marinated Airline Chicken, Wild Yellow Rice Pilaf, Tarragon Veloute, Chef Choice Vegetables 20.99.  

Grill Lamb Chops Marinated Grilled Lamb Chops, Demi Glaze, Garlic Mashed Potatoes, Veg Du Jour 24.99.  

Autumn Ravioli Primavera Ricotta Ravioli, Roasted Autumn Squash Mix, Wild Mushrooms, Fresh Tomatoes, Sage, Butter, Wine Sauce, Focaccia Crostini 18.99.    

Lobster Mac and Cheese Main Lobster, Cavatappi, Garlic Panko, Gruyere Mornay 21.99.    

Jerk Salmon Jerk Marinated Atlantic Salmon, Yellow Rice, Pineapple Pico Chef Choice Vegetables 20.99.  

Ibby's House Burger 8oz Beef Patty, Lettuce, Tomato, Onion, Kosher Pickle, Brioche, American Cheese 13.99. Add Bacon 1.29.   

Impossible Burger Plant-Based Burger Patty, Lettuce, Tomato, Onion, Pickles, Chipotle Aioli, Brioche, Choice of Cheese 13.99.    

Allergen Icons:

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|--|--|---|--|
|  contains dairy |  contains egg |  contains fish |  contains tree nuts |
|  contains wheat/gluten |  contains soy |  contains sesame |  contains shellfish |

Dinner Menu



Sides

Ibby's Fries Hand Cut Seasoned Fries 3.99.

Seasonal Vegetables Chef Choice Seasonal Vegetable 3.99.

DUC Garden Side Salad Romaine and Iceberg Lettuce Mix, Cucumbers, Tomatoes, Carrots, Croutons, Choice of Dressing 3.99.

Kale Caesar Side Salad Blend of Kale and Romaine Lettuce, Caesar Dressing, Parmesan Crisp, Crouton, Shaved Parmesan 3.99.

Sweet Potato Fries Skin on, Tossed in Cinnamon and Sugar 3.99.

Desserts ~

Baked All-Nighter Chocolate Chip Cookie, Ice Cream, Rum Caramel Sauce 8.49.

Strawberry Shortcake Macerated Strawberries, Whipped Cream 8.99.

Banana Foster Caramelized Banana, Rum Sauce, Ice Cream 8.99.

Hanks New York Style Cheesecake Fresh Berry Compote 9.99

Flourless Chocolate Cake Bourbon Crème, Wild Berries 7.99.

Bold Spoon Ice Cream 12oz Rotating Flavors 4.49.

Drinks ~

Soft Drinks Fountain Soda. Assorted Coke Products 2.99

Assorted Hot Teas Green, Early Grey, Black & Lemon Tea 2.99. *Add Lemon, Honey.*

Regular Coffee 8oz Kaldi's Dark Roast 3.19. *Add on Cream, Assorted Sugars.*

Hot Chocolate 8oz Hot Chocolate 3.09. *Add on Mini Marshmallows.*

Iced Coffee 16oz Kaldis Dark Roast over Ice with Half and Half 3.19. *Add Whipped Creme.*

Fitz Root Beer 12oz Bottled Fitz Root Beer 2.09. *Add Ice Cream +2.99*

Ibby's Temple 12oz Ginger Ale, Lemon Lime Soda, Lemonade and Cherry Syrup Garnished with Cherry 3.99.

Cider Mule 12oz Apple Cider, Ginger, Lemon Peel, Honey and Club Soda, Garnished with Sliced Apple 4.29.



About Ibby's

Located in the Danforth University Center, Ibby's Bistro celebrates fresh, creative cuisine inspired by local ingredients and seasonal flavors. Named for Elizabeth "Ibby" Danforth, former first lady of WashU, the bistro honors her legacy of care for students and community. Each dish reflects a commitment to sustainability, local partnerships, and culinary excellence—making Ibby's more than a restaurant, but a true part of the WashU experience.

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