



GREAT BLUE HERON GRILL

DINNER

SMALL PLATES

HAMACHI CRUDO | 18

serrano chilis, pickled onion, scallion oil, radish GL/DF

MUSHROOM TOAST | 17

local mushrooms, buttered toast, soft boiled egg, tarragon emulsion V

LAMB RAGOUT | 21

slow braised Oregon lamb, rose harissa, white bean hummus, toasted Avenue Bread focaccia DF

BACON WRAPPED DATES | 12

GL | DF

CLASSIC TOMATO BRUSCHETTA | 10

grilled Avenue Bread baguette, ricotta, fresh tomato, olive oil, garlic, basil V

CHEESE PLATE | 16

a local cheese selection, crostini, house made jam, fresh fruit V

SHRIMP COCKTAIL | 18

jumbo prawns, house made cocktail sauce
fresh lemon GL, DF

STARTERS

ROASTED BEET & BURRATA SALAD | 16

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

HOUSE SALAD 9 | 14

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

CAESAR SALAD 9 | 14

romaine, parmesan, herbed croutons, creamy anchovy dressing

SEAFOOD CHOWDER 9 | 13

GL

SOUP OF THE DAY 8 | 11

ADD TO ANY SALAD:

grilled chicken 9 | grilled steak 12
crispy tofu 6 | fresh local halibut 14
poached prawns 12 | wild salmon 22

ENTREES

WILD BLACK COD | 36

pan seared black cod, roasted kobocho squash, charred leeks, carrots, chimichurri GL

SKAGIT RIVER KING SALMON | 38

king salmon, basil butter, Spotted Owl Farm ratatouille, celeriac truffle puree GL

CHICKEN PICCATA | 32

seared chicken breast, lemon, capers, white wine, toasted pine nuts, creamy polenta, roasted broccolini GL, CN

BUCATINI & CLAMS | 28

Bellingham Pasta Company's fresh bucatini, manila clams, garlic, butter, white wine, herbs

SCALLOP RISOTTO | 39

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

GRILLED 12OZ RIBEYE | 46

baby potatoes, red wine demiglace, seasonal vegetables GL

BEER BATTERED HALIBUT & CHIPS | 30

two pieces of wild fresh local halibut in crispy tempura batter, coleslaw, fries GL/DF

BACON BURGER | 22

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

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, 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

THE BAR
AT
GREAT BLUE HERON
GRILL

WINE BY THE BOTTLE

CHARDONNAY

Davis Bynum Russian River Valley, CA 46
Cakebread Cellars, Napa CA 90
Cline, North Coast CA 40
Ryan Patrick, Columbia Valley WA 32
Jordan, Russian River Valley, CA 75
Deboeuf Pouilly Fuisse, FR 96
Loius Jadot Pouilly Fuisse FR 90

OTHER WHITES

Thurston Wolfe Albarino, WA 46
Gamache Sauvignon Blanc, WA 55
Santa Margherita Pinot Grigio, Italy 55
Les Charmes Du Barrois Petit Chablis FR 55
Haymaker Sauvignon Blanc, Marlborough NZ 45
Millbrandt Riesling, WA 36
Domaine Des Lauribert, FR 42

CABERNET SAUVIGNON

LUKE, Wahluke Slope, WA 54
J. Bookwalter Protagonist, Columbia Valley, WA 85
Jordan, Alexander Valley, CA 105
Rodney Strong, Sonoma County, CA 48
Claar Cellars, White Bluffs, WA 56
Heitz Cellars, Napa Valley, CA 135
Stag's Leap Artemis, Napa Valley, CA 140
Black Stallion Transcendent, Napa Valley, CA 190

PINOT NOIR

Knotty Vines, Rodney Strong, CA 48
Gust, Petaluma Gap, Sonoma CA 65
Daffodil, Willamette Valley, OR 76

OTHER REDS

Goosieridge G3 Syrah, Columbia Valley, WA 38
Claar Cellars Syrah, Appaloosa, White Bluffs, WA 56
Maryhill Proprietor's Reserve Zinfandel, WA 90
OSO de Luna Malbec, Argentina, 34
Rowen Red Blend, Sonoma County, CA 99
DeLille Cellars D2 Red Blend, Columbia Valley, WA 135

BUBBLES

Veuve Clicquot Champagne, FR 375ml 60
Veuve Clicquot Champagne, FR 110
La Bella Prosecco, Italy 39
Borgo Molino Rose Prosecco, Italy 45

MOCKTAILS

GINGER LIME

ginger beer, lime, splash soda

STRAWBERRY SPRITZ

strawberry puree, sprite, soda

LAVENDER LEMONADE

lavender simple syrup, lemonade, splash soda

NO-JITO

mint, fresh squeezed lime, sprite, soda

*we serve Coke products

19TH HOLE COCKTAILS

LAVENDER LEMONDROP 14

Vido vodka, lavender simple syrup, lemon, sugar rim GL

BSB MANHATTAN 14

BSB Bourbon, sweet vermouth, bitters

ESPRESSO MARTINI 14

chilled vodka, espresso coffee liqueur

APEROL SPRITZ 12

Aperol, sparkling wine, soda water

PALOMA 12

tequila, fresh squeezed grapefruit, salted rim

EMPRESS 75 14

Empress gin, lemon, sparkling wine

GINGERITA 14

reposado tequila, limes, sour mix, triple sec, float of Grand Marnier

RASPBERRY MULE 12

Bellewood Farms raspberry vodka, lime juice, ginger beer

OLD FASHIONED 14

bourbon, bitters, muddled orange and cherry

MOJITO 13

rum, muddled limes, fresh mint, sprite and splash soda

DRAFT AND...

OSKAR BLUES LAGER

STEMMA HAZY IPA

BONEYARD IPA

KULSHAN AMBER

STELLA ARTOIS

IRISH DEATH

SCOTCH ALE

PILSNER

MICHELOB ULTRA

HEFEWEIZEN

Lindeman's Framboise Raspberry Lambic Beer

Gluten free beer: Daura Damm Lager, Barcelona Spain

CIDERS

Elemental Blood Orange

One Tree Boysenberry or Lemon Basil

Tieton Bourbon Barrel Peach or North Ranch Apple

WINE BY THE GLASS

WHITES

Davis Bynum Chardonnay, CA 13
Ryan Patrick Chardonnay, WA 9
Gamache Sauvignon Blanc, WA 10
Haymaker Sauvignon Blanc, NZ 11
Thurston Wolfe Albarino, WA 12
Ryan Patrick Pinot Grigio, WA 10
Coastal Vines Pinot Grigio, CA 8.50
Millbrandt Riesling, WA 10
Domaine Des Lauribert Rose, FR 11
La Bella Prosecco, CA 11
Rose Prosecco, Italy 12

REDS

LUKE Cabernet, WA 14
Rodney Strong Cab, CA 13
Tall Sage Cab, WA 9
StoneCap Merlot, WA 9
Knotty Vines Pinot Noir, CA 12
Goosieridge Syran, WA 10
Brian Carter Abracadabra Red Blend, WA 11
Luna Malbec, Argentina 9