



STARTERS

SHRIMP COCKTAIL "MARTINI" 6 Mexican white shrimp, lemon & house-made cocktail sauce.....	13.00
IVEN'S ESCARGOT classic style with garlic toast.....	11.00
BLUE CRAB DIP blue crab, cream cheese, artichokes, almonds, red pepper, served with crostini.....	11.00
CALAMARI garlic rouille, lemon.....	10.00
FRIED WALLEYE FINGERS with tartar, creole remoulade, chipotle rouille.....	11.00
STUFFED SHRIMP FLAUTAS cheese, vegetable & bacon stuffed, honey-chile BBQ sauce.....	10.00
SMOKED CHICKEN NACHOS corn tortilla chips, guacamole, salsa roja, sour cream, pepperjack cheese.....	10.00
ROASTED BEEF QUESADILLA seared NY strip steak, pepperjack cheese, salsa roja, sour cream.....	11.00
THAI BBQ SPRING ROLL sesame cream, chili honey.....	10.00
CARNE ASADA TART corn tart shell, beef tenderloin, pepperjack cheese mozzarella cheese.....	10.00
ROAST PORK STUFFED DIVER SCALLOPS orange-honey sauce.....	12.00
TAMPICO SEAFOOD CEVICHE shrimp, scallops, squid, fish, mango, avocado, peppers, onion, lemon and lime.....	11.00
LUMP CRAB CAKES Creole remoulade, coleslaw.....	13.00
CONCH FRITTERS with pepper sofrito.....	10.00
SHRIMP & AVOCADO CALIFORNIA ROLL traditional garnishes, soy emulsion.....	12.00
SASHIMI PLATE cucumber daikon rolls, yellowtail, ahi tuna.....	12.00

STARTER SALADS

IVEN'S SIMPLE SALAD mixed baby greens, cherry tomato, cucumber, house balsamic vinaigrette.....	4.00
CAESAR SALAD romaine hearts, house-made garlic croutons, classic Caesar dressing, parmesan cheese.....	7.00
SPINACH SALAD baby spinach, warm bacon vinaigrette, spice roasted walnuts, blue cheese crumbles.....	6.00
CLASSIC WEDGE SALAD iceberg lettuce wedge, olives, cherry tomatoes, bacon, blue cheese.....	8.00
ARRUGULA SALAD watermelon, pine nuts, feta, sherry vinaigrette.....	8.00

CHEF TIM'S FEATURED ENTREES:

GRILLED RACK OF
LAMB
Yukon gold potatoes, sautéed cherry
tomatoes & mushrooms...30.00

WINE PAIRING:
Au Bon Climat
Pinot Noir
11.00/GLASS

BACON-CHILE
MUSSELS
with white wine and
garlic toast.....16.00

WINE PAIRING:
Sokol Blosser
Evolution
7.25/GLASS

CABERNET BRAISED
SHORT RIBS
garlic demi glace, soft herb
polenta, asparagus.....24.00

WINE PAIRING:
DaVinci Chianti Classico
10.00/GLASS

YUCATAN STYLE
BARBEQUE RIBS
sweet potato cakes, mango slaw,
salsa BBQ sauce.....19.00

BEER PAIRING:
Negro Modelo
4.50/BOTTLE

SOUPS

IVEN'S CLAM
CHOWDER
classic New England style clam
chowder
6.00
YESTERDAY'S
SOUP
because soup is always better
the next day
4.00

PIZZAS & SANDWICHES

BLACK ANGUS BURGER 80/20 chuck, onion, applewood smoked bacon, cheddar cheese, egg bun.....	10.00
IVEN'S WALLEYE SANDWICH crispy fried walleye filet, tarter sauce, egg bun, coleslaw, fries.....	11.00
PEPPERONI PIZZA pepperoni, house-made tomato sauce, provolone cheese	10.00
MARGHERITA PIZZA tomato, fresh basil, mozzarella, tomato sauce	10.00
CHICKEN BACON RANCH PIZZA grilled chicken, house-made ranch sauce, applewood smoked bacon, caramelized onions, mozzarella.....	11.00
ITALIAN SAUSAGE AND MUSHROOM PIZZA house-made sausage, ripe olives, mushrooms, tomato sauce, provolone.....	10.00

LIGHTEN UP!

GINGER ROASTED
HAWAIIAN SNAPPER FILLET
with coconut rice, mandarin
orange relish.....20.00

*FOLIE A DEUX
MENAGE A TROIS ROSE
\$5.75/GLASS



IT IS OUR POLICY THAT
AN 18% GRATUITY
WILL BE ADDED TO ALL
PARTIES OF 10
GUESTS OR MORE.

IT IS OUR POLICY NOT
TO SPLIT A CHECK
MORE THAN FOUR
WAYS



FISH, SEAFOOD & SHELLFISH

All include Iven's Simple Salad or Yesterday's Soup & Iven's Bread Service

IVEN'S "HOUSE SPECIALTY"
ALMOND CRUSTED WALLEYE
wild rice pilaf, mixed vegetables.....22.00

*SEVEN DAUGHTERS

WHITE WINE MAKERS BLEND 6.75/GLASS

IVEN'S "HOUSE SPECIALTY"
PAN-FRIED WALLEYE
wild rice pilaf, mixed vegetables.....22.00

*SEVEN DAUGHTERS

WHITE WINE MAKERS BLEND 6.75/GLASS

BROILED MAINE LOBSTER TAIL
grilled asparagus, wild rice pilaf, served with
drawn butter and lemon.....36.00

*KENDALL JACKSON "GRAND RESERVE"
CHARDONNAY 11.50/GLASS

ALASKAN RED KING CRAB
one pound of split legs, Yukon gold potatoes, sautéed sweet
baby carrots, drawn butter and lemon.....34.00

*MER SOLEIL "SILVER" "UN-OAKED"
CHARDONNAY 15.50/GLASS

SEARED SHRIMP & SEA
SCALLOPS FRA DIAVOLO
tomato-roasted pepper sauce, rotini pasta and
parmesan cheese.....27.00

*FOLIE A DEUX MENAGE A TROIS WHITE
5.75/GLASS

MACADAMIA CRUSTED SALMON
with crab poke, pecan candied yams, stir-
fried vegetables.....24.00

*BUEHLER CHARDONNAY 7.00/GLASS

SESAME-SEARED TUNA STEAK
wild rice-vegetable stir fry, wonton cup, wasabi cream, soy
reduction25.00

*FOLIE A DEUX MENAGE A TROIS ROSE
5.75/GLASS

FOWL PLAY

FRIED CHICKEN COBB SALAD
fried chicken breast, hard-boiled egg, avocado,
romaine hearts, sliced black olives, tomato,
blue cheese dressing.....14.00

*FOLIE A DEUX MENAGE A TROIS WHITE
5.75/GLASS

CHICKEN PENNE PASTA
artichoke hearts, red pepper, sherry cream, sun-dried
tomato pesto, mushrooms.....19.00

*MARK WEST PINOT NOIR
7.50/GLASS

SEARED DUCK BREAST
Wild Acres duck breast, cherry-BBQ glaze, garlic mashed
potatoes, mixed vegetables.....24.00

*DAVINCI
CHIANTI CLASSICO
10.00/GLASS

"EARLY BIRD"
SPECIALS
DAILY FROM
4:00-7:00 PM

SALADS

IVEN'S SIMPLE
mixed baby greens, cherry
tomatoes, cucumber, house
balsamic vinaigrette.....3.00

CAESAR

romaine hearts, parmesan cheese,
housemade garlic croutons, classic
Caesar dressing.....5.00

ENTREES

(Iven's Bread Service Included)

PAN SEARED
TILAPIA FILET
heirloom tomato sauce, wild rice
pilaf, vegetable.....11.00

HOT BROWN
open-face smoked turkey
sandwich, sherry-mushroom
gravy, mashed potatoes,
vegetable.....11.00

CLASSIC BEEF
STROGANOFF
mushrooms, whole grain
mustard cream.....10.00

OVEN-BAKED
MEATLOAF
roast tomato demi, mashed
potatoes, vegetable.....11.00

PASTA POMODORO
angel hair pasta topped with savory
tomato herb sauce, parmesan
cheese.....8.00



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BLACK ANGUS BEEF

All include Iven's Simple Salad or Yesterday's Soup & Iven's Bread Service

12OZ NEW YORK STRIP
wild mushroom sauté, bordelaise sauce, vegetable cous cous,
fresh baby artichokes.....29.00

*MARK WEST PINOT NOIR 7.50/GLASS

10OZ RIBEYE
garlic mashed potatoes, French green beans with fennel, garlic
demi glace.....28.00

*SMOKING LOON CABERNET SAUVIGNON
7.00/GLASS

8OZ FILET MIGNON
baby carrots, garlicky hash browns, roasted red
pepper demi glace.....37.00

*LOUIS M. MARTINI CABERNET SAUVIGNON
10.00/GLASS

BLACK ANGUS GRILLED
BEEF MEDALLIONS
with garlic demi, mashed potatoes, mixed vegetables...23.00

*CLINE ZINFANDEL "ANCIENT VINES"
10.00/GLASS

STEAK ORDERING GUIDE

BLACK & BLUE: Cold Red Center

RARE: Cool Red Center

MEDIUM RARE: Warm Red Center

MEDIUM: Hot Pink/Red Center

MEDIUM WELL: Hot Pink Center

*WELL DONE: cooked through and through
*thick steaks will be butterflied unless otherwise requested

WINE OF THE MONTH

2007 KK POSIP

WHITE WINE FROM SOUTHERN
DALMATIA REGION. WELL-
BALANCED, RICH, FULL-
FLAVORED WINE FROM WINERY
IN CROATIA, OWNED BY LOCAL
NISSWA RESIDENTS.

7.00/GLASS
40.00/BOTTLE

IVEN'S PRIX FIXE MENU

GREEK
CUCUMBER SALAD
with olives, feta, yogurt dressing

LAMB SOUVLAKI
vegetable cous cous, grilled pita, tzatziki

BAKLAVA
puffed wild rice, walnuts, dates,
honey, sour cream

GLASS OF WINE
Ask your server about the current selection

\$25.00 PER PERSON
(NO SUBSTITUTIONS)

AN *ASTERISK
INDICATES
CHEF TIM ANDERSON'S
WINE PAIRING