



# GREAT BLUE HERON GRILL

## SANDWICHES & SALADS

*Turn any Sandwich or Large Salad into a Wrap!*

### FRENCH DIP 19.50

Oven roasted prime rib, swiss cheese, soft roll, au jus, house chips

### CLUB HOUSE 16.50

Toasted wheat or sourdough bread, turkey, ham, bacon, cheddar, swiss, lettuce, tomato, black garlic aioli with house chips

### ASIAN CHICKEN SALAD

small 9.50 | large 15.50

Grilled all-natural chicken, crispy wontons, snap peas, scallions, cabbage, romaine, carrots with sesame ginger dressing

### CAESAR SALAD

small 7.50 | large 12.75

Hearts of Romaine, parmesan, herbed croutons & creamy anchovy dressing

**Add +6** Grilled Chicken Breast

**Add +9** Pan Seared Salmon | Pan Seared Halibut | Grilled Flat Iron Steak

### COBB SALAD

small 9.50 | large 15.50

Romaine, bacon, egg, blue cheese, grilled chicken, avocado, tomatoes, scallions, buttermilk dressing

### HOUSE SALAD

small 8.50 | large 13.75

Organic mixed greens, toasted hazelnuts, fresh blueberries & sherry vinaigrette N

### SESAME SALMON BOWL 19.50

Sugar snap peas, wakame seaweed, pickled ginger, soy-ginger glaze, served over jasmine rice DF

### SOUTHWEST CHICKEN BOWL 17.50

Grilled all-natural chicken breast, sweet corn, black beans, Jicama, tomatoes, fresh cilantro, chipotle dressing, served over rice DF

## FAVORITES

### BUILD YOUR OWN BURGER 16.75

Comes with lettuce, tomato, red onion, house-made zucchini pickles, black garlic aioli on brioche bun with French fries

Substitute lettuce for bun, no charge

**Choice of** 1/3 lb. Kobe beef | Grilled chicken breast |

Beer battered crispy Alaskan cod

**Sub +3** 1/2 lb. Kobe beef | Pan seared salmon |

Pan-seared or beer-battered halibut | Beyond meat patty

**Add +2** Cheese | avocado | bacon | jalapenos | BBQ sauce

### BEER BATTERED FISH & CHIPS

1 piece 16.50 | 2 piece 19.50 | 3 piece 22.50

Wild Caught Alaskan Cod DF

**Sub +3** Halibut

### TACOS

2 for 15.50 | 3 for 20

6 inch local Tortilla's de Madre flour tortillas, cabbage slaw DF

**Choice of** Pan seared cod | BBQ pulled pork |

Grilled flat iron steak

**Sub +3** Halibut

### LUNCH TRIO 16.50

Half grilled cheese on Avenue Bread focaccia with Samish Bay gouda, choice of cup of soup of the day and house or Caesar small salad **Add +2** Seafood chowder | Asian or Cobb salad

**SEAFOOD CHOWDER CUP 7.75 BOWL 13.75**

**SOUP OF THE DAY CUP 6.50 BOWL 10.50**

## WEEKLY SPECIALS

### SPINACH AND BACON SALAD 13

Shaved red onion, croutons, hard boiled egg and smoked heirloom tomato vinaigrette

### THURSDAY NIGHT FRIED CHICKEN 22

Four pieces of Sage & Sky buttermilk fried chicken, mashed potatoes, gravy, coleslaw, and a rosemary buttermilk biscuit.

### FRIDAY NIGHT FISH SPECIAL

#### CIOPPINO 36

Mussels, clams, cod, shrimp and crab in tomato fennel broth, served with grilled Avenue bread and saffron rouille

### SATURDAY NIGHT PRIME RIB 35

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

## SHARABLES

### SLIDERS

5 each or 3 for 14

**Choice of:**

Kobe beef with cheddar & black garlic aioli, shredded lettuce **or**

BBQ pork with buttermilk dressing & coleslaw **or**

Salmon with black garlic aioli & arugula DF

*Sliders served with with a side of house zucchini pickles*

### CRISPY BREADED CHICKEN WINGS 16.75

**Choice of** BBQ | Buffalo | Honey garlic

### SPINACH & ARTICHOKE DIP 11.75

With house-made chips V, GL

**Add +2** Smoked Salmon

### BRUSSEL SPROUTS 7.50

Balsamic glaze V, Ve, GL, DF

**Add +2** Bacon

### BASKET OF FRENCH FRIES 7

Or tater tots, onion rings, sweet potato fries V, GL

### POUTINE small 8.75 | large 14.75

French fries, Golden Glen cheddar cheese curds, mushroom gravy V, GL

## DINNER

*Served after 5 pm | Comes with bread + butter*

### HALIBUT & SWEET CORN RISOTTO 35

Pan seared Alaskan halibut, local sweet corn, pea tendrils, parmesan & creamy carnaroli rice GF

### GRILLED 12 OZ RIBEYE OR 10 OZ NY 42

Roasted potatoes, seasonal local vegetables, red wine demi-glaze GL

### PROSCIUTTO WRAPPED CHICKEN BREAST WITH SAMISH BAY GOUDA 28

All-natural chicken breast wrapped with prosciutto, stuffed with Samish Bay gouda, local honey glazed carrots, creamy polenta, grainy mustard jus GL

### SPRING PASTA PRIMAVERA 23

Fresh vegan Bellingham Pasta Co. rigatoni, roasted tomatoes, local spring vegetables, Ferndale Farmstead round bale cheese V

**Add Spicy +2** Mama Lil's Peppers | Jalapeños | Calabrian Chili

**Add +6** Grilled Chicken Breast

**Add +9** Pan Seared Salmon | Pan Seared Halibut | Flat Iron Steak

**Sub +2** Zucchini Noodles GF

### LAMB FRITES 32

Grilled half rack of lamb with garlic and fennel pollen fries, demiglace and fresh herb salad

## DESSERT

### Vanilla Bean Creme Brulee \$9

Misty Meadow farm eggs, Served with housemade crispy meringue cookie

### Carrot Cake 8

Cream Cheese Frosting V, N

### Chocolate Decadence 8

Raspberry coulis V, GL,

Add +1 for any extra sides of sauce

\*Consuming raw or undercooked food can lead to food-borne illnesses. An 18% taxable service charge will be automatically added to parties of six or more.

We love our rivers, lakes, and oceans! Whenever possible our seafood, meat and produce are local, seasonal, and always traceable & ethical.





# GREAT BLUE HERON GRILL

## WINE BY THE BOTTLE

### CHARDONNAY

Cakebread Cellars 90  
Cline Chardonnay, CA 40  
Ryan Patrick Chardonnay, WA 30  
Davis Bynum Russian River Valley, CA 46  
Louis Jadot Pouilly Fuisse, FR 65

### OTHER WHITES

Santa Margherita Pinot Grigio, CA 55  
Kiona Riesling, WA 36  
Terlato Pinot Grigio, Italy 50  
Chateau Magnan Rose, FR 38

Haymaker Sauvignon Blanc, Malboro NZ 45  
Thurston Wolfe Albarino, WA 46  
Gamache Sauvignon Blanc, WA 55

### PINOT NOIR

Meiomi, CA 48  
Benton Lane, OR 55  
Belle Glos, CA 68  
Portteus, CA 40

### CHAMPAGNE AND SPARKLING

La Bella Prosecco 10 split  
Domaine Ste Michelle Brut 29  
Veuve Clicquot 1/2 Bottle 60  
Borgo Molino Prosecco, Italy 45  
Bonaval, Cava, Spain 10 gls

### CABERNET SAUVIGNON

Mt. Fury Cabernet, WA 36  
Rodney Strong, CA 44  
Daniel Cohn Bellacosa, Sonoma CA 60  
Jordan Cabernet Sauvignon 105  
Heitz Cellars 135  
Stags Leap, Artemis 140

### OTHER REDS

MaryHill Blend, WA 36  
Gooseridge Syrah, WA 38  
Gamache Syrah, WA 50  
Gamache Cabernet Franc, WA 55  
Mary Hill Zinfandel Proprietors Reserve, WA 77  
Cline Ancient Vines Zinfandel, CA 45  
Luna Malbec, Argentina 34  
Il Bruciato, Italy 55

LET'S BE FRIENDS!



@SEMIAHMOOGOLF

## 19TH HOLE COCKTAILS

### RASPBERRY LEMONADE 12

Stoli Raspberry vodka, lemonade

### PALOMA 11

Tequila, Pink grapefruit

### CRANBERRY GIN FIZZ 9

Cranberry, Gin, Soda

### CUBA LIBRE 9

Pepsi, Rum, Lime

### EMPRESS 75 14.50

Purple Empress Gin, lemon juice topped with champagne

### JOHN DALY 9

Vodka, Ice Tea, Lemonade

### BROWN SUGAR BOURBON MANHATTAN 14.50

Locally sourced Brown Sugar Bourbon, sweet vermouth, bitters

### GINGERITA MARGARITA 14.50

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

### MOSCOW MULE 10

Vodka, fresh limes, ginger beer, ginger ale

### SEMIAHMOO SEA BREEZE 11

Vodka, grapefruit juice, cranberry juice, lime

### RASPBERRY SPRITZ 11

Stoli Raspberry Vodka, soda, fresh fruit

## DRAFT BEER & CIDER

### BEER

Michelob Ultra  
Stella Artois  
Kulshan Lager  
Widmer Hefeweizen  
Connery Scotch Ale  
Stemma Semiahmoo IPA  
Kulshan Amber  
Bale Breaker IPA  
Irish Death  
\*New - Bellingham Cider Co. Apple Cider on draft

### CIDER

Lost Giants Apple Cider  
Elemental Blood Orange Cider  
Rambling Route Apple Cider  
Rambling Route Pear Cider

## WINE BY THE GLASS

### WHITES

Davis Bynum Chardonnay 12  
Ryan Patrick Chardonnay, WA 8  
Kiona Riesling, WA 10  
Thurston Wolfe Albarino, WA 12  
Ryan Patrick Pinot Grigio, WA 10  
House Pinot Grigio 8  
Gamache Sauvignon Blanc 10  
Chateau Magnan Rose, FR 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 12  
Gooseridge Syrah, WA 10  
Maryhill Blend, WA 10  
Luna Malbec, Argentina 9

