



GREAT BLUE HERON GRILL

SHARABLES

SLIDERS

5 each or 3 for 14

Choice of:

Kobe beef with cheddar & black garlic aioli, shredded lettuce

or

BBQ pork with buttermilk dressing & coleslaw or

Salmon with black garlic aioli & arugula *DF*

Sliders served with a side of house zucchini pickles

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, N*

DINNER

Served after 5pm | Comes with bread + butter

SCALLOP BUTTERNUT SQUASH RISOTTO 39

Five pan seared scallops, local butternut squash, pea tendrils, parmesan & creamy carnaroli rice *GF*

GRILLED 12 OZ RIBEYE OR 10 OZ NY 42

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, creamy polenta, grainy mustard jus *GL*

ROASTED TOMATO PENNE 23

Bellingham Pasta Co. fresh penne with roasted heirloom tomato and fennel sauce and Ferndale Farmstead Roundbale 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*

LAMB FRITES 32

Grilled half rack of lamb with garlic and fennel pollen fries, demiglace, and fresh herb salad

SANDWICHES & SALADS

Turn any Sandwich or Large Salad into a Wrap!

FRENCH DIP 21.50

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 9.50 | large 15.50

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 9.50 | large 15.50

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 19.50

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

SOUTHWEST CHICKEN BOWL 17.50

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

FAVORITES

BUILD YOUR OWN BURGER 16.75

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

Substitute lettuce for the bun, no charge

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

Beer battered crispy Alaskan cod

Sub +3 ½ 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 16.50

Half grilled cheese on Avenue Bread focaccia with Samish Bay

gouda, choice of a 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 6.50 BOWL 10.50

DESSERT

Pear Blueberry Crisp 9

served with house-made vanilla ice cream *GL*

Carrot Cake 8

Cream Cheese Frosting *V, N*

Chocolate Decadence 9

With raspberry coulis, fresh whipped cream and a toffee Garnish





GREAT BLUE HERON GRILL

WINE BY THE BOTTLE

CHARDONNAY

Cakebread Cellars 90
Cline Chardonnay, CA 40
Ryan Patrick Chardonnay, WA 32
Davis Bynum Russian River Valley, CA 46
Louis Jadot Pouilly Fuisse, FR 65
Jordan Chardonnay, CA 75

OTHER WHITES

Santa Margherita Pinot Grigio, CA 55
Kiona Riesling, WA 36
Terlato Pinot Grigio, Italy 50
Chateau Magnan Rose, FR 38
Haymaker Sauvignon Blanc, Marlborough NZ 45
Thurston Wolfe Albarino, WA 46
Gamache Sauvignon Blanc, WA 55

PINOT NOIR

Meiomi, CA 48
Benton Lane, OR 55
Belle Glos, CA 68
Portteus, CA 40

CHAMPAGNE AND SPARKLING

La Bella Prosecco 10 split
Domaine Ste Michelle Brut 29
Veuve Clicquot 1/2 Bottle 60
Borgo Molino Prosecco, Italy 45
Bonaval, Cava, Spain 10 gls
Luna Festiva, Argentina 28

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, Artemis 140

OTHER REDS

Gooseridge Syrah, WA 38
Gamache Cabernet Franc, WA 55
Mary Hill Zinfandel Proprietors Reserve, WA 77
Cline Ancient Vines Zinfandel, CA 45
Luna Malbec, Argentina 34
Il Bruciato, Italy 55
DeLille Cellars "D2" Red Blend, WA 135

LET'S BE FRIENDS!



@SEMIAHMOOGOLF

19TH HOLE COCKTAILS

RUSTY NAIL 14

Scotch & Drambuie on the rocks

PIMM'S CUP 14

Pimm's Cup, bubbles, fresh fruit

PALOMA 11

Tequila, Pink grapefruit

CRANBERRY GIN FIZZ 9.50

Cranberry, Gin, Soda

IRISH COFFEE 10

Whiskey, coffee, & whipped cream

CUBA LIBRE 9

Pepsi, Rum, Lime

EMPRESS 75 14.50

Purple Empress Gin, lemon juice topped with champagne

JOHN DALY 9.50

Vodka, Ice Tea, Lemonade

BROWN SUGAR BOURBON MANHATTAN 14.50

Locally sourced Brown Sugar Bourbon, sweet vermouth, bitters

GINGERITA MARGARITA 14.50

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

MOSCOW MULE 10.50

Vodka, fresh limes, ginger beer, ginger ale

SEMIAHMOO SEA BREEZE 11

Vodka, grapefruit juice, cranberry juice, lime

DRAFT BEER & CIDER

BEER

Michelob Ultra
Stella Artois
Kulshan Lager
Widmer Hefeweizen
Connery Scotch Ale
Stemma Semiahmoo IPA
Kulshan Amber
Bale Breaker IPA
Irish Death
Beach Cat Brewing Blonde Ale

CIDER

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

WINE BY THE GLASS

WHITES

Davis Bynum Chardonnay 12.50
Ryan Patrick Chardonnay, WA 8.50
Kiona Riesling, WA 10
Thurston Wolfe Albarino, WA 12
Ryan Patrick Pinot Grigio, WA 10
House Pinot Grigio 8.50
Gamache Sauvignon Blanc 10
Chateau Magnan Rose, FR 10

REDS

Rodney Strong Cabernet Sauvignon, CA 12
Mt. Fury Cabernet, WA 10
Tall Sage Cabernet, WA 8.50
StoneCap Merlot, WA 8.50
Meiomi Pinot Noir, CA 12
Gooseridge Syrah, WA 10
Brian Carter, Abracadabra Blend, WA \$11
Luna Malbec, Argentina 9.50



*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.