

# Ivar's Famous Soups & Chowders

Created locally at our Chowder Kitchens in Mukilteo. Look for your favorites online at [www.ivalschowders.com](http://www.ivalschowders.com) or at your favorite local retailer!

## **Ivar's Puget Sound White Clam Chowder**

*The one we are known for!* Distinctive Northwest style white Clam chowder with a smoky hint of bacon ~ Cup \$5 • Bowl \$6.50 • Entrée Size \$10.75

## **Ivar's Wild Alaskan Smoked Salmon Chowder**

*Grand prize winner of the 2010 Alaska Symphony of Seafood award!*  
A slightly spicy flavored chowder made with smoked Alaska salmon pieces ~ Cup \$5.50 • Bowl \$7.00 • Entrée Size \$11.25

## **Ivar's Chicken Coconut Curry Soup**

*Our newest addition to our retail soup line.*  
Made with red curry, coconut milk, lemongrass, ginger and Thai basil  
Cup \$5 • Bowl \$6.50 • Entrée Size \$10.75

# Salads

## **Baby Greens Salad**

Organically grown greens tossed with your choice of house-made dressings ~ \$6

## **Classic Caesar Salad**

Made with our own Anchovy garlic dressing, Parmesan cheese and house-made Parmesan croutons ~ \$6

## **Blackened Alder Smoked Alaska Coho Caesar Salad**

Wild caught fillets of Alaska Coho salmon. Dusted with a mix of spices and slowly cooked over our open alder wood grill ~ \$14

## **Ivar's Seafood Caesar Salad**

Featuring succulent Northwest Dungeness crab meat, poached baby prawns and plump jumbo prawns ~ \$19

## **Soup and Salad Combination**

A cup of your favorite Ivar's soup or chowders along with your choice of Baby Greens or Classic Caesar salad ~ \$11  
*With 4 Oz Blackened Coho \$14.00 • With Dungeness Crab Meat \$15*

# Sandwiches

*All sandwiches are served with French fries*

## **Blackened Alder Smoked Alaska Coho**

Cooked over our open alder wood fires. Served atop a Macrina Bakery baguette. With tomatoes, romaine and garlic mayonnaise ~ \$13

## **The Salmon House Prime Grade Ground Burger**

Start with ground prime grade seasoned chuck. Grill over alder wood. Served on a Macrina Bakery brioche bun with smoked Oregon blue cheese and chipotle mayo ~ \$12  
*Also available with Draper Valley chicken*

## **Dungeness Crab Melt**

Served atop a Macrina Bakery sliced baguette with fresh tomatoes and Tillamook cheddar cheese ~ \$13

## **Alder Smoked Coho Salmon BLT**

Smoked over our alder wood fire. Stacked with braised Niman Ranch pork belly, sundried tomato aioli and fresh arugula leaves ~ \$14

## **Alder Smoked Vegetable Focaccia Sandwich**

Made with alder roasted zucchini, eggplant and red peppers. With fresh mozzarella ~ \$14

# Alder Wood Smoked

*The following items are all slow cooked over our special alder wood fire*

## **Alaskan Salmon Sampler**

A taste of Ivar's Salmon house! Featuring a 3 oz piece of both wild caught Alaskan King and Coho salmon fillets cooked over our alder wood fires ~ \$18

## **Alder Smoked Alaska Coho Salmon Fillet**

Also known as Silver salmon. These fillets have a milder flavor and are leaner than Sockeye or King salmon fillets ~ 4 oz \$13 • 6 oz \$16

## **Alder Smoked Alaska Sockeye Salmon Fillet**

These fillets are known for their firm texture and brilliant red color. Sometimes referred to as red salmon ~ 4 oz \$13 • 6 oz \$16

## **Alder Smoked Alaska Red King Salmon Fillet**

Succulent in flavor and high in Omega-3s. These fillets are perfect for cooking over our alder wood fire ~ 4 oz \$16 • 6 oz \$19

## **Alder Smoked Sitka Sound White King Salmon Fillet**

The same high Omega-3 level as a Red King salmon, with a lighter, more delicate flavor ~ 4 oz \$15 • 6 oz \$18

## **Alder Smoked Alaska Halibut Fillet**

Caught in the icy waters of Alaska. Low in fat, mild flavor. Slowly cooked over our alder wood fire ~ 6 oz \$20

## **6oz Prime Grade Top Sirloin**

Cooked to taste. Presented with maitre'd butter ~ \$17

# Salmon House Favorites

## **Ivar's World Famous Fish 'n Chips**

An Ivar's original since 1938! Lightly cooked Alaska True Cod. Served with Ivar's famous tartar sauce and French fries. 3 pc \$12 • 4 pc \$15

## **Ivar's Beer Battered Alaskan Halibut 'n Chips**

Dipped in our house made beer batter and crunchy Asian-style rice panko. Cooked to a golden color and served with Ivar's famous tartar sauce and French fries ~ 3 pc \$19

## **Fresh Northwest Oysters**

Locally grown and harvested, these fresh shucked oysters have a delicious delicate flavor. Available lightly dusted and pan fried, sautéed with white wine and butter, or quickly fried ~ \$14

## **Fresh Manila Clams**

Locally grown Hood Canal Manila clams cooked in a flavorful broth made with fresh shallots, carrots, celery, onions, garlic, wine and butter (also great to share to start your lunch) ~ \$12

## **Ivar's Fried Seafood Combination**

Featuring our original Alaska True cod, jumbo prawns and tender clam strips. Served with Ivar's famous tartar sauce and French fries ~ \$15

\*The King 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. We will gladly provide separate checks for parties of 7 or fewer. 17% gratuity added for parties of 8 or more.