

Ivar's Lunch 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

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 ~ 17

Grilled Alaska King Salmon

Served with lemon and olive oil poached baby artichokes and
Yukon gold mashed potatoes ~ 20

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 ~ 17

Potato Leek Soup and Grilled Essential Bread Sandwich Combo

This rich winter soup is finished with Oregon black truffle crème fraiche
and frizzled leeks and paired with grilled mozzarella sandwich ~ 10

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