



## 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

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

## Draft Beers & Cider ~ 7

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

## Bottles & Cans

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

## Non-Alcoholic

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

## White Wine by the Glass

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

## Red Wine by the Glass

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