

PACKERS KITCHEN + BAR

TO-GO 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

Peel 'n' Eat Shrimp 17.75
Fresh lemon, cocktail sauce **DF**

Roasted Garlic Fries 7.25 / 9.75
Fermented black garlic aioli **GL, DF**
Add avocado 3 | bacon 2 | scallions 2
Round Bale cheese 2 | black truffle 2

Regular Fries 8.75
House-made buttermilk ranch **GL**

Roasted Brussels Sprouts 9.25
Bacon, smoked sea salt, citrus oil, balsamic **GL**
reduction

House-Made Chips 5.75
House-made potato chips served with house-made buttermilk ranch **GL, DF**

FOR THE KIDS

All children's meals include: choice of vegetables or fries; seasonal sliced fruit or fresh-baked cookie; juice, milk, chocolate milk, or soda

12 AND UNDER | 8.50 PER CHILD

Select One:

- Fish & Chips (one piece) *cod, grilled or fried*
- Beef Burger with cheddar cheese
- Chicken Strip Burger with cheddar cheese
- Chicken Strips (three pieces)
- Mixed Green Salad with grilled chicken
- Caesar Salad with grilled chicken
- Grilled Cheese
- Buttered Noodles & Parmesan
- Grilled Chicken Breast

CHILDREN 5 AND UNDER | FREE

- Pasta with Butter and Parmesan
- Chicken Fingers (two pieces)
- Half Grilled Cheese Sandwich

DESSERT

Chocolate Royale 10.50
Chocolate mousse layer cake with Holmquist hazelnuts, almond sponge cake, and dark chocolate ganache

XL Chocolate Chip Cookie 8.50
Warm 6oz cookie, with hand-chopped Callebaut chocolate, topped with flaky sea salt and house-made vanilla ice cream

House Made Ice Cream or Sorbet Trio 8.00
Ask host for current flavors

House Made Vanilla Cheesecake 8.00
House-made cheesecake with a graham cracker crust served with local seasonal compote

S'mores Pizza 16.50
Nutella, Mini Marshmallows, Chocolate Sauce, Brown Butter Graham Cracker Crumb Topping

SEMIAMMOO SIGNATURES

Heirloom Tomato & Summer Vegetable Salad 14.00
Heirloom tomatoes, Ferndale Farmstead fior di latte, and toasted pistachios with local mixed greens dressed in our house basil vinaigrette **N, V**

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

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

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

Prawns and Chips 22.75
6 piece beer-battered prawns, cocktail sauce, coleslaw, French fries

Halibut and Chips 29.25
2 piece beer-battered halibut, tartar sauce, coleslaw, French fries

Bacon Cheeseburger 18.25
1/3 lb. Kobe beef patty cooked medium, bacon, cheddar cheese, lettuce, tomato, housemade zucchini pickles, red onions, black garlic aioli

Steak Frites 22.75
6oz flat iron steak, served with house chimichurri and French fries **GL**

Smoked Cauliflower "Steak" 22.25
Stewed green garbanzo beans, roasted garlic, heirloom carrots, harissa, roasted red peppers **V, Ve, DF, GL**

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
Castelvetro Olives 2 | Piquillo Peppers - Mild 2

Cheese 15.75
Mozzarella, red 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
Red sauce, Ferndale farmstead cheese, piquillo peppers, and locally farmed roasted vegetables **V**

Gluten-Less Dough Available 2



*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.

