

Appetizers

Ivar's Seafood Cocktail ~ \$11.95

Lemon poached prawns, white rock shrimp, Snow Crab claws, Dungeness crab, mango avocado salad, shredded fresh horseradish

Crispy Herb Dusted Calamari ~ \$8.95

Nappa slaw, chili aioli

Sautéed Manila Clams ~ \$11.95

Garlic, white wine and thyme butter sauce

Alder Grilled Globe Artichoke ~ \$6.95

Steamed, alder grilled, garlic aioli, olives

Sautéed Penn Cove Mussels ~ \$10.95

Ulis' Andville sausage, sherry, leek broth, grill Essential Bakery crostini

Warm Crab and Chevre Dip ~ \$12.95

Dungeness crab, Parmesan and chevre cheeses, French bread toast points

Sautéed Pacific Northwest Crab Cakes ~ \$14.95

Red pepper coulis, basil oil, mache salad

Trio Platter ~ \$19.95

Crab cakes, red pepper coulis, mache salad;

Calamari, Nappa slaw, chilli aioli;

Grilled prawns, ancho lacquer, carrot slaw

Serves 3-4

Soups and Salads

Ivar's World Famous Chowders

Traditional white or salmon

Cup ~ \$4.50 • Bowl ~ \$5.95

Classic Caesar Salad ~ \$6.95

Parmesan cheese, house-made garlic Parmesan cheese croutons, anchovy garlic dressing

Organic Baby Green Salad ~ \$7.95

Pike Place Market's Beecher's fresh cheese curds, Champagne vinaigrette, fresh summer blueberries

Alder Grilled Romaine Salad ~ \$5.95

Manchego cheese, crisp pancetta, sherry vinaigrette

Pacific Tuna Salad* ~ \$13.95

Seared rare Ahi tuna with Asian greens, taro root, tobiko and enoki mushrooms, honey-wasabi vinaigrette

Hand Tossed Baby Greens Salad ~ \$5.95

Roma tomatoes, summer cucumber, choice of dressing

We will gladly provide separate checks for parties of 7 or less. 17% gratuity added for parties of 8 or more. *The King County Health Department would like to remind you that eating raw or undercooked shellfish, fish or meat may increase your risk of developing food-borne illness. All of our steaks and fish are cooked to order.

Wild Northwest Fish

We are proud to feature strictly wild Northwest salmon, rich in healthy Omega 3s and deliciously prepared over our alder wood pit. Come back and take a look for yourself.

Alder Grilled Wild Alaskan Coho Salmon* ~ \$23.95

Blackened Coho, avocado, house Gazpacho

Pan Seared Wild Alaskan Sockeye Salmon* ~ \$22.95

Roasted fresh corn and red potato mashers, pepper sauce

Alder Grilled Wild Chinook Salmon* ~ \$29.95

Warm red potato salad, frisee, green beans, bacon Lardoons, champagne vinaigrette

Alder Grilled Alaskan Salmon Trio* ~ \$28.95

Wild Coho, King and Sockeye salmon, Yukon gold mashed potatoes

Alder Grilled Black Cod* ~ \$23.95

Miso marinade, vegetable hash, Chinese beans

Halibut Tagine ~ \$25.95

Halibut, oven dried tomatoes, potato, eggplant, coriander rice

Family Style Alder Grilled Sockeye Platter* ~ \$65.95

Two pounds of simply grilled wild Sockeye salmon to share, mashed potatoes and fresh seasonal vegetables

Pacific Northwest Favorites

One Pound Red King Crab Legs ~ \$28.95

Drawn butter, steamed baby red potatoes

Grilled Jumbo Prawns and Pasta* ~ \$22.95

Half pound jumbo prawns alder grilled, fresh spaghetti, brandy marinara-cream

Ivar's Mixed Grill Trio* ~ \$29.95

Wild Northwest salmon with pesto, halibut filet with truffle butter and jumbo prawns with lemon oil, Yukon gold mashed potatoes

Hand Cut 10oz NY Steak* ~ \$24.95

Washington raised beef strip loin, hand cut fries, Maitre d' herb butter

Alder Wood Smoked Rotisserie Chicken ~ \$16.95

Fennel seed, honey and coriander marinated Draper Valley Washington free range chicken, basted with mild ancho honey sauce

Fried Plump Tiger Prawns and Chips ~ \$17.95

Crispy Pan Fried Oysters* ~ \$17.95

Ivar's World-Famous Fried True Cod and Chips ~ \$16.95

An Ivar's original since 1938

Beer Battered Wild Alaskan Halibut and Chips ~ \$19.95

Northwest Platter ~ \$19.95

Battered wild salmon, true cod, scallops and prawns