


# GREAT BLUE HERON

## GRILL

### APPETIZERS

-  **Salmon Sliders (2)** DF, N 9.75
  - Braised Pork & Coleslaw Sliders (2)** DF 8.75
  - Wings - BBQ, Buffalo or Honey Garlic** GL 16.75
  - Artichoke & Spinach Dip with Chips** GL, V 9.75
  - Tortilla Chips & Salsa** V, GL, DF 7.25
  - Soft Pretzels with Beer Cheese Dip** V 9.75
  - French Fries** V, GL, DF 6.75
  - Tater Tots** V, GL, DF 6.75
  - Onion Rings** DF 6.75

### SOUPS & SALADS

- Seafood Chowder** 5.75 cup | 7.75 bowl
- House Salad** 8.75
  - Mixed artisan greens, toasted hazelnuts, blue cheese, blueberries and sherry vinaigrette. V, GL
- Classic Caesar Salad** 8.75
  - Hearts of romaine, parmesan, herbed croutons, creamy anchovy dressing.
  - Add grilled chicken** +6
  -  **Add salmon** +10
  - Add flat iron steak** +9
- Cobb Salad** 15.75
  - Romaine lettuce, bacon, egg, blue cheese, grilled chicken breast, avocado, tomatoes, scallions, red wine vinaigrette. GL

### SANDWICHES

- Prime Rib French Dip** 14.75
  - Oven Roasted Prime Rib, swiss cheese, soft roll, au jus, served with house-made potato chips.
- Eagles Nest Clubhouse** 12.75
  - Toasted wheat or sourdough bread, turkey, ham, bacon, cheddar, swiss, tomato, lettuce, basil aioli, served with house-made potato chips
-  **Roasted Salmon BLT** 17.25
  - Fresh local salmon, garlic aioli, bacon, lettuce, tomato, served with house-made chips. DF
- Thursday Sage & Sky Fried Chicken Dinner Special** 22
  - Four pieces of locally grown buttermilk fried chicken, mashed potatoes, gravy, coleslaw, and a rosemary buttermilk biscuit

### Friday Fresh Fish Special

Changes weekly—see the Specials Section

### Saturday Prime Rib Special 29

12 ounce cut of Prime Rib, served with mashed potatoes, Yorkshire pudding, au jus, and seasonal mixed vegetables

### CLUBHOUSE FAVORITES

- Lunch Trio** 13.75
  - Whole grilled cheese sandwich on sourdough, small house salad with choice of dressing, cup of the “Soup of the Day”
- Arnold Palmer Burger** 14.25
  - 1/3 Pound American Kobe Beef, pickles, leaf lettuce, tomato, red onions, black garlic aioli, served with French fries.
  - Add applewood smoked bacon, cheddar, swiss, pepper jack or blue cheese +2 Double it! + 3**
- Fish and Chips (1) 11.75 | (2) 15.75 | (3) 19.75**
  - Fresh Alaskan true cod, tempura beer batter, coleslaw, served with French fries and tartar sauce. DF
- Blackened Cod or Pulled Pork Tacos (1) 7.75 | (2) 14.75**
  - Cajun seasoned Alaskan true cod, green cabbage, sour cream, tortilla chips, pico de gallo.
- Chicken or Pulled Pork Quesadilla** 12.75
  - Mixed cheeses, sour cream, house-made salsa, cabbage
- Pizza with Ferndale Farmstead Mozzarella & Cairnspring Mill flour**
  - Cheese Pizza** 15.25      **Pepperoni Pizza** 17.25
  - Veggie Pizza** 16.50
    - Black Olives, peppers, onions, artichoke hearts, garlic, goat cheese



### September 14-20 Specials

- Caprese Salad** 9
  - Local heirloom tomatoes and basil, Ferndale Farmstead fresh mozzarella, with olive oil and balsamic reduction
- Chile Relleno and Elote** 21
  - Fresh poblano peppers stuffed with pepper jack cheese, lightly battered and fried, topped with roasted tomatillo sauce. Served with grilled sweet corn seasoned with chiles, local feta and lime juice, and refried beans.
  - Vegetarian Dish. All produce for this dish comes from Ten Fold Farm in Bellingham*
- Wild Caught Sockeye Salmon** 28
  - 6 ounce salmon, roasted potatoes, seasonal mixed vegetables.
- 12 ounce Ribeye** 32
  - Hand cut steak, served with roasted potatoes, seasonal mixed vegetables, and garlic herb butter.
  - Add Whatcom Blue Cheese \$2*
- Friday Fish Special** 34
  - Dungeness Crab Cakes**
    - With sweet corn risotto and roasted cherry tomatoes

#### Our Local Partners

Hempler Smoked Meats, Nerka Salmon, Sage & Sky Ranch, Franz Bakery, Avenue Breads, Bellingham Pasta Co., Growing Veterans Farms, Spotted Owl Farms, Happy Chicken Farm Eggs, Sustainable Connections

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## GRILL

### 19TH HOLE COCKTAILS

**Jack Peachy 10**

Jack Daniels, Peach Schnapps, lemonade, sprite

**Paloma 10**

Tequila, Pink grapefruit

**Cranberry Gin Fizz 8**

Cranberry, Gin, Soda

**Cuba Libre 8**

Pepsi, Rum, Lime

**Empress 75 13.50**

Purple Empress Gin, citrus juice topped with champagne

**John Daly 8**

Vodka, Ice Tea, Lemonade

**Brown Sugar Bourbon Manhattan 12**

Locally sourced Brown Sugar Bourbon, sweet vermouth, bitters

**Gingerita Margarita 12**

Muddled limes, reposado tequila, Cointreau, sweet & sour, grand marnier float

**Moscow Mule 10**

Vodka, fresh limes, ginger beer, ginger ale

**Semiahmoo Sea Breeze 10**

Vodka, grapefruit juice, cranberry juice, lime

**Beers on tap | by the pitcher or pint**

Ask your server for our seasonal draft selection

### WINES BY THE GLASS

#### WHITES

Raeburn Chardonnay, CA 12

Ryan Patrick Chardonnay, WA 8

Bogle Chardonnay, CA 9

Kiona Riesling, WA 10

Thurston Wolfe Albarino, WA 10

Maryhill Savignon Blanc, WA 10

Chateau Magnan French Rose 10

Kim Crawford Sauv Blanc, NZ 10.50

House Pinot Grigio 8

Ryan Patrick Pinot Grigio 10

#### REDS

Rodney Strong Cabernet Sauvignon, CA 12

Mt. Fury Cabernet, WA 10

Tall Sage Cabernet, WA 8

StoneCap Merlot, WA 8

Meiomi Pinot Noir, CA 11

Alta Vista Malbec, Argentina 9

Boomtown Syrah, WA 10

Maryhill Winemakers Red Blend, WA 10



#### FEATURED WINE

**Heitz Cellar | 2014 Cabernet Sauvignon 99  
Napa Valley**

The 2014 Napa Valley Cabernet strikes you visually with its brilliant bright purple and ruby hues. On the nose, notes of black cherry, blackberries, ripe raspberry, and tart plum are complemented by savory herbal notes and a gentle vanilla lift from oak aging. This is our perfect representation of a what a Napa Valley Cabernet should and can be.

### DESSERTS

**Chuckanut Cheesecake 7**

Served with berry or caramel sauce

**Vanilla Bean Crème Brulee 6**

Twinbrook Creamery fresh cream and Misty Meadows Farm Eggs

**Chocolate Decadence 7**

Flourless Chocolate Torte (gf)

### WINES BY THE BOTTLE

#### CHARDONNAY

Cote Bonneville, WA 60

Cakebread Cellars 90

Louis Jadot Pouilly Fuisse 60

Quilt Chardonnay, WA 60

Raeburn, CA 44

Ryan Patrick Chardonnay, WA 28

#### OTHER WHITES

Santa Margherita Pinot Grigio, CA 55

Kiona Riesling, WA 36

Terlato Pinot Grigio, Italy 50

Maryhill Sauvignon Blanc, WA 38

Kim Crawford Sauvignon Blanc, NZ 40

Thurston Wolfe Albarino, WA 38

Duck Pond Pinot Grigio, OR 44

#### PINOT NOIR

Meiomi, CA 40

Benton Lane, OR 55

Belle Glos, CA 68

#### CHAMPAGNE AND SPARKLING

Cordorniu Cava, Spain 9 split

La Bella Prosecco 9 split

Domaine Ste Michelle Brut 29

Veuve Clicquot 1/2 Bottle 60

Lunetta Prosecco 32

#### CABERNET SAUVIGNON

Mt. Fury Cabernet, WA 36

Rodney Strong, CA 44

Daniel Cohn Bellacosa, Sonoma CA 60

Jordan Cabernet Sauvignon 125

Heitz Cellars *Special Price—\$99 (regularly \$150)*

#### OTHER REDS

MaryHill Blend, WA 36

Boomtown Syrah, WA 36

Alta Vista Malbec, Argentina 32

Mary Hill Zinfandel Proprietors Reserve, WA 77