

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** 6.75 cup | 9.75 bowl
- House Salad** 8.75
Mixed artisan greens, toasted hazelnuts, blue cheese, dried cranberries 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 Smoked BBQ Chicken Dinner** 28
Dinner for Two! Half a chicken from Sage and Sky Farm, house smoked with our scratch-made BBQ sauce. Served with gratin potatoes, slaw, and two buttermilk rosemary biscuits.
- 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 seafood chowder
- 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, mushrooms



November 12-15 Specials

- Quiche Combo** 18
Misty Meadows Farm eggs and Samish Bay gouda cheese, leeks, and puff pastry crust, served with a mixed green salad and roasted pepper bisque.
- Roasted Beet and Fennel Salad** 12
Golden beets, fresh dill, candied walnuts, shaved fennel and goat cheese with sherry vinaigrette.
- Wild Caught Sockeye Salmon** 28
6 ounce salmon, roasted potatoes, seasonal mixed vegetables.
- 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** 36
Seared Scallops
Seared scallops with braised leeks and rosti potatoes, topped with shaved fennel and citrus salad.

Our Local Partners

Hempler Smoked Meats, Nerka Salmon, Sage & Sky Ranch, Franz Bakery, Avenue Breads, Bellingham Pasta Co., Growing Veterans Farms, Spotted Owl Farms, Happy Chicken Farm Eggs, Sustainable Connections

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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

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

Seasonal Fruit Crisp 8

Local apples, pears, and Nooksack blueberries, with Snoqualmie Falls oat crisp topping. *(vegan, GF, contains nuts)*

Chuckanut Bay NY Cheesecake 8

With Nooksack blueberry sauce

Chuckanut Bay Tiramisu 9**Flourless Chocolate Torte 8**

With raspberry sauce

WINES BY THE BOTTLE

CHARDONNAY

Cakebread Cellars 90

Louis Jadot Pouilly Fuisse 60

Raeburn, CA 44

Ryan Patrick Chardonnay, WA 28

Napa Ridge Chardonnay, CA 55

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

Niner Sauvignon Blanc, CA 65

PINOT NOIR

Meiomi, CA 40

Benton Lane, OR 55

Belle Glos, CA 68

CHAMPAGNE AND SPARKLING

Cordorniu Cava, Spain 9 split

La Bella Prosecco 9 split

Domaine Ste Michelle Brut 29

Veuve Clicquot 1/2 Bottle 60

Lunetta Prosecco 32

Isabelle Brut 45

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