



Starters & Shareables

Ivar's Famous White Clam Chowder

Northwest-style clam chowder with bacon
Cup ~ 7 • Bowl ~ 9

Mixed Greens Salad

Tomato, cucumber, spun carrots, red onion,
house-made croutons, choice of dressing ~ 8

Classic Caesar Salad

Anchovy-garlic dressing, Parmesan cheese
ribbons, house-made croutons ~ 9

Coconut Crusted Shrimp

Orange marmalade dipping sauce ~ 15.50

Crispy Calamari

Seasoned flour, house-made
chipotle-lime aioli, crispy spinach leaves ~ 16

Fresh Sautéed Manila Clams

Local Manila clams, garlic butter,
shallots, carrots, celery, onions, wine,
clam nectar, garlic toast points ~ 17

Dungeness Crab and Goat Cheese Dip

Parmesan and goat cheeses, toasted
Essential Bakery baguette ~ 16

Entrées

Spicy Blackened Wild Salmon Caesar *

Wild salmon filet, anchovy-garlic
dressing, Parmesan cheese ribbons,
house-made croutons ~ 19.50

Cedar Plank Wild Alaska Sockeye Salmon *

Truffle butter, house-made signature cornbread
pudding, seasonal vegetable
5oz 24 | 7oz 36

Alder Grilled Wild Alaska Coho Salmon *

Fingerling potatoes, sautéed spinach, lemon
5oz 24 | 7oz 35

Alder Grilled Wild Salmon Duo *

Sockeye and Coho, lemon-butter sauce,
fingerling potatoes, seasonal vegetable ~ 25.50

Blackened Rockfish Tacos

Spicy blackened Pacific rockfish, cilantro-cabbage
slaw, chipotle-lime taco sauce, mango salsa,
flour or corn tortillas, house-made
tortilla chips, pico de gallo ~ 16

King Crab Legs †

King Crab legs, melted butter, lemon, roasted
fingerling potatoes, sautéed spinach
1/2-lb 35 | 1-lb 62

Country Natural Beef Cheeseburger *

Tillamook Cheddar, bistro sauce, lettuce, tomato,
red onion, brioche bun, French fries ~ 15

Alder Grilled Wild Salmon Sandwich *

Fresh tomatoes, seasonal greens, balsamic
vinaigrette, red onion, basil-pesto aioli, brioche
bun, sweet potato waffle fries ~ 18

Chicken Saltimbocca

Alder grilled chicken breast, prosciutto, smoked
mozzarella, roasted pear, fresh sage, lemon-butter
sauce, cornbread pudding, seasonal vegetable
5oz 23 | 7oz 27

Taste of the Northwest *

Alder grilled coho salmon, Alaska halibut,
seared Alaska Weathervane scallops,
lemon-butter sauce, roasted fingerling
potatoes, seasonal vegetable ~ 39

Country Natural Center Cut Top Sirloin *

Dried cherry Bordelaise, Dijon horseradish butter,
fingerling potatoes, crispy onion straws,
seasonal vegetable
5oz 21 | 10oz 39

Fried Northwest Platter

Alaska True Cod, surf clam strips, shrimp,
French fries ~ 20

Ivar's World-Famous Fish 'n Chips

Alaska True cod, French fries, coleslaw
3pc 19 | 4pc 21

Cajun Salmon 'n Chips

Cajun breaded salmon, French fries, coleslaw
3pc 19 | 4pc 23

Halibut 'n Chips

Beer batter, panko breadcrumbs,
French fries, coleslaw
2pc 23 | 3pc 29

† 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.



Drinks

Specialty Cocktails

Ivarita Sauza Blue Silver, Cointreau, sour mix, cranberry juice	10
Barrel Aged Manhattan In-house barrel aged Rittenhouse Rye, sweet vermouth, Angostura Bitters	14
Blood Orange Cosmo Vodka, orange liqueur, blood orange, cranberry juice, lime	9 ⁵⁰
Maple Bourbon Old Fashioned JP Trodden Bourbon, Grade A dark robust maple syrup, orange, Luxardo cherry, Angostura Bitters	13
Cucumber Rosemary Gimlet Bombay Sapphire Gin, fresh lime, cucumber, rosemary, simple syrup	12
Rose and Thorn Aperol, Belleruche Rosé, rose water, soda	11
Sangria Roja Red wine, brandy, fresh seasonal fruit, orange juice, soda	10
Lake Union Blues House-infused blueberry vodka, sour mix, soda	9

Draft Beers & Cider ~ 7

Bud Light <i>St. Louis, MO</i>
Kulshan Red Cap <i>Bellingham, WA</i>
Chuckanut Pilsner <i>Bellingham, WA</i>
Fremont Lush IPA <i>Seattle, WA</i>
Manny's Pale Ale <i>Georgetown, WA</i>
Hale's Supergoose IPA <i>Seattle, WA</i>
Mac and Jack's African Amber <i>Redmond, WA</i>
Pyramid Hefeweizen <i>Seattle, WA</i>
Seattle Cider Semi Sweet <i>Seattle, WA</i>

Bottles & Cans

Budweiser 5 ⁵⁰	Kaliber N/A 6
Coors Light 5 ⁵⁰	Diamond Knot Blonde 6 ²⁵
Rainier 6 <small>16oz Can</small>	Georgetown Bodhizafa 6 ²⁵
Corona 6	Georgetown Lucille IPA 6 ²⁵
Guinness Stout 6 <small>16oz Can</small>	Silver City Ridgetop Red 6 ²⁵
Heineken 6	

Non-Alcoholic

Pom-berry Soda Pomegranate syrup, cranberry juice, mint leaves, lime, lemon-lime soda	5
Wildberry Fizz Fresh lemonade, wildberry purée, lemon-lime soda	5
Fresh-Squeezed Lemonade Regular, Strawberry, Raspberry or Blackberry	4 ⁵⁰
Henry Weinhard's Sodas Root Beer, Vanilla Cream, Black Cherry	4 ⁵⁰
Martinelli's Sparkling Cider Split	12 6

White Wine by the Glass

Sauvignon Blanc Hogue Cellars (WA)	8 ⁵⁰
àMaurice "Pour Me" (WA)	9 ⁵⁰
Kim Crawford (NZ)	11
Pinot Gris / Grigio / Blanc Acrobat Pinot Gris (OR)	9 ⁵⁰
Lange "Ivar's" Pinot Gris (OR)	10 ⁵⁰
Chardonnay 14 Hands (WA)	8 ⁵⁰
Chateau Ste. Michelle "Indian Wells" (WA)	11
La Crema (CA)	14
Additional Whites & Bubbles Belleruche Rosé (France)	8 ⁵⁰
Chateau Ste. Michelle Riesling (WA)	8 ⁵⁰
Vandori Prosecco (Italy)	9

Red Wine by the Glass

Pinot Noir Stoller (OR)	11 ⁵⁰
Lange "Ivar's Reserve" (OR)	13 ⁵⁰
Merlot Chateau Ste. Michelle "Indian Wells" (WA)	10 ⁵⁰
Syrah J Lohr (CA)	9 ⁵⁰
Chateau Ste. Michelle (WA)	10
Cabernet Sauvignon 14 Hands (WA)	8 ⁵⁰
Northstar "Cosmic Egg" (WA)	12
Additional Reds & Blends Zolo Malbec (Argentina)	9

Desserts

Carrot Cake
Caramel sauce. Contains walnuts ~ 9.50

New York Cheesecake
Passion fruit sauce, shaved white chocolate, honey whipped cream ~ 9.50

Flourless Chocolate Decadence
Almond flour, raspberry purée, powdered sugar, fresh mint ~ 9.50