

# *Mukilteo Landing Mother's Day Brunch*

*All brunches are served with a fresh fruit plate and fresh baked breakfast breads served with honey butter and freezer jam*

## *~ Eggs Specialties ~*

*All egg dishes come with our oven roasted red pepper spiced breakfast potatoes*

### **Dungeness Crab Cake Benedict**

Two poached eggs, toasted English muffin, orange infused hollandaise sauce along with Northwest Dungeness crab cakes ~ \$20

### **Possession Sound Eggs-travaganza**

Four large eggs scrambled together with red peppers, caramelized sweet onion, fresh dill and shredded Swiss cheese. Topped with Dungeness crab meat, fresh Oregon Bay shrimp, sliced avocado and sour cream ~ \$19

### **Smoked Wild Alaskan Salmon Omelet**

Sautéed mushrooms, green onions, Tillamook white cheddar cheese, fresh herbs ~ \$17

### **Maine Lobster and Baby Prawn Omelet**

Fresh spinach, caramelized onions, Brie cheese, fresh herbs ~ \$20

### **Classic Eggs Benedict**

Two poached eggs, toasted English muffin, hollandaise, Canadian bacon ~ \$17

### **Mediterranean Style Vegetable Frittata**

Artichoke hearts, sun dried tomatoes, feta cheese, red onions, peppers, mushrooms, zucchini ~ \$15

### **Smoked Wild Alaskan Salmon Hash and Eggs**

Apple-wood smoked coho salmon tossed with Yukon gold potatoes, onions, peppers and fresh thyme. Served with two thick cut strips of bacon and a farm fresh fried egg ~ \$18

### **Painted Hills Farms Braised Beef Short Ribs with Fried Egg**

Short ribs roasted for three hours with red wine and tarragon served on toasted Panzanella bakery bread with peppery crisp arugula, fried sunny side up egg and smothered with rich pan gravy made from the braised ribs ~ \$20

### **Grand Marnier French Toast**

Thick egg bread, Grand Marnier infused batter, maple syrup, whipped butter, choice of bacon or sausage ~ \$14

### **Belgian Style Waffles**

Featuring Carbon's premium malted waffle batter, maple syrup, whipped butter, choice of bacon or sausage ~ \$14

With Oregon four berry compote ~ Add \$2

With Fresh Strawberries and whipped cream ~ Add \$2

### **Buttermilk Biscuits and Homemade Sausage Gravy**

Toasted buttermilk biscuits, creamy sausage and onion gravy, scrambled eggs, choice of sausage or bacon ~ \$16

*We will gladly provide separate checks for parties of 7 or less. A 17% gratuity will be added to parties of 8 or more. 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.*

# *Mukilteo Landing Mother's Day Lunch*

## *~ Lunch Starters ~*

### **Ivar's Famous Seafood Cocktails**

Oregon bay shrimp \$7 ~ Dungeness Crab \$10

### **Warm Dungeness Crab Dip**

Oregon bay shrimp, artichoke hearts, Parmesan, toasted crostini ~ \$13

### **Calamari Fritti**

Chipotle-lime aioli, crisp nappa cabbage slaw ~ \$10

### **Jumbo Coconut Prawns**

Sesame-plum dipping sauce, cucumber-seaweed salad ~ \$11

### **Ivar's Famous Chowders**

Our Original White Clam Chowder or our new Wild Alaskan Salmon Chowder  
Cup \$5 ~ Bowl \$6.5

### **Dungeness Crab Bisque**

Dungeness crab meat, corn and a hint of sherry  
Cup \$6.5 ~ Bowl \$8

### **Landing House Salad**

Tomato, cucumber, spun carrot, garlic herb croutons, choice of dressing ~ \$6

### **Classic Caesar Salad**

House made Caesar dressing, Parmesan cheese, garlic croutons ~ \$6.50

## *~ Lunch Specialties ~*

### **Wild Quinault River Apple Smoked Coho**

Wild Alaskan Coho smoked in-house daily using only Washington applewood chips  
lemon thyme beurre blanc, 12 Star balsamic syrup, Yukon gold garlic mashed potatoes,  
steamed fresh green beans ~ \$19

### **Fresh Alaskan Halibut Gorgonzola**

Fresh tender halibut fillet smothered in a rich creamy gorgonzola cream sauce and baked to  
perfection, served with Yukon Gold mashed potatoes and steamed fresh green beans ~ \$22

### **Mukilteo Seafood Sauté**

Alaskan salmon, halibut, true cod, scallops, prawns sautéed with mushrooms, zucchini and  
finished with a rich creamy tarragon crab butter sauce and 12 star balsamic syrup ~ \$18

### **Alaskan Halibut and Chips**

Tender Alaskan halibut lightly dipped into a Mac and Jack's African Ale batter and  
then rolled in crispy Japanese panko bread crumbs and fried until golden brown ~ \$19

### **Dungeness Crab Melt**

Fresh Dungeness crab and Oregon bay shrimp meat in a rich mixture of cream cheese, sweet  
peppers and green onions. Baked on top of bakery fresh French baguettes with Tillamook  
cheddar cheese ~ \$16

### **Ivar's Fried Seafood Combo**

True cod, baby prawns, clams strips, onion rings ~ \$18

### **Washington Dungeness Crab Louie**

Classic Louie preparation, 1000 Island Dressing ~ \$20

### **Northwest Seafood Cobb Salad ~ \$18**

Blackened salmon, bay shrimp, smoked scallops, bleu cheese, hard cooked egg,  
toasted hazelnut, green goddess dressing ~ \$18

### **Ivar's Famous Four Piece Fish 'n Chips**

Ivar's original made with Pacific true cod. Served since 1938! ~ \$15