

# Ivar's 114<sup>th</sup> Birthday

## ~ Lunch Menu ~

Today only, buy any entrée and receive an entrée off this menu for just \$1.14.  
\$1.14 entrée must be of equal or lesser value.



### **Ivar's World-Famous Fish 'n Chips**

*Our Alaska True Cod is long-line and sustainably caught by Alaskan Leader Seafood*  
Alaska True Cod, coleslaw ~ 18

### **Blackened Salmon Caesar Salad\***

Anchovy-garlic dressing, Parmesan cheese ribbons,  
house-made croutons ~ 18.50

### **Ivar's Classic Louie\***

Dungeness crab and Oregon bay shrimp, Roma tomatoes,  
sliced hard boiled egg, sweet pepper, cucumbers,  
Thousand Island dressing ~ 25

### **Blackened Rockfish Tacos**

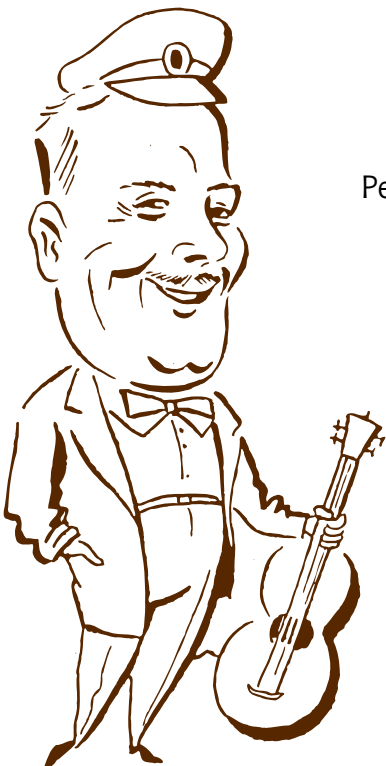
Spicy blackened Pacific rockfish, cilantro-cabbage slaw,  
chipotle-lime taco sauce, mango salsa, flour tortillas,  
house-made tortilla chips, pico de gallo ~ 15

### **Salmon House Seafood Medley**

Alaska salmon, halibut, shrimp, scallops,  
Penn Cove Manila clams, tomato-saffron-fennel sauce,  
grilled cornbread pudding ~ 21

### **Alder Grilled Sockeye Salmon\***

Preserved lemon-fennel beurre blanc,  
crispy shallots, Yukon Gold mashed potatoes,  
seasonal vegetables ~ 21



† 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.

# Ivar's 114<sup>th</sup> Birthday

## ~ Dinner Menu ~

Today only, buy any entrée and receive an entrée off this menu for just \$1.14.  
\$1.14 entrée must be of equal or lesser value.



### **Ivar's World-Famous Fish 'n Chips**

*Our Alaska True Cod is long-line and sustainably caught by Alaskan Leader Seafood*  
Alaska True Cod, coleslaw ~ 20

### **Blackened Salmon Caesar Salad\***

Anchovy-garlic dressing, Parmesan cheese ribbons, house-made croutons ~ 25

### **Alder Grilled Sockeye Salmon\***

Preserved lemon-fennel beurre blanc, crispy shallots, Yukon Gold mashed potatoes, seasonal vegetables ~ 33

### **Ivar's Classic Louie\***

Dungeness crab and Oregon bay shrimp, Roma tomatoes, sliced hard boiled egg, sweet pepper, cucumbers, Thousand Island dressing ~ 25

### **Salmon House Seafood Medley**

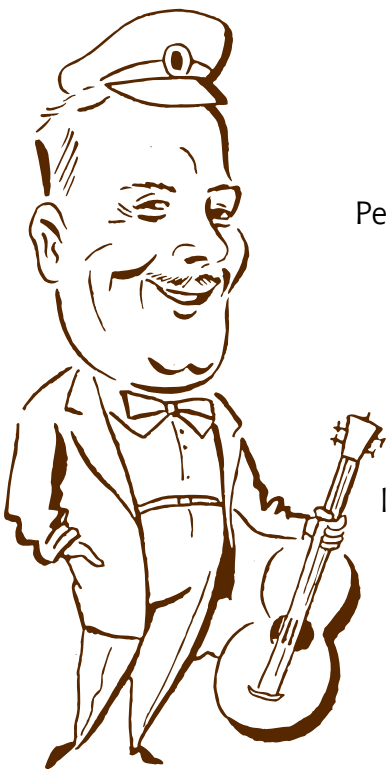
Alaska salmon, halibut, shrimp, scallops, Penn Cove Manila clams, tomato-saffron-fennel sauce, grilled cornbread pudding ~ 33

### **Chicken Saltimbocca**

Draper Valley farms chicken, Prosciutto, smoked mozzarella, roasted pear, fresh sage, lemon butter sauce, Yukon Gold mashed potatoes, sautéed spinach ~ 25

### **Fried Northwest Platter**

Alaska True Cod, Alaska halibut, surf clam strips, shrimp, French fries ~ 26



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