



GREAT BLUE HERON GRILL

SOUPS AND SALADS

Choose our Seafood Chowder
"Soup of the Day" or House-made Chili
5.50 cup | 7.50 bowl

Classic Caesar Salad 8.50
hearts of romaine | Parmesan | herbed croutons
creamy anchovy dressing
With Grilled Chicken Breast 14
With Grilled Local Salmon 15

House Salad 8.50
mixed artisan greens | shaved carrots | tomato
wedges | herbed croutons | choice of dressing:
ranch, Caesar, thousand island, blue cheese,
balsamic vinaigrette or lemon vinaigrette

Cobb Salad 13.50
chopped romaine lettuce | bacon | egg | blue
cheese | chicken | tomatoes | scallions | red wine
vinaigrette

Asian Chicken Salad 13.25
hearts of romaine | cabbage | grilled chicken
breast | pineapple | cashews | peppers | snap peas
green onions | cucumbers | Asian vinaigrette

SANDWICHES and HANDHELDS

Clubhouse half 6.50 | full 12.50
two slices of toasted wheat or sourdough | turkey
ham | bacon | cheddar | tomato | lettuce | basil
aioli | Served with house made chips

Italian Turkey Club half 7.50 | full 14.50
oven-roasted turkey | olive tapenade | black garlic
aioli | bread | fresh tomato | provolone
Served with house made chips

Meatloaf Sandwich half 7.50 | full 14.50
bacon onion jam | arugula | Avenue Bread
Served with house made chips

Blackened Fish Tacos
1 taco 7.50 | 2 tacos 14.50
cajun spiced Alaskan true cod | green cabbage
sour cream | tortilla chips | pico de gallo

Chicken Quesadilla 12.50
mixed cheeses | sour cream | house-made salsa

FAVORITES

Arnold Palmer Burger 12.50
American Kobe beef | pickles | leaf lettuce | tomato | red onions
Black garlic aioli | Served with French Fries
With Applewood smoked bacon, add \$2
With cheddar, swiss, pepper jack or blue cheese, add \$2

Fish and Chips
1 piece 10.50 | 2 piece 14.50 | 3 piece 18.50
fresh Alaskan true cod | tempura beer batter | coleslaw
Served with French fries & tartar sauce

Lunch Trio 13.50
whole grilled cheese sandwich on sourdough
small house salad with choice of dressing
cup of the "Soup of the Day"

Roasted Salmon BLT 16.75
fresh local salmon | garlic aioli | bacon | lettuce | tomato
Served with house made chips

ENTREES

Mama's Meatloaf 23.75
baby carrots | garlic herb mashed potato | pan gravy

Grilled Local Salmon 24.75
asparagus | sweet potato puree | caper brown butter

Spaghetti Bolognese 18.75
House-made traditional meat sauce | Parmesan cheese
Bellingham Pasta Company spaghetti
Add meatballs or sausage \$3.50



We proudly source ingredients
from local farms and purveyors.

DAILY SPECIALS

Thursday | Fried Chicken and Wings

Friday | Freshest Fish of the Season

Saturday | Prime Rib with Yorkshire Pudding

An 18% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be pooled and distributed to service personnel. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness.



GREAT BLUE HERON

GRILL

BY THE GLASS

WHITES

Raeburn Chardonnay , CA 12
Bogle Chardonnay, WA 8
Dynasty Cellars Riesling, WA 9
Senda Verde Albarino, ES 9
Chateau Ste. Michelle Sauv Blanc, WA 10
Canyon Road White Zinfandel, CA 8
Dynasty Cellars Rose, WA 12
Estancia Pinot Grigio, CA 10

REDS

Rodney Strong Cabernet Sauvignon, CA 12
Seven Falls Cabernet, WA 9
14 Hands Cabernet, WA 8
14 Hands Merlot, WA 8
Meiomi Pinot Noir, CA 11
Alta Vista Malbec, Argentina 9
Boomtown Syrah , WA 10
Sawtooth "Skyline" Red Blend, ID 10

19TH HOLE COCKTAILS

Hurricane 10

*dark rum | light rum | muddled oranges and limes | grenadine
passion fruit syrup | orange juice*

Lemon Drop 10

vodka | lemon juice | triple sec | sugar rim

Gingerita Margarita 11

*muddled limes | Reposado tequila | Cointreau | sweet & sour
Grand Marnier float*

Moscow Mule 10

vodka | fresh limes | ginger beer | ginger ale

Cosmopolitan 10

vodka | cranberry juice | lime

Mai Tai 10

*dark rum | gold rum | orange juice | pineapple juice | lime juice
triple sec | orgeat syrup*

Beers on tap | by the pitcher or pint

Ask your server for our seasonal draft selection
* We have Omission Beer available (gluten-free)
* Stella Cidre | Hard Apple Cider (gluten-free)

BY THE BOTTLE

Chardonnay

Landmark Vineyards, CA 50
Cote Bonneville, WA 100
Cakebread Cellars, CA 70
Louis Jadot Pouilly Fuisse 60
Dunham Chardonnay, WA 50

Other whites

Santa Margherita Pinot Grigio, CA 55
Terra Blanca Sauvignon Blanc , WA 32
Dunham Riesling , WA 45
Terlato Pinot Grigio, Italy 50

Pinot Noir

Solena 60
Benton Lane 48
Meiomi 40

Champagne and Sparkling Wine

Charles Heidsieck 100
Domaine Carneros 35
Cordoniu Cava, Spain 9 split
Lunetta Prosecco 9 split
Domaine Ste Michelle Brut 29

Cabernet

Bookwalter "Protagonist" WA 90
Owen Roe, WA 75
Justin Cabernet Sauvignon, CA 60
Jordan Cabernet Sauvignon 125
Heitz Cellars 100

Merlot

Chelan Estate, WA 50
Januik Merlot, WA 70

Other Reds

Folie a Duex Zinfandel, CA 44
Sawtooth "Skyline" Red Blend, ID 36
Dunham Cellars Syrah 70
Coach House Cellars Syrah, Bellingham WA 60
Bookwalter "Suspense" Merlot/ Cab Franc ,WA 90

Dessert

Dunham Cellars Late Harvest Riesling 50
Owen Roe "The Parting Glass" Viognier 40