

Ivor's Lunch Features

Starter

Fresh Alaska Salmon Cakes *

Pan fried with clarified butter, preserved lemon-fennel beurre blanc, crispy Walla Walla onion straws ~ 15

(Contains shellfish)

Northwest Selections

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.



Fresh Copper River King Salmon †*

Wild morel mushrooms pan fried in shallot butter, roasted fingerling potatoes, steamed asparagus, preserved lemon-fennel beurre blanc ~ 32

Fresh Copper River Sockeye Salmon *

Served on cedar plank with sautéed Walla Walla sweet onions and smoke cured bacon, Salmon House specialty cornbread pudding, steamed asparagus ~ 26

Fresh Copper River Sockeye Salmon Salad *

Crisp romaine heart, Oregon Point Reyes blue cheese, bacon, Italian Roma tomato salsa, anchovy-garlic dressing, house made croutons ~ 23

Fresh Alaska Halibut †*

Washington Granny Smith apple and ginger chutney, Jasmine rice pilaf, organic local grown baby rainbow carrots ~ 27

Chef's Daily Feature

Ask your server for today's catch!

Dessert

Washington Rhubarb & Strawberries Devonshire

In season local Rhubarb and strawberry compote, Devonshire cream served over house made Amaretto biscuit ~ 9

† 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.