



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, tomato aioli.....	11.00
STUFFED SHRIMP FLAUTAS cheese, vegetable & bacon stuffed, honey-chile BBQ sauce.....	10.00
IVEN'S OYSTERS ROCKEFELLER parmesan cheese sauce, spinach, bacon.....	13.00
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
LUMP CRAB CAKES Creole remoulade, coleslaw.....	13.00
DUCK CONFIT ENCHILADAS duck confit, tomatillo salsa, red onion, cilantro, pepperjack cheese, queso fresco.....	11.00
SHRIMP & AVOCADO CALIFORNIA ROLL traditional garnishes, soy emulsion.....	12.00
SASHIMI PLATE cucumber daikon rolls, yellowtail, ahi tuna.....	12.00

CHEF TIM'S FEATURED ENTREES:

GRILLED RACK OF
LAMB
caramelized fennel & olive potatoes
garlic demi glace,, sautéed baby
artichokes.....30.00

WINE PAIRING:
Rodney Strong
Pinot Noir
11.00/GLASS

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

WINE PAIRING:
DaVinci
Chianti Classico
9.75/GLASS

GRILLED HALIBUT
shrimp sauce, ratatouille,
mashed potatoes.....25.00

WINE PAIRING:
Louis Jadot
Pouilly Fuisse
13.00/GLASS

CHARDONNAY
BRAISED LAMB
SHANK
toasted orzo, walnut seared
brussel sprouts, tomato-olive
salsa21.00

WINE PAIRING:
Kendall Jackson Chardonnay
10.50/GLASS

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

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

PASTAS, 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
CHICKEN CAESAR PIZZA grilled chicken, provolone cheese, housemade Caesar dressing, garlic croutons, romaine, red onion, red peppers, parmesan cheese.....	10.00
CHICKEN BACON RANCH PIZZA grilled chicken, house-made ranch sauce, applewood smoked bacon, caramelized onions, mozzarella.....	11.00
PIZZA BLANCO ricotta, mozzarella, parmesan, fresh baby spinach, fresh basil, roasted garlic, French olive oil.....	10.00

IVEN'S HEART HEALTHY ENTREE

CAJUN BROILED
RED FISH
New Orleans rice, creole sauce,
mixed vegetables.....20.00

*SEVEN DAUGHTERS BLEND
\$6.75/GLASS

SOUS CHEF LANE CREATES A NEW
ENTRÉE BI-WEEKLY!



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

*ESTANCIA CHARDONNAY 9.00/GLASS

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

*KENDALL JACKSON "GRAND RESERVE"
CHARDONNAY 10.50/GLASS

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

*FOLIE S DEUX MENAGE TROIS WHITE
5.75/GLASS

SEARED SALMON
mustard-maple sauce, mashed potatoes,
grilled vegetables.....24.00

*SOKOL BLOSSER EVOLUTION 7.25/GLASS

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

*FOLIE S DEUX MENAGE 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 S DEUX MENAGE 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
6.50/GLASS

WILD ACRES ROAST PHEASANT
with sun-dried tomato-dry fruit compote, yam puree,
mixed vegetables.....23.00

*SEVEN DAUGHTERS WINE MAKERS
BLEND
6.75/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..... 1 1.00

HOT BROWN
open-face smoked turkey
sandwich, sherry-mushroom
gravy, mashed potatoes,
vegetable..... 1 1.00

CLASSIC BEEF
STROGANOFF
mushrooms, whole grain
mustard cream..... 1 0.00

OVEN-BAKED
MEATLOAF
roast tomato demi, mashed
potatoes, vegetable..... 1 1.00

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



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

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, smoked gouda yams,
sautéed baby artichokes.....29.00

*MARK WEST PINOT NOIR 6.75/GLASS

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

*SMOKING LOON CABERNET SAUVIGNON
6.00/GLASS

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

*DAVINCI CHIANTI CLASSICO
9.75/GLASS

8OZ FILET MIGNON
roasted root vegetables, garlicky hash browns, roasted red
pepper demi glace.....37.00

*LOUIS M. MARTINI CABERNET SAUVIGNON
9.00/GLASS

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

*RAVENSWOOD ZINFANDEL
6.75/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

IVEN'S PRIX FIXE MENU

CHOPPED ROMAINE &
ICEBERG SALAD
with fresh vegetables and creamy
parmesan ranch dressing

PECAN CRUSTED PORK
TENDERLOIN TOWNEDOS
with corn-sweet pepper relish

CINNAMON-YAM FLAN
with maple cream and candied almonds

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