


GREAT BLUE HERON

GRILL

APPETIZERS

-  **Salmon Sliders (2)** DF, N 9.75
 - Braised Pork & Coleslaw Sliders (2)** DF 8.75
 - Wings - BBQ, Buffalo or Honey Garlic** GL 16.75
 - Artichoke & Spinach Dip with Chips** GL, V 9.75
 - Tortilla Chips & Salsa** V, GL, DF 7.25
 - Soft Pretzels with Beer Cheese Dip** V 9.75
 - French Fries** V, GL, DF 6.75
 - Tater Tots** V, GL, DF 6.75
 - Onion Rings** DF 6.75


SOUPS & SALADS

- Seafood Chowder** 5.75 cup | 7.75 bowl
- House Salad** 8.75
 - Mixed artisan greens, toasted hazelnuts, blue cheese, blueberries and sherry vinaigrette. V, GL
- Classic Caesar Salad** 8.75
 - Hearts of romaine, parmesan, herbed croutons, creamy anchovy dressing.
 - Add grilled chicken** +6
 -  **Add salmon** +10
 - Add flat iron steak** +9
- Cobb Salad** 15.75
 - Romaine lettuce, bacon, egg, blue cheese, grilled chicken breast, avocado, tomatoes, scallions, red wine vinaigrette. GL

SANDWICHES

- Prime Rib French Dip** 14.75
 - Oven Roasted Prime Rib, swiss cheese, soft roll, au jus, served with house-made potato chips.
- Eagles Nest Clubhouse** 12.75
 - Toasted wheat or sourdough bread, turkey, ham, bacon, cheddar, swiss, tomato, lettuce, basil aioli, served with house-made potato chips
-  **Roasted Salmon BLT** 17.25
 - Fresh local salmon, garlic aioli, bacon, lettuce, tomato, served with house-made chips. DF

WEEKLY DINNER SPECIALS

-  **Thursday Sage & Sky Fried Chicken Dinner Special** 22
 - Four pieces of locally grown buttermilk fried chicken, mashed potatoes, gravy, coleslaw, and a rosemary buttermilk biscuit
- Friday Fresh Fish Special**
 - Changes weekly—see the Specials Section
- Saturday Prime Rib Special** 29
 - 12 ounce cut of Prime Rib, served with mashed potatoes, Yorkshire pudding, au jus, and seasonal mixed vegetables

CLUBHOUSE FAVORITES

- Lunch Trio** 13.75
 - Whole grilled cheese sandwich on sourdough, small house salad with choice of dressing, cup of the “Soup of the Day”
- Arnold Palmer Burger** 14.25
 - 1/3 Pound American Kobe Beef, pickles, leaf lettuce, tomato, red onions, black garlic aioli, served with French fries.
 - Add applewood smoked bacon, cheddar, swiss, pepper jack or blue cheese** +2 **Double it!** + 3
- Fish and Chips** (1) 11.75 | (2) 15.75 | (3) 19.75
 - Fresh Alaskan true cod, tempura beer batter, coleslaw, served with French fries and tartar sauce. DF
- Blackened Cod or Pulled Pork Tacos** (1) 7.75 | (2) 14.75
 - Cajun seasoned Alaskan true cod, green cabbage, sour cream, tortilla chips, pico de gallo.
- Chicken or Pulled Pork Quesadilla** 12.75
 - Mixed cheeses, sour cream, house-made salsa, cabbage
- Pizza** with Ferndale Farmstead Mozzarella & Cairnspring Mill flour
 - Cheese Pizza** 15.25 **Pepperoni Pizza** 17.25
 - Veggie Pizza** 16.50
 - Black Olives, peppers, onions, artichoke hearts, garlic, goat cheese

SPECIALS

September 7-13 Specials

- Spinach and Grapefruit Salad** 16
 - Cairn Springs wheat berries, fresh basil and tarragon, Ferndale Farmstead fresh mozzarella, pecans, honey and grapefruit segments. Add grilled chicken breast +6
- Crab Croissant Sandwich** 24
 - Toasted croissant with fresh Dungeness and red crab salad, mayo, lettuce and tomatoes. Served with fries or coleslaw.
- Grilled Veggie Sandwich** 17
 - Grilled zucchini, yellow squash and onions with basil aioli, tomatoes and melted swiss on an Avenue Bread ciabatta bun. Served with fries.
- Ken's Gumbo** 8oz 13 | 12oz 16
 - Mildly spicy seafood and andouille sausage stew, served with steamed rice.
- Wild Caught Sockeye Salmon** 28
 - 6 ounce salmon, roasted potatoes, seasonal mixed vegetables.
- Steak Frites** 34
 - 6oz filet mignon with garlic herb fries and red wine demiglace.
- 12 ounce Ribeye** 32
 - Hand cut steak, served with roasted potatoes, seasonal mixed vegetables, and garlic herb butter.
 - Add Whatcom Blue Cheese \$2*
- Friday Fish Special** 32
 - South Indian Seafood Curry (Meen Kalambu)**
 - Fresh mussels, calamari, cod and prawns in a curry sauce with coconut, tamarind, ginger and garlic. Served over basmati rice.

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19TH HOLE COCKTAILS

Jack Peachy 10

Jack Daniels, Peach Schnapps, lemonade, sprite

Paloma 10

Tequila, Pink grapefruit

Cranberry Gin Fizz 8

Cranberry, Gin, Soda

Cuba Libre 8

Pepsi, Rum, Lime

Empress 75 13.50

Purple Empress Gin, citrus juice topped with champagne

John Daly 8

Vodka, Ice Tea, Lemonade

Brown Sugar Bourbon Manhattan 12

Locally sourced Brown Sugar Bourbon, sweet vermouth, bitters

Gingerita Margarita 12

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

Moscow Mule 10

Vodka, fresh limes, ginger beer, ginger ale

Semiahmoo Sea Breeze 10

Vodka, grapefruit juice, cranberry juice, lime

Beers on tap | by the pitcher or pint

Ask your server for our seasonal draft selection

WINES BY THE GLASS

WHITES

Raeburn Chardonnay, CA 12

Ryan Patrick Chardonnay, WA 8

Bogle Chardonnay, CA 9

Kiona Riesling, WA 10

Thurston Wolfe Albarino, WA 10

Maryhill Sauvignon Blanc, WA 10

Chateau Magnan French Rose 10

Kim Crawford Sauv Blanc, NZ 10.50

House Pinot Grigio 8

Ryan Patrick Pinot Grigio 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 11

Alta Vista Malbec, Argentina 9

Boomtown Syrah, WA 10

Maryhill Winemakers Red Blend, WA 10

**FEATURED WINE****Heitz Cellar | 2014 Cabernet Sauvignon 99
Napa Valley**

The 2014 Napa Valley Cabernet strikes you visually with its brilliant bright purple and ruby hues. On the nose, notes of black cherry, blackberries, ripe raspberry, and tart plum are complemented by savory herbal notes and a gentle vanilla lift from oak aging. This is our perfect representation of a what a Napa Valley Cabernet should and can be.

DESSERTS

Chuckanut Cheesecake 7

Served with berry or caramel sauce

Chocolate Royale 9

Chocolate mousse cake with Holmquist hazelnut butter, almond sponge cake and dark chocolate ganache

Chocolate Decadence 7

Flourless Chocolate Torte (gf)

WINES BY THE BOTTLE

CHARDONNAY

Cote Bonneville, WA 60

Cakebread Cellars 90

Louis Jadot Pouilly Fuisse 60

Quilt Chardonnay, WA 60

Raeburn, CA 44

Ryan Patrick Chardonnay, WA 28

OTHER WHITES

Santa Margherita Pinot Grigio, CA 55

Kiona Riesling, WA 36

Terlato Pinot Grigio, Italy 50

Maryhill Sauvignon Blanc, WA 38

Kim Crawford Sauvignon Blanc, NZ 40

Thurston Wolfe Albarino, WA 38

Duck Pond Pinot Grigio, OR 44

PINOT NOIR

Meiomi, CA 40

Benton Lane, OR 55

Belle Glos, CA 68

CHAMPAGNE AND SPARKLING

Cordoniu Cava, Spain 9 split

La Bella Prosecco 9 split

Domaine Ste Michelle Brut 29

Veuve Clicquot 1/2 Bottle 60

Lunetta Prosecco 32

CABERNET SAUVIGNON

Mt. Fury Cabernet, WA 36

Rodney Strong, CA 44

Daniel Cohn Bellacosa, Sonoma CA 60

Jordan Cabernet Sauvignon 125

Heitz Cellars *Special Price—\$99 (regularly \$150)*

OTHER REDS

MaryHill Blend, WA 36

Boomtown Syrah, WA 36

Alta Vista Malbec, Argentina 32

Mary Hill Zinfandel Proprietors Reserve, WA 77

Josh Cellars Reserve Pinot Noir, OR 36