



# GREAT BLUE HERON GRILL

## APPETIZERS

Salmon Sliders (2) 9

Braised Pork & Coleslaw Sliders (2) 7

Tortilla Chips & Salsa 8

Cheese & Jalapeño Quesadilla 9

Artichoke & Spinach Dip & Chips 9

French Fries 6

## SOUPS & 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 +6  
With Grilled Local Salmon +9  
With Grilled Flat Iron Steak +9*

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, Avocado, 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*

Beet Salad 9.50

*Red beets, shaved candy cane beet, snap peas, grilled asparagus, goat cheese, olive oil*

## SANDWICHES

French Dip *half* 7.50 / *full* 14.50

*Roast beef, swiss cheese, soft roll, au jus  
Served with house made chips*

Rueben *half* 7.50 / *full* 14.50

*Corned beef, sauerkraut, 1000 island dressing, swiss cheese  
rye bread, served with house made chips*

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*

Roasted Salmon BLT 16.75

*Fresh local salmon, garlic aioli, bacon, lettuce, tomato, served with house made chips*

## 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, cheddar, swiss, pepper jack or blue cheese +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*

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, cabbage*

Lunch Trio 13.50

*Whole grilled cheese sandwich on sourdough  
Small house salad with choice of dressing  
cup of the “Soup of the Day”*

## ENTREES

Flat Iron Steak 19.75 or New York 25.50

*7 oz Flat Iron or 10 oz New York Strip, baby carrots,  
garlic herb mashed potato, cabernet demi glace*

Local Wild Salmon 24.75

*Butternut squash risotto, asparagus, sage, caper brown butter, parmesan*

Roasted Chicken Breast 18.75

*sundried tomato relish, sautéed spinach, roasted red potato*

Sundried Tomato Penne 14.75

*Mushrooms, squash, asparagus, sundried tomatoes, parmesan  
substitute zucchini noodles or gluten free pasta +2*

*Add 3 grilled prawns +9*



*We proudly source ingredients  
from local farms and purveyors.*

## DAILY DINNER SPECIALS

after 5pm

Wednesday | Pasta

Thursday | Fried chicken

Friday | Fresh Seasonal Fish

Saturday | Ribeye Steak

*An automatic 18% gratuity will be added to all parties of six or more. 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, CA 8  
Eroica Riesling, WA 10  
Licia Albarino, ES 10  
Chateau Ste. Michelle Sauv Blanc, WA 10  
Chateau Ste. Michelle Rose, WA 10  
Estancia Pinot Grigio, CA 10

### REDS

Rodney Strong Cabernet Sauvignon, CA 12  
H3 Horseheaven Hills 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

### Cranberry Gin Fizz 8

*Cranberry | Gin | Soda*

### Paloma 10

*Tequila | Pink Grapefruit | Lime*

### Lemon Drop 10

*Vodka | lemon juice | triple sec | sugar rim*

### Brown Sugar Bourbon Manhattan 12

*Locally sourced Brown Sugar Bourbon | sweet vermouth | bitters*

### 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)

\* 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  
Quilt Chardonnay, WA 60  
Raeburn, CA 44

### Other whites

Santa Margherita Pinot Grigio, CA 55  
Eroica Riesling , WA 40  
Terlato Pinot Grigio, Italy 50  
Chateau Ste. Michelle Sauvignon Blanc, WA 40

### Pinot Noir

Meiomi 40

### Champagne and Sparkling Wine

Charles Heidsieck 100  
Cordoniu Cava, Spain 9 split  
Lunetta Prosecco 9 split  
Domaine Ste Michelle Brut 29  
Veuve Clicquot 1/2 Bottle 60  
Col de Salci Rose 40

### Cabernet

Daniel Cohn, Sonoma, CA 60  
Justin Cabernet Sauvignon, CA 60  
Jordan Cabernet Sauvignon 125  
Heitz Cellars 100  
Rockaway Cabernet by Rodney Strong, CA 150  
Alexander's Crown Cabernet by Rodney Strong, CA 150

### Merlot

Chelan Estate, WA 50  
Januik Merlot, WA 70

### Other Reds

Folie a Duex Zinfandel, CA 44  
Sawtooth "Skyline" Red Blend, ID 36  
Boomtown Syrah, WA 36  
Alta Vista Malbec, Argentina 32  
Masquerade, Bellingham 45