

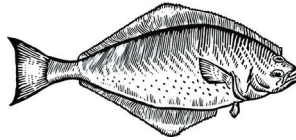
Ivor's Lunch Features

Starter

Margherita Grilled Shrimp Skewer †*

Alder grilled marinated shrimp, cilantro vinaigrette slaw, mango-lime salsa, house-made tortilla chips ~ 14

Northwest Selections



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

Fresh Alaska Halibut with Local Rhubarb †*

Poached in court bouillon, preserved lemon fennel beurre blanc, roasted fingerling potatoes, sautéed spinach, rhubarb-jalapeño salsa ~ 27

Ponzi Pinot Gris, Willamette Valley, OR ~ 11 / 46

Bacon Wrapped Fresh Alaska Halibut †*

Mango-sweet chili barbecue sauce, roasted garlic Yukon Gold mashed potatoes, mango-lime salsa, seasonal vegetable ~ 28

Argyle Chardonnay, Willamette Valley, OR ~ 11⁷⁵ / 45

Alder Grilled Fresh Alaska Halibut †*

Roasted tomato vinaigrette, sweet pea risotto, grilled spring onions ~ 28

Belleruche Rosé, Cotes du Rhone, France ~ 8⁵⁰ / 34

Alder Grilled Wild Sockeye Salmon *

Shiitake mushroom and asparagus relish, yakisoba noodles, red curry coconut sauce, stir fry vegetables ~ 24

Lange Pinot Noir, Willamette Valley, OR ~ 13⁵⁰ / 52

Chef's Daily Feature

Ask your server for today's catch!

Dessert

Local Rhubarb and Strawberry Crisp

Candied pistachio and oat crisp topping, served hot with vanilla ice cream ~ 10

† 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.