

# Ivar's Lunch Features

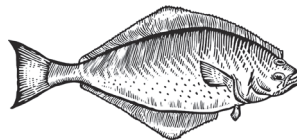
## Starters & Shareables

**Fresh Oysters on the Half Shell** \*GF  
Strawberry-Champagne mignonette  
6 ~ 26 • 12 ~ 48

**Orange Blossom-Honey Garlic Prawn Skewer with Grilled Romaine Salad**  
3 citrus vinaigrette, bacon, red bell peppers, blood orange segments,  
toasted Hazelnuts, pickled fennel, ~ 23  
*Add extra prawn skewer ~ 8*

**Seared Fresh Curried Halibut Cakes**  
Cucumber Raita, apricot-ginger chutney ~ 20

## Entrées



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

**Pan Seared Fresh Ember Crusted Alaska Halibut \***  
Roasted garlic-cherry tomato relish, extra-virgin olive oil,  
Mediterranean Cous-Cous salad, baby brick carrots ~ 32

**Alder Grilled Fresh Alaska Halibut & King Salmon Duo** \*GF  
Martini relish, 3 citrus vinaigrette, roasted garlic-shallots  
rosemary baby red potatoes, asparagus ~ 36  
*Add seared crab cake (contains gluten) ~ 10*

**Alder Grilled Fresh Alaska Halibut** \*GF  
Alder grilled pineapple relish, crispy prosciutto chip,  
sweet chili sauce, cilantro-ginger infused jasmine rice,  
seasonal vegetable ~ 34

**Grilled 8oz Filet Mignon** \*GF  
Truffle butter, red potato mash, grilled asparagus ~ 75  
*Add on 5oz Fresh Halibut ~ 23*

**Chef's Daily Featured Fresh Fish**  
*Ask your server for today's catch!*

## Dessert

**Guava Cheesecake**  
Pink guava coulis ~ 10

† 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.