

Ivar's Dinner Features

[Acres Signature Cocktails]

Huckleberry Drop

44° North Huckleberry Vodka, fresh lemon juice, simple syrup, huckleberries **11**

Stateside Manhattan

Westland American Oak Single Malt, Antica Sweet Vermouth, bitters **15**

Copperworks Vesper

Copperworks Gin, Copperworks Vodka, Lillet **13**

Dry Fly Aviation

Dry Fly Gin, Luxardo Maraschino Liqueur, Crème de Violette, fresh lemon juice **12**

[Starters and Shareables]

Locally Grown Hand Shucked Oysters †

Ask your server for today's selection

Served with a watermelon mignonette

1/2 Dozen **16** ~ Dozen **30**

Classic White Wine Clams †

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

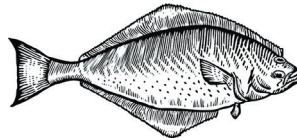
Coconut Curry Mussels †

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

Chimichurri Marinated Grilled Shrimp †

Tzatziki sauce, pickled cucumber and sweet onion **16**

[Entrées]



First-of-the-season fresh Alaska Halibut has arrived!

House-Smoked Bacon Wrapped Fresh Wild Alaska Halibut †*

Sherry wine vinaigrette, seasonal vegetables, garlic roasted baby Yukon Gold potatoes **37**

Seared Fresh Wild Alaska Halibut †*

House-smoked bacon and red wine vinaigrette, pea sprout and carrot salad, basil risotto cake **22**

Grilled Fresh Wild Alaska Halibut †*

Black truffle infused oil, garlic and herb roasted portobello mushrooms, butter mashed Yukon Gold potatoes **37**

Wild Alaska Coho Salmon

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

Pier 54 Cioppino

Clams, mussels, shrimp, King crab, salmon, halibut and True cod simmered in a tomato-fennel broth, grilled Essential Bakery bread **36**

Chili Marinated Grilled Shrimp †*

Red miso vinaigrette, roasted baby carrots, steamed white rice **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.