

# Ivar's Lunch Features

## Starters

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

3 for \$6 ~ 6 for \$11 ~ 9 for \$16 ~ 12 for \$20

*Snoqualmie "Naked" Chardonnay, Columbia Valley, WA 8/31*

### **Squash and Corn Soup**

With a crab, bacon, corn and piquante pepper relish ~ 7

### **Smoked Alaskan Weathervane Scallops**

Atop a savory tuile cookie and drizzled with blood orange reduction ~12

### **Wild Mushroom Pork Belly**

Braised Niman Ranch pork belly, wild mushrooms, and Essential Bakery bread tossed with winter greens in a spiced cider vinaigrette and port-balsamic reduction ~ 9

## Entrées

### **Sole Mates! In Honor of Our "Flounder," Ivar Haglund**

We're saluting Ivar Haglund's love of Northwest Petrale sole by preparing it just the way he liked it, pan-fried with a cornmeal and Parmesan crust. Served with fresh orange beurre-blanc sauce rice and watercress salad ~ \$17

*Pair with Montinore Estate "Almost Dry" Riesling, Willamette Valley, OR 8/29*

### **Fresh Ling Cod with Dungeness Crab**

Longline caught Ling Cod fillet stuffed with Northwest Dungeness crab and breaded. Served with roasted fingerling potatoes, alder grilled asparagus and finished with a orange buerre blanc ~ 18

*Pair with L'Ecole #41 Semillon, Columbia Valley, WA 9/34*

### **Copper River Sockeye**

Thanks to a bountiful run, at the peak of season we were able to source cherished Copper River Sockeye to set back for the winter season. Served atop a stew of Uli's Andouille sausage, corn and chanterelles in a Marsala reduction ~ 24

*Pair with Thistle Pinot Noir, Dundee Hills, OR 12/48*

### **Salmon House Salmon Burger**

Our house-trimmed salmon, diced and seasoned with fennel and spices. Alder grilled and served with house pickled red onion, lettuce, tomato, onion and herbed mayo atop Macrino Bakery brioche bun. Served with fries ~ 13

*Pair with a Local Brewed Seasonal Draft 5/pint*

### **All Natural Omaha NY Steak**

A choice cut of Nebraskan grass fed beef, served with a sour cream, piquillo pepper and onion stuffed, smushed red potato, award winning Rogue River blue cheese and house made onion rings. Drizzled with port wine reduction ~ 32

*Pair with Helix "Stillwater Creek" Merlot, Columbia Valley, WA 10/40*

## Desserts

### **Winter Bread Pudding**

*Sugar and spice and everything nice...*

With a ginger spiced crème anglais ~ 7