

PACKERS KITCHEN + BAR

DINNER MENU

Add to Any Item:	Flat Iron Steak	11	Sautéed Prawns (5 pieces)	9
	Cedar Plank Salmon	12	Grilled natural chicken breast	9

V - Vegetarian Ve - Vegan DF - Dairy-Free N - Contains Nuts GL - Gluten-Less

TO SHARE

Avenue Bread Focaccia 7.25 🍷
Extra virgin olive oil with balsamic vinegar, garlic herb butter, olive tapenade **V**

Roasted Garlic Fries 7.25 / 9.75
Fermented black garlic aioli **GL, DF**
Add bacon 2 | scallions 2 |
Round Bale cheese 2 | black truffle 2

Roasted Brussels Sprouts 9.50 🍷
Bacon, smoked sea salt, citrus oil, balsamic reduction **GL, DF**

PNW Charcuterie & Local Cheese 21.25 🍷
Salumi Salami cured meats and northwest cheeses, pickles, mustard, local fruit, fresh berries, Avenue Sourdough Bread

Peel 'n' Eat Shrimp 18.75
Fresh lemon, cocktail sauce **DF, GL**

PNW Oysters on the Half-Shell 🍷
6 oysters 17.50 | 12 oysters 29.25
Cilantro lime mignonette, ask for chef's daily selection **GL, DF**
**Not available for takeout*

House-Made Chips 5.75
House-made buttermilk dip **V, GL**

House-Made Boneless Chicken Bites 15.75
Served with celery and tossed in your choice of house-made sauce:
Rads Buffalo Sauce
BBQ Sauce
Gochujang

House-Made Cauliflower Bites 15.75
Served with kimchi and pickled ginger and tossed in your choice of house-made sauce:
Rads Buffalo Sauce **GL, V**
BBQ Sauce **DF, V**
Gochujang **GL, DF, Ve**

SOUPS AND SALADS

Semiahmoo Seafood Chowder 8.00 / 14.25 🍷
Locally sourced clams, salmon, cod, bacon, potatoes

Roasted Beet Salad 14.25 🍷
Roasted yellow and red beets and seasonal vegetable on mixed greens dressed in golden balsamic with fried goat cheese and fried parsnips. **V**

Local Organic Mixed Greens 6.75 / 10.75 🍷
Toasted Holmquist hazelnuts, Twin Sister's Whatcom Blue Cheese, craisins, golden balsamic vinaigrette **V, GL, N**

Caesar Salad 7.75 / 12.75 🍷
Local romaine, sourdough croutons, shaved Ferndale Farmstead Round Bale cheese, lemon

WELCOME TO PACKERS

Sunday - Thursday, 4:00 pm - 9:00 pm

Friday, 4:00 pm - 10:00 pm

Saturday, 2:00 pm - 10:00 pm

SEMAIHMUO SIGNATURES

Dockside Beer-Battered Pacific Cod

Hand-dipped cod, tartar sauce, coleslaw, French fries
one-piece 18.75 two-piece 21.75 three-piece 24.75

Prawns and Chips

 22.75

6 piece beer-battered prawns, cocktail sauce, coleslaw, French fries

Oysters and Chips

 20.75 🍷

6 breaded oysters, coleslaw, fries served with Bobby's boat sauce remoulade

Halibut and Chips

 29.25

2 piece beer-battered halibut, tartar sauce, coleslaw, French fries

Steamer Clams or Mussels

 25.25 🍷

1lb of your choice clams or mussels with butter, white wine, garlic, herbs, preserved lemon, Avenue Bread sourdough

Salish Sea Cioppino

 37.25 🍷

Locally sourced clams, mussels, cod, wild salmon, prawns, andouille sausage, tomato fennel broth, saffron aioli, Avenue Sourdough bread

Fish Tacos

 19.25 🍷

Pan-seared rockfish, Pico de Gallo, spicy chipotle salsa, cilantro crème, fresh slaw, local Tortillas con Madre flour tortillas, house-made potato chips
Substitute Salmon or Prawns +3

Cast Iron & Butter Basted Steak

 44.75 🍷

Choice of 10 oz New York or 12 oz Ribeye
Served with butternut squash gratin, roasted Heirloom carrots, red wine reduction, and crispy leeks **GL**

Cedar Plank Local Wild Salmon

 37.75 🍷

Delicata squash, Marcona almonds, piquillo pepper, Golden Glen Creamery butter, balsamic onion with Salish Alderwood smoked sea salt **GL**

Cauliflower "Steak"

 22.25 🍷

Stewed green garbanzo beans and tomato, roasted garlic, heirloom carrots, harissa, roasted red peppers **V, Ve, DF, GL**

Winter Harvest Pasta

 21.50 🍷

Bellingham Pasta Co. vegan rigatoni, Twin Brooks Garlic Cream, artichoke hearts, sundried tomatoes, green onion, seasonal vegetables
Add Chicken or Prawns +9



*Consuming raw or undercooked food can lead to food-borne illnesses. An 20% 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.

FLIP OVER FOR PIZZA, BURGERS, AND MORE!



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BURGERS

Western Burger 19.25

1/2 lb. Kobe beef patty cooked medium, fried shallots, housemade BBQ sauce, bacon, cheddar cheese, lettuce, tomato, housemade zucchini pickles, red onions, served with french fries **Substitute** Beyond Patty +2

Bacon Cheeseburger 18.25

1/2 lb. Kobe beef patty cooked medium, bacon, cheddar cheese, lettuce, tomato, housemade zucchini pickles, red onions, black garlic aioli, served with french fries **Substitute** Beyond Patty +2

Mushroom Burger 19.25

1/2 lb. Kobe beef patty cooked medium, local mixed mushrooms, Whatcom mustard white cheese, lettuce, tomato, housemade zucchini pickles, red onions, black garlic aioli, served with french fries **Substitute** Beyond Patty +2

Lamb Burger 19.25

Local lamb burger with Calypso Kitchen blueberry tamarind sauce, caramelized onion, Samish Bay feta, romaine lettuce, served with fries

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WOOD STONE PIZZA

Handcrafted with Skagit Valley Cairnspring Mill flour, Semiahmoo's own natural Sourdough Starter, Ferndale Farmstead cheeses, and San Marzano tomato sauce

Add Bacon 2 | Ham 2 | Pineapple 2 | Jalapeño 2
Salumi 2 | Castelvetrano Olives 2
Piquillo Peppers - Mild 2

Cheese 15.75

Mozzarella, tomato sauce **V**

Margherita 17.75

Roasted heirloom cherry tomatoes, fresh basil, Fior Di Latte cheese, tomato sauce **V**

Fig & Blue 18.00

Port-soaked figs, pickled shallots, Twin Sisters Whatcom Blue, mozzarella, balsamic glaze **V**

Pepperoni 17.75

Tomato sauce, mozzarella

The Semiahmoo 19.75

Cioppino red sauce, shrimp, clams, andouille sausage, mozzarella, citrus-infused olive oil, basil, Piquillo Peppers, parmesan finish

Wild Mushroom Pizza 19.50

Local mushrooms, fine herbs, truffle powder, Ferndale Farmstead cheese **V**

Local Vegetable Pizza 17.75

Tomato sauce, Ferndale farmstead cheese, piquillo peppers, and locally farmed roasted vegetables **V**

Gluten-Less Dough Available 2



EAT LOCAL

Packers is proud to partner with local farmers, producers, and purveyors to serve the freshest seasonal and sustainable ingredients.



FERNDALE FARMSTEAD
Seed to Cheese



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Devin Kellogg Executive Chef

Nakisha Holmes Sous Chef

Shawn Tolliver Sous Chef

