

GREAT BLUE HERON GRILL

Outdoor Dining and To-Go Orders available. In-person dining is temporarily closed. We are open Thursday to Sunday from 11am to 6pm and closed Monday to Wednesday.

Call 360-371-7005, ext. 4 to place your to-go order

Please place your order no later than 5:30pm for a dinner time pick up.

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 45
Thurston Wolfe Albarino, WA 38
Duck Pond Pinot Grigio, OR 44
Niner Sauvignon Blanc, CA 65

PINOT NOIR

Meiomi, CA 45
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
Isabelle Brut 45

CABERNET SAUVIGNON

Mt. Fury Cabernet, WA 36
Rodney Strong, CA 44
Daniel Cohn Bellacosa, Sonoma CA 60
Jordan Cabernet Sauvignon 105
Heitz Cellars 135

OTHER REDS

Toso Estate Malbec, Argentina 36
MaryHill Blend, WA 36
Boomtown Syrah, WA 36
Alta Vista Malbec, Argentina 32
Mary Hill Zinfandel Proprietors Reserve, WA 77
Cline Ancient Vines Zinfandel, CA 45

19TH HOLE COCKTAILS

Just Peachy 10

Vodka, 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

Featured Wine

IL BRUCIATO

Tenuta Guado Al Tasso



Bordeaux Red Blends from Bolgheri, Tuscany, Italy

The 2017 Il Bruciato shows an intense ruby red color. The nose presents the notes of red and black berry fruit which are characteristic of this vintage and capable of giving the wine an excellent concentration. Sweet spices and a hint of licorice complete the bouquet. The palate is well structured, persistent, and highly pleasurable in its fruity finish and aftertaste.

55 bottle

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APPETIZERS

Salmon Sliders (2) DF, N 9.75

Wings - BBQ, Buffalo or Honey Garlic GL 16.75

Tortilla Chips & Salsa V, GL, DF 7.25

French Fries V, GL, DF 6.75

Add Fennel Pollen, Parmesan, Truffle Salt +1 each

Tater Tots V, GL, DF 6.75

Onion Rings DF 6.75

SOUPS & SALADS

Seafood Chowder 7.25 cup | 10.50 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

SANDWICHES

Prime Rib French Dip 16.50

Oven Roasted Prime Rib, swiss cheese, soft roll, au jus, served with house-made potato chips.

Eagles Nest Clubhouse 15.50

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

DESSERTS

Seasonal Fruit Crisp 8

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

Chocolate Royale 10

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

Chuckanut Bay NY Cheesecake 8

With Nooksack blueberry sauce

CLUBHOUSE FAVORITES

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 Tacos (1) 7.75 | (2) 14.75

Cajun seasoned Alaskan true cod, green cabbage, sour cream, tortilla chips, pico de gallo.

Chicken 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



January 14 - 17 Specials

Creamy Broccoli Soup 5.50 cup or 8.25 bowl

\$20 quart (cold, to-go only)

Crab Cakes and Fries 21

Crispy panko breaded Dungeness crab cakes with cocktail sauce, French fries and coleslaw.

Lamb Burger 17.50

Sage and Sky Farm 6oz lamb burger with caramelized onions, Samish Bay feta, Avenue Bread ciabatta bun and red chile aioli. Served with fries.

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

Clubhouse Favorite Weekly Specials

Thursday Sage & Sky Fried Chicken Special 22

Four pieces of locally grown buttermilk fried chicken, mashed potatoes, gravy, coleslaw, and a rosemary buttermilk biscuit. Available Thursday night only.

Friday Fish Special 32

Seared Scallops with white wine, butter and herbs, roasted garlic risotto, and sautéed seasonal vegetables. Available Friday night only.

Saturday Prime Rib Special 29

12 ounce cut of Prime Rib, served with mashed potatoes, Yorkshire pudding, au jus, and seasonal mixed vegetables. Available Saturday night only.