

Ivar's Lunch Features

[Rosé Features]

Erath Pinot Noir Rosé

Oregon **9.50 / 36**

La Crema Pinot Noir Rosé

Monterey, CA **10 / 38**

Fleur de Mer Rosé

Cotes de Provence, France **11 / 42**

[Starters and Shareables]

Soy-Ginger Smoked Copper River Salmon

Avocado vinaigrette, mango relish, daikon radish sprouts, taro chips **18**

Classic White Wine Clams †

Garlic broth, shallots, carrots, celery, onions, wine, butter **17**

Coconut Curry Mussels †

Yellow curry coconut sauce, green onions, cilantro **16**

[Entrées]

Fresh Copper River Salmon has Arrived!

Enjoy this mouth-watering fish from Copper River, Alaska, considered by many as one of the best tasting salmon in the world.



Grilled Copper River King Salmon *

Soy syrup, roasted shiitake mushroom and carrot salad, sesame crusted Calrose rice cake **37**

Grilled Copper River King Salmon †*

Preserved huckleberry vinaigrette, Yakima Valley asparagus, garlic roasted baby Yukon Gold potatoes **37**

Grilled Copper River Sockeye Salmon †*

Thyme jus, herb roasted baby carrots, goat cheese and basil risotto cake **27**

House Smoked Bacon Wrapped Fresh Wild Alaska Halibut †*

Sherry wine vinaigrette, butter steamed Yakima Valley asparagus, garlic roasted baby Yukon Gold potatoes **27**

Grilled Fresh Wild Alaska Halibut †*

Black truffle infused oil, garlic and herb roasted portobello mushrooms, garlic roasted baby Yukon gold potatoes **27**

Pier 54 Cioppino

Clams, mussels, shrimp, salmon, halibut and True cod, tomato-fennel broth, grilled Essential Bakery bread **22**

† Denotes gluten free menu items. Other items may be made gluten free by modification. Ask your server for details.

* 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 less. We add a 18% gratuity to parties of 8 or more.