

# Ivar's Dinner Features

## *Starters*

### **Warm Laura Chenel Chevre and Roasted Beet Salad**

Toasted hazelnut crusted chevre served warm with yellow and red roasted beets, baby greens, Mandrin tangerine vinaigrette and giant garlic herb crouton ~ \$8

### **Roasted Garlic and Brie Cheese**

Whole heads of garlic roasted until tender, served with warm brie cheese, toasted cashew margoram pesto, sun dried tomatoes, extra virgin olive oil, 12 star balsamic vinegar and toasted crostini ~ \$10

### **Trio of Festive Holiday Dips for Sharing**

Spicy sweet pepper dip made with our own special sweet pepper relish, in-house smoked salmon caper dip, and our famous warm spinach artichoke dip served with toasted crostini and assorted crackers ~ \$12

### **Fresh Washington Oysters on the Half Shell**

Fresh locally grown and shipped directly to our back door, selection will change daily so please ask your server for today's offering. Served with red wine shallot mignonette or cocktail sauce on request  
3 for \$6 • 6 for \$11 • 9 for \$16 • 12 for \$20

## *Entrees*

### **Alaskan Apple-Wood Smoked Coho Salmon**

Smoked in house using our signature in house apple wood cold smoking technique to lightly infuse the filets with a delicate perfume of the outdoors. The salmon is then grilled to order and served with Lemon thyme butter sauce, basil oil and Yukon garlic mashed potatoes ~ 5oz for \$23 • 7oz for \$26

### **Seared Rare Ahi Tuna Stack**

Pristine Ahi tuna filet is rubbed with wild porchini sea salt and herbs and pan roasted to medium rare. We then stack the tuna with roasted eggplant, red peppers, spinach, balsamic grilled red onions on top of a shitake mushroom risotto cake. Served with lemon herb beurre blanc and warm ratatouille ~ \$28

### **Wild Alaskan Lingcod Stuffed with Shrimp and Brie Cheese**

Filletts of lingcod are split down the middle and stuffed full of Brie cheese combined with caramelized onions, petite shrimp, fresh basil, lemon juice and mascarpone cheese. Served with Israeli cous-cous, orzo pasta and quinoa pilaf and sautéed spinach ~ \$26

### **Pan Fried Jumbo Alaskan Razor Clams**

An Ivar's Mukilteo house specialty so good we have to keep them on the menu Panko herb bread crumbs, jalapeno-ginger tartar sauce, cabernet rice pilaf ~ \$24

### **Chefs Daily Featured Fresh Fish**

A selection hand-picked daily by our talented chefs for your dining pleasure. We strive to serve the freshest seafood expertly prepared using our local Northwest bounty of fresh produce and carefully selected ingredients to offer you a truly unique and one of a kind dining experience.

*Please ask your server for today's offering.*



\*The Snohomish County Health Department would like to remind you that eating raw or undercooked shellfish or fish may increase your risk of developing food born illness. All of our steaks and fish are cooked to order.