



GREAT BLUE HERON GRILL

DINNER

APPETIZERS

BACON WRAPPED DATES | 12

GL | DF

CLASSIC TOMATO BRUSCHETTA | 10

grilled avenue baguette, ricotta, fresh tomato, olive oil, garlic, basil V

SHRIMP COCKTAIL | 18

five jumbo prawns, avocado and cucumber salsa, fresh lime V, GL, DF

CHEESE & CHARCUTERIE | 27

selection of local & imported cheese and charcuterie, avenue bread, pickled vegetables, house made jam, fresh fruit

ENTREES

BACON BURGER | 22

american kobe beef patty, bbq sauce, bacon, pepperjack, onion ring, lettuce, tomato, red onion, house-made pickles, brioche bun & fries

GRILLED 12OZ RIBEYE | 46

roasted fingerling potatoes, red wine demiglace, seasonal vegetables GL

SCALLOP RISOTTO | 39

five pan-seared diver scallops, sweet corn risotto, roasted cherry tomatoes, crispy shallots GL

BUTTER POACHED HALIBUT | 39

gratin potatoes, roasted broccolini, prosciutto, romesco sauce GL, CN

HONEY GLAZED KING SALMON | 37

wild alaskan king salmon, grilled sweet potato, braised greens, poblano puree GL

BEER BATTERED HALIBUT & CHIPS | 25

two pieces of alaskan halibut in crispy tempura batter, cole slaw and fries

CHICKEN PICCATA | 32

seared chicken breast, lemon, capers, white wine, toasted pine nuts, creamy polenta, grilled asparagus GL, CN

PAPPARDELLE PASTA | 27

fresh pappardelle pasta, roasted carrot, holmquist hazelnut pesto, leeks, snap peas, shaved parmesan V, CN

STARTERS

CAESAR SALAD 9 | 14

romaine, parmesan, herbed croutons, creamy anchovy dressing

HOUSE SALAD 9 | 14

mixed greens, local apples, holmquist hazelnuts, chevre, sherry vinaigrette VE, CN

ROASTED BEET & BURRATA SALAD 16

baby kale, roasted beets, fresh burrata, candied pine nuts, lemon vinaigrette V, GL, CN

SEAFOOD CHOWDER 9 | 13

DF

SOUP OF THE DAY 8 | 11

ADD TO ANY SALAD:

grilled chicken 9 | grilled steak 12

wild salmon 12 | alaskan halibut 14

DESSERT

SIGNATURE CARROT CAKE | 12

cream cheese frosting, salted caramel V, CN

LEMON TART | 13

whipped lemon curd, shortbread crust, rhubarb compote, vanilla meringue

CHOCOLATE RASPBERRY MOUSSE | 13

raspberry coulis, hazelnut crème anglaise, gluten free chocolate sponge cake, hazelnut cocoa dentelle CN, GL

We love our rivers, lakes, and oceans!
Whenever possible our seafood, meat and
produce are local, seasonal, traceable & ethical.

Consuming raw or undercooked food can lead to food-borne illnesses.
20% taxable service charge will be automatically added to parties of six or more.

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts