



Starters & Shareables

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 7 • Bowl ~ 9

Mixed Greens Salad

Tomato, cucumber, spun carrots, red onion,
house-made croutons, choice of dressing ~ 8

Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese
ribbons, house-made croutons ~ 9

Crispy Calamari

Seasoned flour, house-made chipotle-lime aioli,
crispy spinach leaves ~ 16

Entrées

Spicy Blackened Wild Salmon Caesar *

Wild salmon filet, anchovy-garlic
dressing, Parmesan cheese ribbons,
house-made croutons ~ 19.50

Mixed Grill †*

Alder grilled prawns, Alaska halibut,
seared Alaska Weathervane scallops,
lemon-butter sauce, roasted fingerling
potatoes, seasonal vegetable ~ 39

Cedar Plank Wild Alaska Sockeye Salmon *

Truffle butter, house-made signature cornbread
pudding, seasonal vegetable
5oz 24 | 7oz 36

Country Natural Beef Cheeseburger *

Tillamook Cheddar, bistro sauce, lettuce, tomato,
red onion, brioche bun, French fries ~ 15

Alder Grilled Wild Alaska Coho Salmon †*

Fingerling potatoes, sautéed spinach, lemon
5oz 24 | 7oz 35

Country Natural Steak *

Dried cherry Bordelaise,
Dijon horseradish butter, fingerling potatoes,
crispy onion straws, seasonal vegetable
6oz Center Cut Filet Mignon ~ 44

Alder Grilled Wild Salmon Duo †*

Sockeye and Coho, lemon-butter sauce,
fingerling potatoes, seasonal vegetable ~ 25.50

Fried Northwest Platter

Alaska True Cod, surf clam strips, shrimp,
French fries ~ 20

Blackened Rockfish Tacos

Spicy blackened Pacific rockfish, cilantro-cabbage
slaw, chipotle-lime taco sauce, mango salsa,
flour or corn tortillas, house-made
tortilla chips, pico de gallo ~ 16

Ivar's World-Famous Fish 'n Chips

Alaska True cod, French fries, coleslaw
3pc 19 | 4pc 21

Alder Grilled Wild Salmon Sandwich *

Fresh tomatoes, seasonal greens, balsamic
vinaigrette, red onion, basil-pesto aioli, brioche
bun, sweet potato waffle fries ~ 18

Cajun Salmon 'n Chips

Cajun breaded salmon, French fries, coleslaw
3pc 19 | 4pc 23

Chicken Saltimbocca

Alder grilled chicken breast, prosciutto, smoked
mozzarella, roasted pear, fresh sage, lemon-butter
sauce, cornbread pudding, seasonal vegetable
5oz 23 | 7oz 27

Halibut 'n Chips

Beer batter, panko breadcrumbs,
French fries, coleslaw
2pc 23 | 3pc 29

† 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.



Drinks

Specialty Cocktails

Ivarita Sauza Blue Silver, Cointreau, sour mix, cranberry juice	10
Barrel Aged Manhattan In-house barrel aged Rittenhouse Rye, sweet vermouth, Angostura Bitters	14
Blood Orange Cosmo Vodka, orange liqueur, blood orange, cranberry juice, lime	9 ⁵⁰
Maple Bourbon Old Fashioned Knob Creek Bourbon, Grade A dark robust maple syrup, orange, Luxardo cherry, Angostura Bitters	13
Cucumber Rosemary Gimlet Bombay Sapphire Gin, fresh lime, cucumber, rosemary, simple syrup	12
Rose and Thorn Aperol, Belleruche Rosé, rose water, soda	11
Sangria Roja Red wine, brandy, fresh seasonal fruit, orange juice, soda	10
Lake Union Blues House-infused blueberry vodka, sour mix, soda	9

Draft Beers & Cider ~ 7

Kulshan Red Cap <i>Bellingham, WA</i>
Chuckanut Pilsner <i>Bellingham, WA</i>
Manny's Pale Ale <i>Georgetown, WA</i>
Hale's Supergoose IPA <i>Seattle, WA</i>
Mac and Jack's African Amber <i>Redmond, WA</i>
Pyramid Hefeweizen <i>Seattle, WA</i>
Seattle Cider Semi Sweet <i>Seattle, WA</i>

Bottles & Cans

Budweiser 5 ⁵⁰	Kaliber N/A 6
Coors Light 5 ⁵⁰	Diamond Knot Blonde 6 ²⁵
Rainier 6 <small>16oz Can</small>	Georgetown Bodhizafa 6 ²⁵
Corona 6	Georgetown Lucille IPA 6 ²⁵
Guinness Stout 6 <small>16oz Can</small>	Silver City Ridgetop Red 6 ²⁵
Heineken 6	

Non-Alcoholic

Pom-berry Soda Pomegranate syrup, cranberry juice, mint leaves, lime, lemon-lime soda	5
Wildberry Fizz Fresh lemonade, wildberry purée, lemon-lime soda	5
Fresh-Squeezed Lemonade Regular, Strawberry, Raspberry or Blackberry	4 ⁵⁰
Henry Weinhard's Sodas Root Beer, Vanilla Cream, Black Cherry	4 ⁵⁰
Martinelli's Sparkling Cider	12
Split	6

White Wine by the Glass

Sauvignon Blanc	
Hogue Cellars (WA)	8 ⁵⁰
àMaurice "Pour Me" (WA)	9 ⁵⁰
Kim Crawford (NZ)	11
Pinot Gris / Grigio / Blanc	
Acrobat Pinot Gris (OR)	9 ⁵⁰
Lange "Ivar's" Pinot Gris (OR)	10 ⁵⁰
Chardonnay	
14 Hands (WA)	8 ⁵⁰
Chateau Ste. Michelle "Indian Wells" (WA)	11
La Crema (CA)	14
Additional Whites & Bubbles	
Belleruche Rosé (France)	8 ⁵⁰
Chateau Ste. Michelle Riesling (WA)	8 ⁵⁰
Vandori Prosecco (Italy)	9

Red Wine by the Glass

Pinot Noir	
Stoller (OR)	11 ⁵⁰
Lange "Ivar's Reserve" (OR)	13 ⁵⁰
Merlot	
Chateau Ste. Michelle "Indian Wells" (WA)	10 ⁵⁰
Syrah	
J Lohr (CA)	9 ⁵⁰
Chateau Ste. Michelle (WA)	10
Cabernet Sauvignon	
14 Hands (WA)	8 ⁵⁰
Northstar "Cosmic Egg" (WA)	12
Additional Reds & Blends	
Zolo Malbec (Argentina)	9

Desserts

Chocolate Hazelnut Torte Hazelnut shortbread crust, chocolate cake, Oregon hazelnuts, white and dark chocolate mousse, caramel sauce ~ 9.50
New York Cheesecake Passion fruit sauce, shaved white chocolate, honey whipped cream ~ 9.50
Ice Cream Blackberry, Vanilla, Raspberry Sorbet ~ 5