

# Father's Day Specials

## Libations

### **The Landing Bloody Mary**

*Choose from one of our own  
vodka infusions ~ 8*

Cilantro-Jalapeño; Basil-Black Pepper;  
Roasted Garlic-Pickle

### **Mimosa**

Champagne, OJ ~ 4

### **Champagne Magnolia**

Champagne, OJ, Grand Marnier ~ 5

### **Peach & Raspberry Bellini**

Sparkling wine, white peach and  
raspberry purée ~ 8

### **Conundrum**

### **Blanc de Blanc Sparkling**

California ~ 7

### **Conundrum**

### **Sparkling Rosé**

California ~ 7

## Brunch Entree's

*Breakfast items served with complimentary fresh fruit*

### **House-Made Biscuits and Gravy**

Buttermilk cheddar biscuits, sausage gravy, two eggs over medium ~ 17

### **Maine Lobster, Baby Prawn and Brie Cheese Omelette\***

Sautéed fresh spinach, caramelized onions, Brie cheese, fresh herbs.  
Topped with butter poached Maine lobster and baby prawns ~ 21

### **Possession Sound Eggs-travaganza †**

Three eggs, red peppers, caramelized sweet onion, fresh dill, shredded Provolone cheese.  
Topped with Dungeness Crab, Oregon Bay shrimp, sliced avocado, sour cream ~ 21

### **Poached Eggs a la Hollandaise**

Two poached eggs, Canadian bacon, toasted English muffins.  
Topped with Hollandaise sauce ~ 17

### **Dungeness Crab Benedict**

Two poached eggs, fresh Dungeness crab, toasted English muffins, Hollandaise sauce ~ 23

### **Can't Decide Benedict**

A trio of Benedicts featuring: fresh Dungeness crab, smoked salmon lox,  
Canadian bacon topped off with traditional Hollandaise sauce ~ 24

### **Foraged Mushroom & Caramelized Onion Scramble †**

Heirloom cherry tomatoes, zucchini, cheddar cheese ~ 19

*~ All above items served with breakfast potatoes ~*

### **House-Made Cinnamon Roll**

Cream cheese frosting, two sausage links, two slices of thick cut bacon,  
two eggs over medium ~ 15

*Individual Cinnamon Roll ~ 7*

### **Smoked Wild Alaska Salmon Hash and Eggs †**

Our signature apple-wood smoked salmon, Yukon Gold potatoes, onions, peppers, fresh dill.  
With two thick cut strips of bacon, two eggs over medium, lemon vinaigrette ~ 19

† 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.

# Soup, Salad and Starters

## **Crispy Fried Calamari**

Preserved lemon-basil aioli ~ 15

## **Dungeness Crab and Shrimp Dip**

A house favorite with artichoke, Parmesan cheese, rosemary cracker ~ 16

## **Pan Seared Fresh Maine Scallops †\***

Bacon-onion jam, caramelized pineapple butter sauce ~ 16

## **Steamers †**

Manila Clams • Mussels • Combination

Choose between our classic white wine-butter sauce OR

Thai red curry, coconut-lime broth ~ 16

## **Dungeness Crab Bisque**

Cream, sherry, corn, tomatoes

Cup 8.50 • Bowl 10.50 • Sourdough Bread Bowl ~ 14.50

## **Knife and Fork Salad †**

Local Bibb lettuce, fresh berries, shaved red onion, toasted almonds,  
strawberry vinaigrette, goat cheese ~ 10

Entrée Size ~ 15

## **Northwest Seafood Cobb Salad †**

Blackened Northwest salmon, Oregon bay shrimp, smoked sea scallops,  
avocado, tomato, hazelnuts, hard-boiled egg, Oregonzola crumbles,

Green Goddess dressing ~ 23

## **Ivar's Classic Louie †**

Tomatoes, sliced hard-boiled egg, sweet pepper, cucumbers, Thousand Island dressing

Dungeness Crab ~ 26 • Oregon Bay Shrimp ~ 16 • Combo Louie ~ 21

# Lunch Entrées

## **Pan Seared Fresh Alaska Halibut †\***

Maverick Mix Tomato relish, balsamic glaze,

Yukon Gold roasted garlic mashed potatoes, asparagus ~ 25

## **Cedar Planked Wild Sockeye Salmon \***

Hollandaise sauce, cornbread pudding, market vegetable ~ 22

## **Jasmine Rice Bowl**

Onion, celery, carrot, ginger, orange-chili soy glaze, toasted peanuts,  
red pepper, cilantro, Jasmine rice, wonton chips

Choose from: Seafood Combination ~ 15 • Grilled Chicken ~ 14

## **Pan Seared Blackened Tacos\***

Red cabbage slaw, black beans, lime-cilantro vinaigrette,  
pineapple-mango salsa, queso fresco, sour cream, tortilla chips

Alaska True Cod ~ 13 • Ahi Tuna ~ 15

## **Grilled Coho Salmon Sandwich\***

House-made focaccia bread, preserved lemon-basil aioli, tomato relish, lettuce ~ 15

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

Alaska True Cod, coleslaw ~ 17

## **Alaska Halibut Fish 'n Chips**

Mac and Jack's beer batter, crispy panko crust, coleslaw ~ 20

## **Fried Northwest Platter**

Alaska True Cod, surf clam strips, shrimp ~ 18