



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
- 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!  
  @semiahmoogolf

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