



GREAT BLUE HERON GRILL

LUNCH

SMALL PLATES

SEASONAL BRUSCHETTA | 10

rotating flavors on grilled Avenue Bread baguette

CRISPY BREADED CHICKEN WINGS | 17

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

STEAMER CLAMS | 24

garlic, white wine, butter, herbs, grilled Avenue baguette

STICKY CHAR SIU PORK RIBS | 14

St. Louis style pork ribs marinated in tamari, five spice, & rice wine
DF

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

BBQ BACON CHEESEBURGER | 22

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

AVOCADO CHICKEN BURGER | 19

grilled chicken breast, roasted Anaheim peppers, avocado, chipotle ranch, lettuce, tomato, onion, house-made pickles, brioche bun, fries

THAI FRIED CHICKEN SANDWICH | 19

crispy fried chicken breast, green curry honey, pickled vegetables, Thai slaw, five spice mayonnaise

FRENCH DIP | 22

oven roasted prime rib, swiss cheese, Avenue Bread baguette, au jus, fries

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.

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

SOUPS + SALADS

CITRUS & BEET SALAD | 15

roasted beets, walnuts, burrata cheese, Baby Gem lettuce, basil dressing, fresh oranges GL/V

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

CLASSICS

HALIBUT & CHIPS | 34

two piece wild halibut, crispy tempura beer batter, coleslaw, fries GL/DF

CHICKEN POT PIE | 21

braised chicken, carrots, onions, celery, gravy, house made buttermilk biscuit crust, choice of house or caesar salad

BEER BATTERED FISH AND CHIPS | 19

two pieces of wild caught Alaskan cod, crispy tempura beer batter, coleslaw, fries GL/DF

CLUB HOUSE SANDWICH | 19

turkey breast, Kurobuta ham, bacon, swiss, cheddar, tomato, onion, lettuce, mayonnaise, mustard, sourdough, fries

VEGGIE SANDWICH | 14

Avenue Bread baguette, avocado, cucumber, pickled peppers, lettuce, onion, tomato, swiss, mayo, mustard, fries

LET'S BE FRIENDS!



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