

# Lunch

## Starters & Appetizers

### Ivar's Famous White Clam Chowder

Northwest-style white clam chowder, bacon  
Cup ~ 7 | Bowl 8.75 | Sourdough Bread Bowl ~ 13

### Dungeness Crab Bisque

Dungeness crab, crab and lobster stock, cream,  
sherry, corn, tomatoes, sour cream  
Cup ~ 8.50 | Bowl ~ 10.50  
Sourdough Bread Bowl ~ 14.50

### Landing House Salad

Mixed greens, tomato, carrot, red onion,  
cucumber, house-made garlic-herb croutons,  
choice of dressing ~ 8

### Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese,  
house-made garlic-herb croutons ~ 8.50  
Add Blackened Salmon ~ 11

### Bleu Knife and Fork Salad †

Oregonzola crumbles, sliced apples, shaved red  
onion, carrot, candied walnuts, crispy bacon, bleu  
cheese dressing ~ 10 • Entrée Size ~ 14

### Penn Cove Steamers †

Locally grown in the pristine waters of Whidbey  
Island's famed Penn Cove  
Manila Clams • Mussels • Combination  
Choose between classic white wine-butter sauce  
OR

Thai red curry, coconut-lime broth ~ 17

### Crispy Fried Calamari

Chipotle-lime aioli ~ 15

### Northwest Crab Cakes

Citrus beurre blanc, sweet chili sauce ~ 16

### Seared Rare Ahi Tuna †\*

Spicy sesame-red chili crust, seaweed salad,  
wasabi, pickled ginger ~ 14

### Coconut Crusted Shrimp

Sesame-plum dipping sauce, seaweed salad,  
sweet chili sauce ~ 16

### Pan Seared Fresh Maine Scallops †\*

Meyer lemon beurre blanc, bacon-onion jam ~ 17

## Entrées

### Clam Chowder and Salad Combination

Bowl of Ivar's Famous Clam Chowder with your  
choice of Classic Caesar or Landing House Salad ~ 14

### Ivar's Classic Dungeness Crab & Bay Shrimp Combo Louie †

Tomato, sliced hard-boiled egg, sweet pepper,  
cucumbers, Thousand Island dressing ~ 23

### Cucina Fresca Wild Mushroom Ravioli

Spicy Arrabbiata tomato sauce, seasonal  
vegetable, garlic, shallots, Parmesan cheese  
With Grilled Chicken ~ 22  
With Manila Clams ~ 26

### Northwest Crab Cakes

Dungeness and Rock crab, citrus beurre blanc,  
sweet chili sauce, Yukon Gold roasted garlic  
mashed potatoes, seasonal vegetable ~ 23

### Pan-Seared Blackened Tacos

Red cabbage slaw, black beans, chipotle-honey  
vinaigrette, pineapple-mango salsa, queso fresco,  
sour cream, tortilla chips  
Cod ~ 15 | Salmon ~ 17

### Crab Cake Sandwich

A mixture of Dungeness and Rock crab,  
Essential Bakery sourdough, Tillamook cheddar  
and provolone cheese, served with  
Crab Bisque and House Salad ~ 18

### 1/2 Pound Country Natural Beef Burger

Tillamook cheddar, Bistro sauce, bacon-onion jam,  
lettuce, tomato, red onion, fries ~ 16

### Grilled Salmon Sandwich

Harissa aioli, bacon, lettuce, tomato,  
brioche bun, fries ~ 16

### Possession Sound Paella †

Andouille sausage, halibut, salmon, shrimp,  
mussels, clams, chicken, Paella rice, saffron ~ 21

### Jasmine Rice Bowl

Carrot, celery, onion, ginger, red bell pepper,  
orange-chili sauce, cilantro, toasted peanut

Choose from:

Vegan ~ 14 | Seafood Combo ~ 16  
Grilled Chicken ~ 15

### Grilled Bristol Bay Sockeye Salmon †\*

Pluot plum-basil relish, balsamic glaze,  
Yukon Gold roasted garlic mashed potatoes  
and seasonal vegetable ~ 24

### Pan-Seared Alaska Halibut †\*

Tomato relish, balsamic glaze, Yukon Gold roasted  
garlic mashed potatoes, seasonal vegetable ~ 27

### Cedar Planked Wild Sockeye Salmon \*

Bacon-onion jam, Pinot Noir-shallot butter, house-  
made cornbread pudding, seasonal vegetable ~ 23

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

3pc Alaska True Cod ~ 18

### Alaska Halibut Fish 'n Chips 2pc

Mac and Jack's beer batter ~ 21

### Fried Northwest Platter

Alaska True Cod, surf clam strips, shrimp ~ 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.



# Drinks

## Specialty Drinks

<b>Blueberry Kamikaze</b>	<b>10</b>
Vodka, fresh blueberries, orange liqueur, lime, sour	
<b>A Mule Named Blue</b>	<b>10</b>
Vodka, fresh blueberries, lime, ginger beer, blueberry purée	
<b>Blueberry Smash</b>	<b>11</b>
Whiskey, fresh blueberries, lemon, blueberry purée, soda	
<b>White Peach Sangria</b>	<b>9</b>
White wine, white peach purée, brandy, seasonal fruit	
<b>Front Street Manhattan</b>	<b>13</b>
Kentucky Bourbon, sweet vermouth, Scruppy's Aromatic Bitters	
<b>Blood Orange Cosmo</b>	<b>9<sup>50</sup></b>
Vodka, orange liqueur, blood orange, cranberry juice, lime	
<b>Ivarita</b>	<b>10</b>
Sauza Blue Tequila, Cointreau, fresh margarita mix, float of cranberry juice	
<b>Whidbey Lemondrop Or Margarita</b>	<b>12<sup>50</sup></b>
Choose from Whidbey Island Distillery's Loganberry, Blackberry, Raspberry or Boysenberry liqueur flavors	
<b>Eddie's Famous Bloody Mary</b>	<b>9</b>
Our signature award-winning house-made Bloody Mary Mix	

## Draft Beer

16oz ~ 6<sup>75</sup>

<b>Diamond Knot IPA</b>	<i>Mukilteo, WA</i>
<b>Mac &amp; Jack's African Amber</b>	<i>Redmond, WA</i>
<b>Manny's Pale Ale</b>	<i>Seattle, WA</i>
<b>Widmer Hefeweizen</b>	<i>Portland, OR</i>
<b>Bud Light</b>	<i>St. Louis, MO</i>
<b>Chuckanut Pilsner Lager</b>	<i>Bellingham, WA</i>
<b>Elysian Contact Haze IPA</b>	<i>Seattle, WA</i>
<b>Elysian Dragon Tooth Stout</b>	<i>Seattle, WA</i>

Ask Your Server For Additional Selections!

To-Go  
Growlers:  
\$20 / \$15  
Refill

## Bottles and Cans

<b>Stella Artois</b>	11.2oz	<b>5<sup>50</sup></b>	<b>Guinness Stout</b>	16oz	<b>6<sup>75</sup></b>
<b>Budweiser</b>		<b>5<sup>50</sup></b>	<b>Seattle Cider Semi Sweet</b>	16oz	<b>7</b>
<b>Coors Light</b>		<b>5<sup>50</sup></b>	<b>Seattle Cider Dry</b>	16oz	<b>7</b>
<b>Rainier</b>	16oz	<b>5<sup>50</sup></b>	<b>Ace Pear Cider</b>		<b>6</b>
<b>Corona</b>		<b>6</b>	<b>Beck's N/A</b>		<b>5</b>
<b>Heineken</b>		<b>6</b>	<b>San Juan Hard Seltzer</b>		<b>6</b>
			Raspberry-Cran or Huckleberry		

## Desserts

### Ranka's Famous Caramel Carrot Cake

Cream cheese icing, caramel sauce ~ 9

### Burnt Cream

Ranka's seasonal flavor selection ~ 8

### Chocolate Decadence †

Raspberry sauce, espresso crème anglaise, espresso bark ~ 8

### Daily Dessert Special

Whether seasonal or just for fun, Ranka is always up to something. Ask your server for today's selection!

### Whidbey Island Ice Cream Co.

Classic Vanilla Bean or two rotating flavors!

Served in pizzelle cookie cup

1 Scoop ~ 5 • 2 Scoops ~ 9.50

## White Wine

### Blends & Selections

Lobo Hills Chenin Blanc	<i>WA</i>	12	40
Ryan Patrick Rosé	<i>WA</i>	9 <sup>50</sup>	38
CSM Gewurztraminer	<i>WA</i>		30
L'Ecole #41 Semillon	<i>WA</i>		40
Louis Jadot Chardonnay	<i>France</i>		50

### Pinot Gris/Grigio

Lange "Ivar's" Pinot Gris	<i>OR</i>	10 <sup>50</sup>	42
Vandori Pinot Grigio	<i>Italy</i>	9 <sup>50</sup>	38

### Riesling

Ryan Patrick Riesling	<i>WA</i>	9 <sup>50</sup>	38
CSM Eroica	<i>WA</i>		46

### Sauvignon Blanc

Airfield Sauvignon Blanc	<i>WA</i>	9 <sup>50</sup>	39
Villa Maria Sauvignon Blanc	<i>New Zealand</i>	11	44

### Chardonnay

Milbrandt	<i>WA</i>	10 <sup>50</sup>	42
La Crema	<i>CA</i>	13	50
Novelty Hill Stillwater Creek	<i>WA</i>		44
Argyle	<i>OR</i>		52
Cakebread	<i>CA</i>		70

### Champagne & Sparkling

Korbel Brut (187ml)	<i>CA</i>		9 <sup>50</sup>
Korbel Rosé (187ml)	<i>CA</i>		9 <sup>50</sup>
Nicolas Feuillatte Brut Rosé (187ml)	<i>France</i>		16
Ruffino Prosecco (375ml)	<i>Italy</i>		22
Schramsberg Blanc De Blancs	<i>CA</i>		52

## Red Wine

### Blends & Selections

Snoqualmie Syrah	<i>WA</i>	10	40
Sleight of Hand "Spellbinder" Red Blend	<i>WA</i>	11	44
CSM "Indian Wells" Merlot	<i>WA</i>	12	48
Helix Sangiovese	<i>WA</i>		48
Gilbert Cellars Left Bank Blend	<i>WA</i>		50
Dona Paula Malbec	<i>Argentina</i>		36
7 Deadly Zins Zinfandel	<i>CA</i>		36
Novelty Hill Grenache	<i>WA</i>		46
Yangarra Shiraz	<i>Australia</i>		42

### Pinot Noir

Lange "Ivar's Reserve" Pinot Noir	<i>OR</i>	13 <sup>50</sup>	54
La Crema	<i>CA</i>	13	52
Domaine Serene "Yamhill Cuvee"	<i>OR</i>		75

### Cabernet Sauvignon

Milbrandt	<i>WA</i>	10 <sup>50</sup>	42
Michael David "Freakshow"	<i>CA</i>	12 <sup>50</sup>	50
Brown Heritage	<i>WA</i>		45
Januik	<i>Columbia Valley, WA</i>		65
Cakebread	<i>Napa, CA</i>		100