

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

Dishes can be made: **V** - Vegetarian **Ve** - Vegan **DF** - Dairy-Free **GL** - Gluten-Less

TO SHARE

Roasted Garlic Fries 8 / 11
fermented black garlic aioli **GL, DF**
add bacon 2 | scallions 2 | black truffle 2
round bale cheese 2

Regular Fries 7
house-made buttermilk ranch **GL**

Roasted Brussels Sprouts 11
bacon, smoked sea salt, citrus oil, balsamic
reduction **GL**

House-Made Chips 7
house-made buttermilk ranch **GL, DF**

FOR THE KIDS

12 AND UNDER 10.50 PER CHILD
*all kid's meals include a side (vegetables or fries)
dessert (seasonal sliced fruit or fresh-baked cookie)
and drink (juice, milk, chocolate milk, or soda)*

Fish & Chips
one piece of cod, grilled or fried

Beef Burger
with cheddar cheese

Chicken Strip Burger
with cheddar cheese

Chicken Strips
three pieces

Grilled Cheese V

Buttered Noodles & Parmesan V

Mixed Green Salad V, GL, N

Caesar Salad
add grilled chicken to salad +9

the following do not include a side:

Small Pepperoni Pizza

Small Cheese Pizza V

CHILDREN 5 & UNDER

complimentary for hotel guests with voucher

Buttered Noodles & Parmesan V

Chicken Strips
two pieces

Half Grilled Cheese V

DESSERT

Chocolate Royale 11
chocolate mousse layer cake, holmquist hazelnuts
almond sponge, dark chocolate ganache **N**

XL Chocolate Chip Cookie 9
callebaut chocolate, sea salt
house-made vanilla ice cream

House-Made Ice Cream or Sorbet Trio 9
ask host for current flavors

S'mores Pizza 17
nutella, marshmallows, chocolate, brown butter
graham crackers **N**

SEMAIHMUO SIGNATURES

Roasted Beet Salad 14
local beets, seasonal vegetable, organic mixed greens, golden balsamic
goat cheese fritter, crispy parsnips. **V**

Local Organic Mixed Greens 7 / 11
Toasted Holmquist hazelnuts, Twin Sister's Whatcom Blue Cheese
dried cranberries, golden balsamic vinaigrette **V, GL, N**

Caesar Salad 7 / 11
Local romaine, sourdough croutons, shaved Ferndale Farmstead Round Bale
cheese, lemon

Semiahmoo Seafood Chowder 8 / 14
Locally sourced clams, salmon, cod, bacon, potatoes

Prawns and Chips 23
6 piece beer-battered prawns, cocktail sauce, coleslaw, French fries

Dockside Beer-Battered Pacific Cod
one-piece 19 | two-piece 23 | three-piece 27
hand-dipped cod, tartar sauce, coleslaw, french fries

Bacon Cheeseburger 19
1/3 lb. Kobe beef patty cooked medium, bacon, cheddar cheese, lettuce, tomato,
housemade zucchini pickles, red onions, black garlic aioli
Substitute Beyond Patty +2

Steak Frites 25
6oz flat iron steak, served with house chimichurri and French fries **GL**

Cauliflower "Steak" 23
Stewed green garbanzo beans and tomato, 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
Mozzarella, red sauce **V**

Margherita 18
Roasted heirloom cherry tomatoes, fresh basil, Fior Di Latte cheese, tomato sauce **V**

Fig & Blue 19
Port-soaked figs, pickled shallots, Twin Sisters Whatcom Blue, mozzarella, balsamic
glaze **V**

Pepperoni 18
Tomato sauce, mozzarella

Local Vegetable Pizza 17.75
Red sauce, local feta, piquillo peppers, and farm fresh roasted vegetables **V**

Gluten-Less Dough Available 2



*Consuming raw or undercooked food can lead to food-borne illnesses. A 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.

Devin Kellogg Executive Chef

Nakisha Holmes Sous Chef

Shawn Tolliver Sous Chef

Krystle Robinson Pastry Chef

