



GREAT BLUE HERON GRILL

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, radish
choice of dressing: ranch, Caesar, thousand island, blue cheese,
balsamic vinaigrette or lemon vinaigrette V, GF*

Cobb Salad 13.50

*Chopped romaine lettuce, bacon, egg, blue cheese, chicken,
Avocado, tomatoes, scallions, red wine vinaigrette GF*

Asian Chicken Salad 13.25

*Hearts of romaine, cabbage, grilled chicken breast, pineapple,
cashews, peppers, snap peas green onions, cucumbers,
Asian vinaigrette DF, N*

Beet Salad 9.50

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

Lunch Trio 13.50

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

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 DF*

Blackened Cod or Pulled Pork 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

French Dip half 7.50 / full 14.50

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

Rueben half 7.50 / full 14.50

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

Philly Cheese Steak half 8.50 / full 16.50

*Roast beef, peppers, onions, provolone, soft French roll
served with house made potato chips*

Clubhouse half 6.50 / full 12.50

*Two slices of toasted wheat or sourdough, turkey ham, bacon, cheddar,
swiss, tomato, lettuce, basil aioli, served with house made potato chips*

Roasted Salmon BLT 16.75

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

Available after 5 pm Daily

APPETIZERS

Salmon Sliders (2) 9.75 DF, N

Corned Beef Sliders (2) 9.75

Braised Pork & Coleslaw Sliders (2) 7.75 DF

Wings - BBQ, Buffalo or Honey Garlic 15

Artichoke & Spinach Dip & Chips 9.75 GF, V

Cheese & Jalapeño Quesadilla 9.75 V

Tortilla Chips & Salsa 8.25 V, GF, DF

French Fries 6.25 V, GF, DF

ENTREES

Crispy Fried Chicken Breast 19.75

*Boneless skinless all natural free range chicken breast, creamed
corn, braised greens, bacon, pickled cabbage*

Local Wild Salmon 25.75

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

Flat Iron Steak 20.75

baby carrots, garlic herb mashed potato, cabernet demi glace GF

Sundried Tomato Penne 14.75

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

DAILY DINNER SPECIALS

Wednesday | Pasta

Thursday | Fried Chicken

Friday | Fresh Seasonal Fish

Saturday | Prime Rib

We proudly source ingredients from local farms & purveyors.



Nerka Salmon

Happy Chicken Farm Eggs

Avenue Breads

Hempler's Smoked Meats

Growing Veterans Farms

Sustainable Connections

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

We are happy to accommodate dietary restriction when ever possible. Please notify your server.

An 18% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be pooled and distributed to service personnel. 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
Rodney Strong Chardonnay, CA 10
Bogle Chardonnay, CA 8
Kiona Riesling, WA 10
Licia Albarino, ES 10
Rodney Strong Sauv Blanc, CA 10
Atlantique French Rose, France 10
Duck Pond Pinot Grigio, OR 10
Kim Crawford Sauv Blanc, NZ 10.50

REDS

Rodney Strong Cabernet Sauvignon, CA 12
Mt. Fury Cabernet, WA 10
14 Hands Cabernet, WA 8
14 Hands Merlot, WA 8
Meiomi Pinot Noir, CA 11
Alta Vista Malbec, Argentina 9
Boomtown Syrah, WA 10
Maryhill Blend, WA 10

19TH HOLE COCKTAILS

Cranberry Gin Fizz 8

Cranberry | Gin | Soda

Cuba Libre 8

Pepsi | Rum | Lime

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

Dark & Stormy

Dark rum | ginger beer | lime

Beers on tap | by the pitcher or pint

Ask your server for our seasonal draft selection

* Hard Apple Cider (gluten free)

BY THE BOTTLE

Chardonnay

Landmark Vineyards, CA 50
Cote Bonneville, WA 60
Cakebread Cellars, CA 70
Louis Jadot Pouilly Fuisse 60
Quilt Chardonnay, WA 60
Raeburn, CA 44
Rodney Strong Chardonnay, CA 36

Other whites

Santa Margherita Pinot Grigio, CA 55
Kiona Riesling, WA 36
Terlato Pinot Grigio, Italy 50
Rodney Strong Sauvignon Blanc, CA 38
Kim Crawford Sauvignon Blanc, NZ 40
Licia Albarino 38
Atlantique Rose, France 36

Pinot Noir

Meiomi, CA 40
Duck Pond Reserve, OR 50

Champagne and Sparkling Wine

Cordorniu Cava, Spain 9 split
La Bella Prosecco 9 split
Domaine Ste Michelle Brut 29
Veuve Clicquot 1/2 Bottle 60
Col de Salci Rose 40
Freixenet Cava 28
Luneta Prosecco 32

Cabernet

Mt. Fury Cabernet, WA 36
Rodney Strong, CA 44
Daniel Cohn, Sonoma, CA 60
Justin Cabernet Sauvignon, CA 60
Jordan Cabernet Sauvignon 125
Heitz Cellars 100

Other Reds

Folie a Deux Zinfandel, CA 44
Boomtown Syrah, WA 36
Alta Vista Malbec, Argentina 32
Mary Hill Zinfandel Proprietors Reserve, WA 77
Januik Merlot, WA 70

The Great Blue Heron Grill is committed to providing guests with regionally-crafted wine and beer selections that complement our outstanding cuisine. A \$20 corkage fee will be charged for wine not purchased at the Great Blue Heron. An 18% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be pooled and distributed to service personnel.