



GREAT BLUE HERON GRILL

DINNER

SMALL PLATES

DUCK LEG CONFIT | 21

Blackberry glaze, shoestring potatoes

PIRI PIRI SHRIMP | 16

Six jumbo shrimp, Portuguese pepper sauce GF

SEASONAL BRUSCHETTA | 10

Rotating flavors on grilled Avenue Bread baguette

STICKY CHAR SIU PORK RIBS | 14

Marinated St. Louis style pork ribs with char sui glaze DF

CRISPY BREADED CHICKEN WINGS | 17

Breaded wings in your choice of honey garlic, buffalo, or BBQ, served with ranch or blue cheese

SOUP + SALADS

WARM SHREDDED BRUSSEL SPROUT SALAD | 15

Bacon, frisee, crispy quinoa, lemon vinaigrette, ricotta, local apples GF

CLASSIC WEDGE SALAD | 15

Iceberg lettuce, buttermilk ranch dressing, tomatoes, pickled red onion, bacon, Whatcom bleu cheese GL

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

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.

ENTREES

HERB CRUSTED HALIBUT | 38

Lummi Seafood Market wild halibut, crispy herbed breadcrumbs, dill cream sauce, baby potatoes, and broccolini

LOBSTER BUCATINI | 45

Bellingham Pasta Co. bucatini, lobster, shellfish reduction, tarragon, chantrelle mushrooms

SEARED KING SALMON | 37

Winter squash, glazed beets, crème fraiche, dill

GRILLED 12OZ RIBEYE | 48

Baby potatoes, red wine demiglace, seasonal vegetables GL

SCALLOPS & PORK BELLY | 46

Seared diver scallops, braised pork belly, corn and mushroom fricasse, chermoula

CHICKEN POT PIE | 27

Braised chicken, carrots, onions, celery, gravy, house-made buttermilk biscuit crust

GRILLED FLAT IRON STEAK | 29

Truffle parsnip purée, broccolini, garlic mushrooms, demiglace

BEER BATTERED HALIBUT & CHIPS | 34

Two pieces of wild halibut in crispy tempura beer batter, coleslaw, fries GL, DF

BACON BURGER | 22

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

DESSERT

CRÈME BRULEE | 10

Ask your server for flavor of the week GL, V

SIGNATURE CARROT CAKE | 12

Cream cheese frosting, salted caramel V, CN

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