

Ivar's Dinner Features

Cocktails

Whidbey Lemondrop or Margarita

Choose from Whidbey Island Distillery's Loganberry, Blackberry, Raspberry or Boysenberry liqueur flavors.
Featuring Tito's Vodka or Tres Agaves Tequila ~ 12

The Eagle Has Landed

Eagle Rare Bourbon, orange bitters, orange, Luxardo cherry, soda, mint ~ 13

Hendrick's Mule

Hendrick's Gin, apple cider, lemon juice, ginger beer ~ 11

Starters/Shareables

Fresh Wild Alaska Halibut & Shrimp Ceviche

Cara Cara orange, spicy lime, taro root chips ~ 15

Washington Grown Shucked Oysters On the Half Shell †*

Served with a crisp and refreshing mango mignonette
3 for 9 • 6 for 15 • 9 for 20 • Dozen for 26

Penn Cove Steamers †

Locally grown in the pristine waters of Whidbey Island's famed Penn Cove

Manila Clams • Mussels • Combination

Choose between our classic white wine-butter sauce

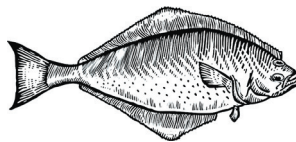
OR

Thai red curry, coconut-lime broth ~ 16

Grilled Shrimp

Honeydew melon salsa, crispy prosciutto ~ 14

Entrées



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

Pan Seared Fresh Wild Alaska Halibut & Coconut Crusted Shrimp

Honeydew melon salsa, aji-mirin Jasmine rice, sweet chili sauce ~ 37

Pine Ridge Chenin Blanc-Viognier, CA 11 / 44

Fresh Wild Alaska Halibut a la Cataplana

Serrano ham, Spanish chorizo, clams ~ 37

Argyle Chardonnay, Willamette Valley, OR 14 / 56

Sesame & Chili Crusted Sashimi Grade Ahi Tuna Salad

Cilantro-lime vinaigrette, crispy maifun noodles,

Napa cabbage-Romaine lettuce mix, red pepper, green onion ~ 26

L'Ecole Semillon, Columbia Valley, WA 10 / 44

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

* The Snohomish 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.