

Ivar's Lunch Features

Cocktail

Radiating Positivity

Hendricks Gin, Orgeat, Campari, pineapple and lime juice ~ 13

Appetizers

Taylor Shellfish Penn Cove Shucked Oysters *GF*

Red wine mignonette, lemon, seaweed salad
1/2 Dozen ~ 23 • Dozen ~ 45

Halibut Croquettes

Halibut, cheese blend, eggs, onion, lemon juice, panko bread crumbs, Worcestershire, garlic, Old Bay spice, smoky orange vinaigrette, jalapeño-lime slaw ~ 16

Entrées



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

Spring Halibut **GF*

Pan seared halibut, wine, spring vegetable medley of onion, carrots, asparagus, red radish, peas, parsley, dill, jasmine rice ~ 33

La Crème Pinot Gris, Monterey Country, CA ~ 11 / 42

Miso Glaze Halibut *

Miso sauce, roasted tumeric romanesco, garlic, ginger, green onion, shallots, red skinned mashed potatoes ~ 32

Milbrant Riesling, Columbia Valley, WA ~ 10 / 38

Saffron Alaska Halibut **GF*

Pan seared halibut, fava beans, asparagus, fennel, cherry tomatoes, parsley, saffron sauce, red skinned mashed potatoes ~ 35

Echo Bay Sauvignon Blanc, Marlborough, NZ ~ 11 / 42

Pepper Grilled King Alaska Salmon **GF*

Creamy polenta, Mediterranean olive salsa, roasted tumeric romanesco ~ 35

Lange Pinot Noir, Sonoma Coast, CA ~ 14 / 54

Copain Chardonnay, Sonoma Coast, CA ~ /70

Dessert

Strawberry Fruit Mousse

Whipped cream, fresh strawberries ~ 10

All of our steaks and fish are cooked to medium unless otherwise specified.

** Salmon and steak may be cooked to customer preference. Regarding the safety of consuming fresh partially cooked fish, information is available upon request. Consuming raw or undercooked steak may increase your risk of foodborne illness.*