

Ivar's Dinner Features



Starters and Shareables

Fresh Whidbey Island Oysters on the Half Shell

Served with fresh strawberry mignonette
3 for 6 • 6 for 11 • 9 for 16 • Dozen for 20

Oven Baked Fresh Oysters Rockefeller

Fresh shucked oysters on the half shell baked with a fresh mix of spinach, sautéed bacon, shallots, sweet cream and Sambuca liqueur
4 for 12 • 8 for 22 • Dozen for 30

Yukon Gold Potato and Leek Soup

This rich winter soup is finished with Oregon black truffle crème fraiche and frizzled leeks
Cup ~ 4.5 • Bowl ~ 6

Braised Beef and Ravioli

Five spice marinated bourbon-braised beef, Cucina Fresca smoked mozzarella ravioli and organic mirco greens ~ 10



Entrées

Seared Fresh New Bedford Bay Sea Scallops

Sweet pea and tarragon ravioli, carrot coulis, organic micro greens ~ 32

Grilled Washington Coho Salmon

Today we offer this great salmon with sherry cream sauce, sweet potato gnocchi, house-smoked bacon, shaved fennel and fresh tarragon ~ 24

Grilled Alaska King Salmon

Served with lemon and olive oil poached baby artichokes, Dungeness crab meat and mashed Yukon gold potatoes ~ 30

Seared Sitka Sound Lingcod

This lingcod fillet is accompanied by a Uli's Spanish chorizo and basil risotto cake, finished with a shiitake mushroom and oregano ragout ~ 25

Maine Lobster Tail

Oven roasted 14oz Maine lobster tail, roasted baby Yukon potatoes ~ 42

Fresh Whole Dungeness Crab

Quantities are limited, as we bring our crab in fresh each day
2 pound steamed crab, roasted baby Yukon potatoes ~ 38