



Dishes can be made
 V - Vegetarian Ve - Vegan
 DF - Dairy-Free GL - Gluten-Less

SHARABLES

SLIDER(S) 5

choice of
 kobe beef cheddar, black garlic aioli, shredded lettuce
 or
 pulled chicken, provolone, chipotle, black bean corn salsa
 or
 seared salmon, cajun remoulade, spinach *DF*

CRISPY BREADED CHICKEN WINGS 17

choice of bbq | buffalo | honey garlic

SPINACH & ARTICHOKE DIP 12

with house-made chips *V, GL*
 add smoked salmon +2

BRUSSEL SPROUTS 8

balsamic glaze *V, Ve, GL, DF*
 add bacon +2

BASKET OF FRENCH FRIES 7

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

POUTINE small 9 | large 15

french fries, local cheese curds, mushroom gravy *V, GL*
 *contains nuts

DINNER

served after 5 pm | comes with avenue bread + butter

SCALLOP BUTTERNUT SQUASH RISOTTO 39

five pan-seared scallops, seasonal vegetables, parmesan, creamy carnaroli rice *GF*

GRILLED 12 OZ RIBEYE OR 7 OZ FILET MIGNON 45

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

BEER BRAISED CHICKEN 28

all-natural chicken, mashed potatoes, seasonal vegetables finished with a honey lemon butter *GL*

ROASTED TOMATO PENNE 23

Bellingham pasta co. fresh penne, roasted heirloom tomato fennel sauce, seasonal vegetables, Ferndale farmstead round bale cheese *V*
 add mama lil's peppers | jalapeños | calabrian chili +2
 add grilled chicken breast +6
 add pan-seared salmon | pan-seared halibut | flat iron steak +9
 sub carrot noodles *GF* +2

LAMB FRITES 32

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

SANDWICHES & SALADS

turn any sandwich or large salad into a wrap!

FRENCH DIP 22

oven-roasted prime rib, swiss, soft roll, au jus, house chips

CLUB HOUSE 16

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

CORNED BEEF RUEBEN 18

House made corned beef, local sauerkraut, thousand island, swiss, marbled rye house chips

ASIAN CHICKEN SALAD

small 10 | large 16

grilled all-natural chicken, crispy wontons, edamame, scallions cabbage, romaine, carrots, sesame ginger dressing

CAESAR SALAD

small 8 | large 13

Hearts of romaine, parmesan, herbed croutons, creamy anchovy dressing
 add grilled chicken breast +6
 add pan-seared salmon | pan-seared halibut | grilled flat iron steak +9

COBB SALAD

small 10 | large 16

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

HOUSE SALAD

small 9 | large 14

organic mixed greens, local apples, chevre, marcona almonds sherry vinaigrette *contains nuts

SESAME SALMON BOWL 19

Edamame, wakame seaweed, pickled ginger, soy-ginger glaze jasmine rice *DF, GL*

SOUTHWEST CHICKEN BOWL 17

grilled all-natural chicken breast, sweet corn, black beans, jicama tomatoes, fresh cilantro, chipotle dressing, rice *GF*

FAVORITES

GREAT BLUE HERON BURGER 22

1/2 lb all-natural beef, crispy onions, smoked provolone, zucchini pickles, signature Heron sauce, brioche bun, french fries

BUILD YOUR OWN BURGER 17

comes with lettuce, tomato, red onion, house-made zucchini pickles black garlic aioli, brioche bun, 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 1/2 lb. kobe beef | pan-seared salmon | pan-seared or beer-battered halibut | beyond meat patty +3
 add cheese | avocado | bacon | jalapenos | bbq sauce +2

BEER-BATTERED FISH & CHIPS

one piece 16 | two piece 19 | three piece 22

wild-caught alaskan cod *DF*

sub halibut +3

CHICKEN QUESADILLA 17

slow-cooked chicken thighs, local tortillas, cheddar, pepperjack chipotle ranch, corn & black bean salsa

TACOS

two for 15 | three for 20

six-inch local tortilla's de madre flour tortillas, cabbage slaw *DF*
choice of pan-seared or blackened cod | pulled chicken | grilled flat iron steak

sub seared or blackened halibut +3

LUNCH TRIO 17

half grilled cheese on avenue bread focaccia
choice of a cup of soup of the day, house or small caesar
 add seafood chowder | asian or cobb salad +2

SEAFOOD CHOWDER CUP 8 | BOWL 13

SOUP OF THE DAY CUP 7 | BOWL 10

DESSERT

SEASONAL FRUIT CRISP 9

served with house-made vanilla ice cream *GL*

CARROT CAKE 8

cream cheese frosting *V* *contains nuts

CHOCOLATE DECADENCE 9

flourless chocolate torte with a berry coulis *GL*

DOUBLE DECKER CHOCOLATE CAKE 9

A giant mouthful of chocolate pudding between 2 layers of moist chocolate cake.

*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.





19TH HOLE COCKTAILS

KATS' MALIBU PINEAPPLE MARTINI 12.75
Malibu rum, Pineapple juice

BLUE MARTINI 12.75
Vodka, blue curacao, lemonade

PALOMA 11
tequila, pink grapefruit

CRANBERRY GIN FIZZ 9.50
cranberry, gin, soda

IRISH COFFEE 10
whiskey, coffee, whipped cream

MAI TAI 11
Dark rum, Orange juice, Pineapple juice, Grenadine, Almond Syrup with a float of dark rum

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

DARK & STORMY 10.50
Koloa Dark Rum and Ginger beer

WINE BY THE BOTTLE

CHARDONNAY

Cakebread Cellars 90
Cline Chardonnay, CA 40
Ryan Patrick Chardonnay, WA 32
Davis Bynum Russian River Valley, CA 46
Duboeuf Pouilly Fuisse, FR 96
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
Montinore Gewvurstaminer, OR 48
Duboeuf Macon Village, FC 76
Les Charmes Du Barrois Petit Chablis, 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
Veuve Clicquot 1/2 Bottle 60
Borgo Molino Prosecco, Italy 45
Borgo Molino Rose Prosecco, Italy 45
Bonaval, Cava, Spain 32
Luna Festiva, Argentina 28

CABERNET SAUVIGNON

Mt. Fury Cabernet, WA 36
Rodney Strong, CA 48
Unshackled, WA 60
J Bookwalter "Protagonist," WA 85
Jordan Cabernet Sauvignon 105
Heitz Cellars 135
Stags Leap, Artemis 140

OTHER REDS

Goosieridge Syrah, WA 38
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
Rowen Red Blend, CA 99
Spring Valley Katherine Corhrum, WA 80

EAT LOCAL

Great Blue Heron Grill is proud to partner with local farmers, producers, and purveyors to serve the freshest seasonal and sustainable ingredients.



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
Bellingham Cider Co. Blackberry Ginger Cider

LET'S BE FRIENDS!



@SEMIAHMOOGOLF

WINE BY THE GLASS

WHITES

Davis Bynum Chardonnay, CA 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, WA 10
Chateau Magnan Rose, FR 10
Haymaker Sauvignon Blanc, NZ 10.50
Complot Chardonnay, 10

REDS

Rodney Strong Cabernet Sauvignon, CA 12.50
Mt. Fury Cabernet, WA 10
Tall Sage Cabernet, WA 8.50
StoneCap Merlot, WA 8.50
Meiomi Pinot Noir, CA 12
Goosieridge Syrah, WA 10
Brian Carter, Abracadabra Blend, WA 11
Luna Malbec, Argentina 9.50
Mimi Cabernet, 10

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