

Ivar's Dinner Features

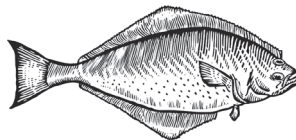
Starters & Shareables

Fresh Oysters on the Half Shell *GF
Strawberry-Champagne mignonette
6 ~ 26 • 12 ~ 48

Orange Blossom-Honey Garlic Prawn Skewer with Grilled Romaine Salad
3 citrus vinaigrette, bacon, red bell peppers, blood orange segments,
toasted Hazelnuts, pickled fennel, ~ 23
Add extra prawn skewer ~ 8

Seared Fresh Curried Halibut Cakes
Cucumber Raita, apricot-ginger chutney ~ 20

Entrées



First-of-the-season fresh Alaska Halibut has arrived!

Pan Seared Fresh Ember Crusted Alaska Halibut *
Roasted garlic-cherry tomato relish, extra-virgin olive oil,
Mediterranean Cous-Cous salad, baby brick carrots ~ 42

**Alder Grilled Fresh Alaska Halibut,
King Salmon & Crab Cake Trio** *GF
Martini relish, 3 citrus vinaigrette, roasted garlic-shallots
rosemary baby red potatoes, asparagus ~ 46

Alder Grilled Fresh Alaska Halibut *GF
Alder grilled pineapple relish, crispy prosciutto chip,
sweet chili sauce, cilantro-ginger infused jasmine rice,
seasonal vegetable ~ 44

Grilled 8oz Filet Mignon *GF
Truffle butter, red potato mash, grilled asparagus ~ 75
Add on 5oz Fresh Halibut ~ 23

Chef's Daily Featured Fresh Fish
Ask your server for today's catch!

Dessert

Guava Cheesecake
Pink guava coulis ~ 10

† Denotes gluten free menu items. Other items may be made gluten free by modification. Ask your server for details.
* The Snohomish 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.
We will gladly provide separate checks for parties of 7 or less. We add a 18% gratuity to parties of 8 or more.