

# PACKERS KITCHEN + BAR

## DINNER MENU

TO SHARE

### AVENUE BREAD FOCACCIA 7

extra virgin olive oil, balsamic vinegar  
garlic herb butter, olive tapenade V

### ROASTED GARLIC FRIES 8 / 9

fermented black garlic aioli GL, DF, V  
*add bacon +2, scallions +2*  
*round bale cheese +2, black truffle +2*

### ROASTED BRUSSELS SPROUTS 11

bacon, smoked sea salt, citrus oil  
balsamic reduction GL, DF

### PNW OYSTERS

#### ON THE HALF-SHELL 18 / 32

six or twelve oysters  
cilantro lime mignonette GL, DF  
*ask for chef's daily selection*

### HOUSE-MADE CHIPS 6

house-made buttermilk dip V, GL

### BONELESS CHICKEN BITES 15

celery, choice of house-made sauce:  
rads buffalo bbq V, GL, DF, V  
gochujang

SOUP + SALAD  
BURGERS

### SEMAHMOO SEAFOOD

#### CHOWDER 8 / 14

clams, salmon, cod, bacon, potatoes GL

### ORGANIC MIXED GREENS 7 / 11

toasted hazelnuts, dried blueberries  
blue cheese, golden balsamic  
vinaigrette V, GL, CN

### CAESAR SALAD 7 / 11

local romaine, sourdough croutons,  
lemon, round bale parmesan cheese

### CLASSIC BURGER 18

8oz ground choice cut, lettuce, onion  
tomato, zucchini pickle, choice of  
cheese

extra cheese +2

roasted poblano peppers +2

bacon +3

mushrooms +4

caramelized onion +2

arugula +2

egg +2.50

beyond burger (sub) +1 VE

### LAMB BURGER 19

lamb, blueberry tamarind sauce,  
romaine

caramelized onion, feta, french fries

SIGNATURES

### DOCKSIDE BEER BATTERED

#### PACIFIC COD 19 / 23 / 27

one-piece, two pieces, or three pieces  
hand-dipped cod, tartar sauce, coleslaw, french fries

### PRAWNS + CHIPS 23

six coconut prawns, cocktail sauce, coleslaw, french fries

### STEAMER CLAMS OR MUSSELS 25

1 lb of clams or mussels, butter, herbs  
white wine, garlic, lemon, sourdough

### SALISH SEA CIOPPINO 37

clams, mussels, cod, wild salmon, prawns, andouille,  
tomato fennel broth, saffron aioli, sourdough

### FISH TACOS MARKET PRICE

catch of the day, pico de gallo, spicy chipotle salsa  
fresh slaw, cilantro crème, flour tortillas  
house-made potato chips  
*substitute salmon or prawns +3*

### BUTTER BASTED STEAK 47

10 oz new york or 12 oz ribeye  
fingerling potatoes, fried shallot  
roasted heirloom carrots  
red wine reduction GL

### CEDAR PLANK WILD SALMON 39

fennel + celery root gratin, marcona almonds, broccolini,  
sea salt GL, CN

## DIETARY RESTRICTIONS

V - vegetarian

GL - gluten-less

VE - vegan

CN - contains nuts

DF - dairy-free

## ADD TO ANY ITEM

flat iron steak +11 | wild salmon +12

five sautéed prawns + 11

grilled natural chicken breast +9

*\*Consuming raw or undercooked food can lead to food-borne illnesses. A \$5 split fee is automatically charged for all kitchen plated items. A 20% taxable service charge will be automatically added to parties of six or more. To-go orders have an automatic 8¢ charge per bag. Please let us know if you would prefer not to have a bag.*

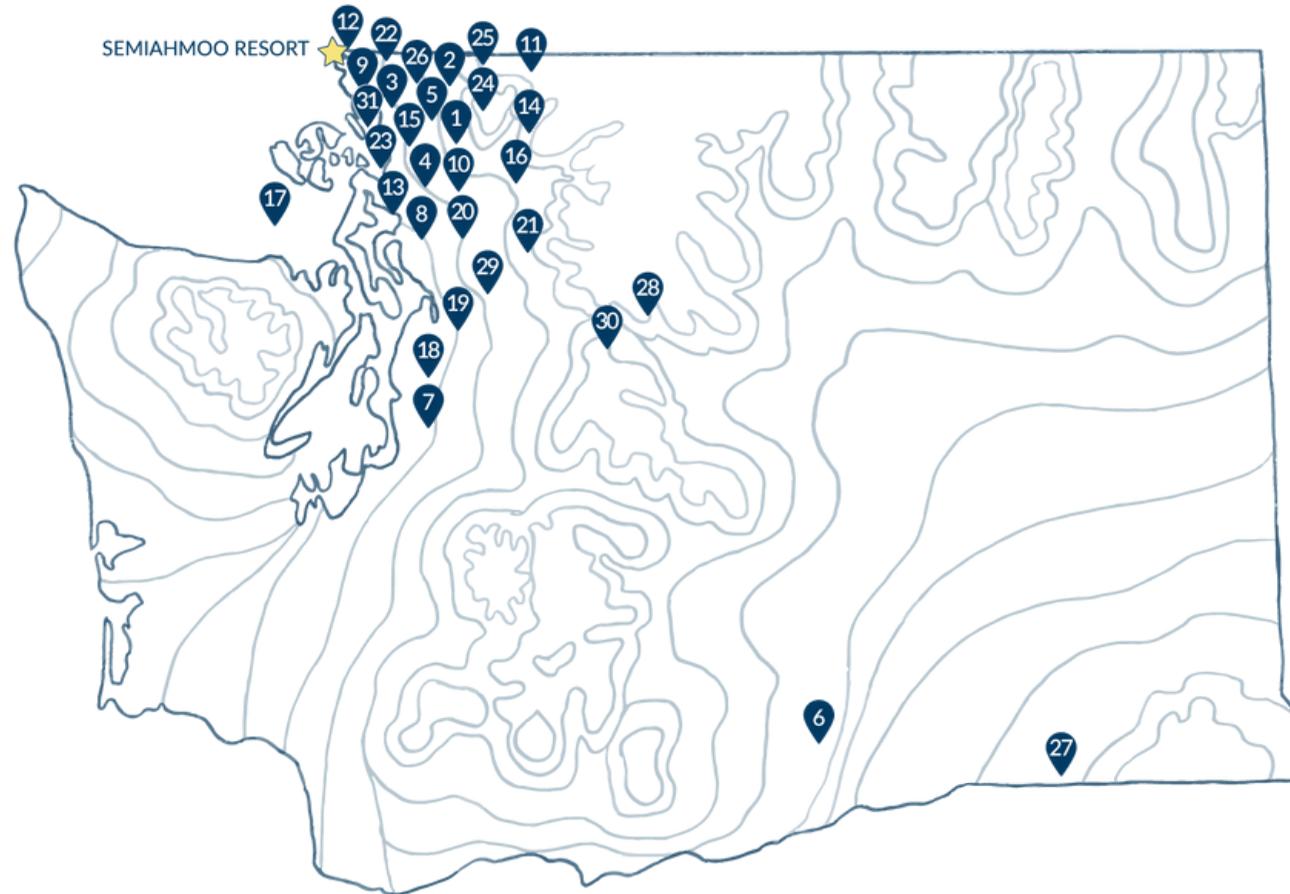
We love our rivers, lakes, and oceans! Whenever possible, our seafood, meat and produce are local, seasonal, and always traceable & ethical. Flip the menu over for more information!



# KEEPING IT LOCAL

## SEMAIHMOO PROUDLY PARTNERS WITH LOCAL PURVEYORS

Items and vendors may change seasonally, highlighting the best of our region.



- 1 **ACME FARMS**  
charcuterie & local cheese
- 2 **AVENUE BREAD**  
focaccia, caesar salad, burgers  
bennies, grilled cheese, sandwiches
- 3 **BELLINGHAM PASTA CO**  
seasonal pasta
- 4 **CAIRNSPRING MILLS**  
pizzas, chocolate royale  
chocolate chip cookie
- 5 **CALYPSO KITCHEN**  
lamb burger
- 6 **THURSTON WOLFE WINERY**  
wine
- 7 **CORO SALUMI**  
charcuterie & local cheese
- 8 **FAIRHAVEN MILL**  
pizzas
- 9 **FERNDALE FARMSTEAD**  
roasted garlic fries, pizzas, skillet  
charcuterie & local cheese, caesar salad
- 10 **GOLDEN GLEN CREAMERY**  
charcuterie & local cheese  
lamb burger
- 11 **HOLMQUIST HAZELNUT ORCHARDS**  
mixed greens salad, chocolate royale
- 12 **DRAYTON HARBOR OYSTER CO.**  
oysters on the half-shell
- 13 **LOPEZ ISLAND CREAMERY**  
ice cream, sorbet, local fruit crisp
- 14 **NOOKSACK BLUEBERRIES**  
mixed greens salad, local fruit crisp
- 15 **RADS HOT SAUCE**  
boneless chicken bites
- 16 **SAGE & SKY FARM**  
lamb burger

- 17 **SALISH SEA**  
fish tacos
  - 18 **SALTBLADE**  
charcuterie & local cheese
  - 19 **SALTWORKS, INC.**  
cedar plank wild salmon  
roasted brussels sprouts
  - 20 **SAMISH BAY CHEESE**  
charcuterie & local cheese, skillet
  - 21 **SKAGIT RIVER RANCH**  
salish sea cioppino, biscuits & gravy
  - 22 **SPOTTED OWL FARM**  
margherita pizza, burgers  
charcuterie & local cheese
  - 23 **TAYLOR SHELLFISH**  
oysters on the half-shell  
steamer clams, salish sea cioppino
  - 24 **TORTILLAS CON MADRE**  
fish tacos
  - 25 **TWIN BROOK CREAMERY**  
seasonal pasta
  - 26 **TWIN SISTER CREAMERY**  
mixed greens salad, fig & blue pizza
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- 27 **WALLA WALLA**  
abeja winery
  - 28 **CHELAN**  
rocky pond winery, wa gold cider
  - 29 **WOODINVILLE**  
chateau st michelle winery
  - 30 **LEAVENWORTH**  
icicle brewing
  - 31 **WHATCOM COUNTY BREWERIES**  
boundary bay, kulshan brewing  
beach cat, stemma brewing  
atwood ales