



GREAT BLUE HERON GRILL

SUNDAY 10-4

BREAKFAST

CLASSIC EGGS BENEDICT | 21
toasted Avenue Bread rosemary English muffin,
poached local farm eggs, ham, hollandaise sauce

TWO EGG BREAKFAST | 16
two local farm eggs, toast, house-made jam, with your
choice of sausage, ham, or bacon
*add flat iron steak | 12

PRIME RIB HASH | 22
roasted prime rib, crispy Yukon Gold potatoes,
peppers, onions, two poached eggs, hollandaise

LEMON RICOTTA PANCAKES | 16
real maple syrup, two local farm eggs, choice of
sausage or bacon

CHICKEN FRIED STEAK | 28
8oz chicken fried steak, sausage gravy, two local farm
eggs, crispy Yukon gold potatoes

BURGERS & SUCH

CLASSIC CHEESEBURGER | 19
8 oz American kobe beef patty, lettuce, tomato, red onion,
house-made pickles, roasted garlic aioli, cheddar cheese, brioche
bun, fries

THAI FRIED CHICKEN SANDWICH | 19
crispy fried chicken breast, green curry honey, pickled
vegetables, Thai slaw, five spice mayonnaise, fries.

FRENCH DIP | 22
oven roasted prime rib, swiss cheese, Avenue Bread baguette,
au jus, fries

VEGGIE SANDWICH | 14
Avenue Bread baguette, avocado, cucumber, pickled peppers,
lettuce, onion, tomato, swiss, mayo, mustard, fries

BEER BATTERED FISH AND CHIPS | 19
two pieces of wild caught Alaskan cod, crispy tempura beer
batter, coleslaw, fries GL/DF

HALIBUT & CHIPS | 34
two pieces of wild halibut in a crispy tempura beer batter,
coleslaw, fries GL / DF

VEGAN & VEGETARIAN
*We are happy to serve our vegan and vegetarian
guests! If you don't see a menu option that suits
your dietary needs, please ask your server - our
kitchen will gladly accommodate your request.

SMALL PLATES

SEASONAL BRUSCHETTA | 10
rotating flavors on grilled Avenue Bread baguette

PIRI PIRI SHRIMP | 16
Six jumbo shrimp, Portuguese pepper sauce GF

STICKY CHAR SIU PORK RIBS | 14
St. Louis style pork ribs marinated in tamari, five spice, & rice wine
DF

CRISPY BREADED CHICKEN WINGS | 17
breaded wings in your choice of honey garlic, buffalo, or
BBQ, served with ranch or blue cheese

SOUPS & SALADS

CLASSIC WEDGE SALAD | 12
Iceberg lettuce, buttermilk ranch dressing, tomatoes, pickled red
onion, bacon, Whatcom bleu cheese GL

WARM BRUSSEL SPROUT SALAD | 15
bacon, frisee, crispy quinoa, lemon vinaigrette, ricotta, local apples
GF

HOUSE SALAD 9 | 14
mixed greens, seasonal fruit, Holmquist hazelnuts, chevre, sherry
vinaigrette V / 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
halibut 22 | scallop 6 | wild salmon 14

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.
\$3 Split Fee for all large plate items

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