



# GREAT BLUE HERON GRILL

## SANDWICHES & SALADS

*Turn any Sandwich or Large Salad into a Wrap!*

### FRENCH DIP 18.50

Oven roasted prime rib, swiss cheese, soft roll, au jus, house chips

### CLUB HOUSE 16.50

Toasted wheat or sourdough bread, turkey, ham, bacon, cheddar, swiss, lettuce, tomato, black garlic aioli with house chips

### ASIAN CHICKEN SALAD

small 8.50 | large 13.75

Grilled all-natural chicken, crispy wontons, snap peas, scallions, cabbage, romaine, carrots with sesame ginger dressing

### CAESAR SALAD

small 7.50 | large 12.75

Hearts of Romaine, parmesan, herbed croutons & creamy anchovy dressing

Add +6 Grilled Chicken Breast

Add +9 Pan Seared Salmon | Pan Seared Halibut |

Grilled Flat Iron Steak

### COBB SALAD

small 8.50 | large 13.75

Romaine, bacon, egg, blue cheese, grilled chicken, avocado, tomatoes, scallions, buttermilk dressing

### HOUSE SALAD

small 8.50 | large 13.75

Organic mixed greens, toasted hazelnuts, fresh blueberries & sherry vinaigrette *N*

### SESAME SALMON BOWL 17.50

Sugar snap peas, wakame seaweed, pickled ginger, soy-ginger glaze, served over jasmine rice *DF*

### SOUTHWEST CHICKEN BOWL 15.50

Grilled all-natural chicken breast, sweet corn, black beans, Jicama, tomatoes, fresh cilantro, chipotle dressing, served over rice *DF*

## FAVORITES

### BUILD YOUR OWN BURGER 15.75

Comes with lettuce, tomato, red onion, house-made zucchini pickles, black garlic aioli on brioche bun with French fries

Substitute lettuce for bun, no charge

Choice of 1/3 lb. Kobe beef | Grilled chicken breast |

Beer battered crispy Alaskan cod

Sub +3 1/2 lb. Kobe beef | Pan seared salmon |

Pan-seared or beer-battered halibut | Beyond meat patty

Add +2 Cheese | avocado | bacon | jalapenos | BBQ sauce

### BEER BATTERED FISH & CHIPS

1 piece 16.50 | 2 piece 19.50 | 3 piece 22.50

Wild Caught Alaskan Cod *DF*

Sub +3 Halibut

### TACOS

2 for 15.50 | 3 for 20

6 inch local Tortilla's de Madre flour tortillas, cabbage slaw *DF*

Choice of Pan seared cod | BBQ pulled pork |

Grilled flat iron steak

Sub +3 Halibut

### LUNCH TRIO 15.50

Half grilled cheese on Avenue Bread focaccia with Samish Bay gouda, choice of cup of soup of the day and house or Caesar small salad Add +2 Seafood chowder | Asian or Cobb salad

### SEAFOOD CHOWDER CUP 7.75 BOWL 13.75

### SOUP OF THE DAY CUP 5.50 BOWL 7.50

## WEEKLY SPECIALS

### THURSDAY NIGHT FRIED CHICKEN 22

Four pieces of Sage & Sky buttermilk fried chicken, mashed potatoes, gravy, coleslaw, and a rosemary buttermilk biscuit.

### FRIDAY NIGHT FISH SPECIAL

#### Roasted Black Cod 32

With crispy potato and scallion pancake, shiitake mushrooms and grilled asparagus.

### SATURDAY NIGHT PRIME RIB 29

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

### MOTHER'S DAY DINNER SPECIAL 32

Pan Seared Alaskan Weathervane Scallops with red sorrel, braised leeks & purple yam puree.

## SHARABLES

### SLIDERS

5 each or 3 for 14

Choice of

Kobe beef with cheddar & black garlic aioli or

BBQ pork with buttermilk dressing & coleslaw or

Salmon with black garlic aioli & arugula *DF*

### CRISPY BREADED CHICKEN WINGS 16.75

Choice of BBQ | Buffalo | Honey garlic

### SPINACH & ARTICHOKE DIP 11.75

With house-made chips *V, GL*

Add +2 Smoked Salmon

### BRUSSEL SPROUTS 7.50

Balsamic glaze *V, Ve, GL, DF*

Add +2 Bacon

### BASKET OF FRENCH FRIES 7

Or tater tots, onion rings, sweet potato fries *V, GL*

### POUTINE small 8.75 | large 14.75

French fries, Golden Glen cheddar cheese curds, mushroom gravy *V, GL*

## DINNER

*Served after 5 pm | Comes with bread + butter*

### HALIBUT & SWEET PEA RISOTTO 35

Pan seared Alaskan halibut, sugar snap peas, pea tendrils, parmesan & creamy carnaroli rice *GF*

### GRILLED 12 OZ RIBEYE, 10 OZ NY, OR 6 OZ FILET 37

Roasted potatoes, seasonal local vegetables, red wine demi-glaze *GL*

### PROSCIUTTO WRAPPED CHICKEN BREAST WITH SAMISH BAY GOUDA 28

All-natural chicken breast wrapped with prosciutto, stuffed with Samish Bay gouda, local honey glazed carrots, crispy polenta, grainy mustard jus *GL*

### SPRING PASTA PRIMAVERA 23

Fresh vegan Bellingham Pasta Co. rigatoni, roasted tomatoes, local spring vegetables, Ferndale Farmstead round bale cheese *V*

Add Spicy +2 Mama Lil's Peppers | Jalapeños | Calabrian Chili

Add +6 Grilled Chicken Breast

Add +9 Pan Seared Salmon | Pan Seared Halibut | Flat Iron Steak

Sub +2 Zucchini Noodles *GF*

### SLOW ROASTED SAGE & SKY LAMB SHANK 35

Vegetable gratin, braised local greens & lamb reduction *GF*

## DESSERT

### Vanilla Bean Crème Brûlée 8

Misty Meadows Farm eggs, house made meringue cookie *V*

### Carrot Cake 8

Cream Cheese Frosting *V, N*

### Chocolate Decadence 8

Raspberry coulis *V, GL*

Add +1 for any extra sides of sauce

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

An 18% 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.





# GREAT BLUE HERON GRILL

## WINE BY THE BOTTLE

### CHARDONNAY

Cakebread Cellars 90  
Louis Jadot Pouilly Fuisse 60  
Raeburn, CA 46  
Ryan Patrick Chardonnay, WA 28  
IronStone Chardonnay, CA 38

### OTHER WHITES

Santa Margherita Pinot Grigio, CA 55  
Kiona Riesling, WA 36  
Terlato Pinot Grigio, Italy 50  
Rodney Strong Sauvignon Blanc, WA 38  
Kim Crawford Sauvignon Blanc, NZ 45  
Thurston Wolfe Albarino, WA 46

### PINOT NOIR

Meiomi, CA 45  
Benton Lane, OR 55  
Belle Glos, CA 68  
Portteus, CA 40

### CHAMPAGNE AND SPARKLING

Cordorniu Cava, Spain 9 split  
La Bella Prosecco 10 split  
Domaine Ste Michelle Brut 29  
Veuve Clicquot 1/2 Bottle 60  
Borgo Molino Prosecco, Italy 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  
Stags Leap 140

### OTHER REDS

MaryHill Blend, WA 36  
Ridgecrest Syrah, WA 36  
Mary Hill Zinfandel Proprietors Reserve, WA 77  
Cline Ancient Vines Zinfandel, CA 45  
Luna Malbec, Argentina 38  
Il Bruciato, Italy 55

LET'S BE FRIENDS!



@SEMIAHMOOGOLF

## 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, lemon 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

### KIR ROYALE 10

Chambord, champagne

## DRAFT BEER & CIDER

### BEER

Michelob Ultra  
Stella Artois  
Kulshan Lager  
Widmer Hefeweizen  
Connery Scotch Ale  
Kulshan Heliotrope IPA  
Kulshan Amber  
Wander Brewing Porter  
Aslan Dawn Patrol Pale Ale  
Bale Breaker IPA

### CIDER

Lost Giants Apple Cider  
Elemental Blood Orange Cider  
Rambling Route Apple Cider

## WINE 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 12  
Rodney Strong Savignon Blanc, WA 10  
Ryan Patrick Pinot Grigio, WA 10  
House Pinot Grigio 8

### REDS

Rodney Strong Cabernet Sauvignon, CA 12  
Mt. Fury Cabernet, WA 10  
Tall Sage Cabernet, WA 8  
StoneCap Merlot, WA 8  
Portteus Pinot Noir, CA 11  
Ridgecrest Syrah, WA 10  
Maryhill Blend, WA 10  
Luna Malbec, Argentina 9

