



GREAT BLUE HERON GRILL

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,
or
seared salmon, black garlic aioli,

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

FRY BASKET 7

choose between french fries | onion rings | sweet potato
fries V

CHIP BASKET 5

DINNER

served after 5 pm

SCALLOP BUTTERNUT SQUASH RISOTTO 39

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

GRILLED 12 OZ RIBEYE 45

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

BEER BRAISED CHICKEN 28

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

ALFREDO PESTO PASTA 25

fresh pasta tossed with, tomatoes, roasted red bell pepper
and creamy pesto alfredo sauce
add grilled chicken breast +6
add pan-seared salmon | pan-seared halibut | pan-seared
shrimp +7

GRILLED LAMB CHOPS 32

grilled lamb chops, mashed potatoes, seasonal vegetables
and a red wine craisin demi sauce

BLUE CORN CRUSTED HALIBUT 38

blue crusted halibut served over creamy mushroom risotto
and topped with seasonal vegetables and bacon jam

DESSERT

CHOCOLATE DECADENCE 9

flourless chocolate torte with a berry coulis GL

DOUBLE DECKER CHOCOLATE CAKE 9

chocolate pudding between 2 layers of moist chocolate cake

SANDWICHES & SALADS

served all day

FRENCH DIP 22

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

TURKEY SANDWICH 16

toasted wheat or sourdough bread, turkey, bacon, swiss, lettuce and
tomato relish, served with 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 fajita 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 GRILLED CHICKEN 18

grilled all-natural chicken breast with parmesan corn fritter, purple
cabbage jicama slaw.

FAVORITES

served all day

BUILD YOUR OWN BURGER 17

comes with lettuce, tomato, red onion, house-made 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 pan-seared salmon | pan-seared or beer-battered halibut |
beyond meat patty +3
add cheese | avocado | bacon | candied 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, fresh tortillas, cheddar, 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 fajita
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

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.





19TH HOLE COCKTAILS

KATS' MALIBU PINEAPPLE MARTINI 12.75
malibu rum, pineapple juice

PALOMA 12
tequila, fresh squeezed pink grapefruit

CRANBERRY GIN FIZZ 9.50
cranberry, gin, soda

RANCH WATER 11
tequila, soda, fresh lime juice *(try it with a salted rim!)*

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 11.
vodka, fresh limes, ginger beer, ginger ale

DARK & STORMY 11.
dark rum and ginger beer

MOJITO 11
fresh mint, limes, rum and soda

APEROL SPRITZ 11
aperol, soda and sparkling wine

HOLLY'S BAHAMA MAMA 12.75
gold rum, orange and pineapple juice, creme de banana, grenadine

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
Louis Jadot Pouilly Fuisse, FR 90

OTHER WHITES

Santa Margherita Pinot Grigio, CA 55
Kiona Riesling, WA 36
Terlato Pinot Grigio, Italy 50
Atlantique 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

Cline, CA 48
Benton Lane, OR 55
Belle Glos, CA 68
Rodney Strong Knotty Vines, CA 48

CHAMPAGNE AND SPARKLING

Veuve Clicquot 1/2 Bottle 60
Borgo Molino Rose Prosecco, Italy 45
Bonaval, Cava, Spain 32
Luna Festiva, Argentina 28
La Bella Prosecco, Italy 39

CABERNET SAUVIGNON

Rodney Strong, CA 48
Maloney, Phinny Hill, WA 75
J Bookwalter "Protagonist," WA 85
Jordan Cabernet Sauvignon 105
Heitz Cellars 135
Stags Leap, Artemis 140
Black Stallion Transcendent, Napa CA 190

OTHER REDS

Gooseridge 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 Cabernet Franc, WA 80

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

EAT LOCAL



DRAFT BEER & CIDER

BEER

Michelob Ultra
Stella Artois
Kulshan Lager
Widmer Hefeweizen
Connery Scotch Ale
Stemma Rotating Tap
Kulshan Amber
Rotating IPA
Irish Death
Beach Cat Brewing Rotating Tap

@SEMAHMOOGOLF



LET'S BE FRIENDS!

CIDER

Lost Giants Apple Cider
Elemental Blood Orange Cider
Rambling Route Apple Cider
Rambling Route Pear Cider
Bellingham Cider Co. Blackberry Ginger Cider

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
Atlantique Rose, FR 11
Haymaker Sauvignon Blanc, NZ 10.50
La Bella Prosecco, CA 11
Rose Prosecco, Italy 11

REDS

Rodney Strong Cabernet Sauvignon, CA 12.50
Tall Sage Cabernet, WA 8.50
StoneCap Merlot, WA 8.50
Knotty Vines Pinot Noir, CA 12
Gooseridge Syrah, WA 10
Brian Carter, Abracadabra Blend, WA 11
Luna Malbec, Argentina 9.50

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