

PACKERS KITCHEN + BAR

DINNER MENU

FROM THE SEA

OYSTERS ON THE HALF SHELL 20/40

mignonette, horseradish + lemon GL, DF

SCALLOPS 23

pea puree, asparagus, hollandaise, petite salad GL

CALAMARI 16

fried calamari, tartar sauce + lemon

CRAB CAKES 19

2 crab cakes, harissa aioli, wakame salad + lime
GL on request

SOUP + SALAD

TOMATO SOUP 8/14

tomato, basil, sherry, micro chervil GL, V

SEMIAHMOO CHOWDER 10/16

clams, salmon, cod, bacon, potato GL

MIXED GREEN SALAD 12

whatcom blue, toasted hazelnuts, dried blueberries,
golden balsamic vinaigrette V, GL

CAESAR SALAD 13

romaine, anchovy dressing, croutons, parmesan,
lemon GL/DF on request

ADDITIONS

JUMBO SHRIMP 11

GRILLED NATURAL CHICKEN BREAST 9

FLAT IRON STEAK 14

GRILLED SALMON 11

PUB FARE

CHICKEN WINGS 14

choice of classic buffalo, barbecue, or gochujang DF

GRILLED CHEESE + TOMATO SOUP 19

avenue sourdough bread, cheddar cheese, provolone,
mozzarella + tomato soup V

CHEF'S BURGER 25

1/2lb wagyu patty, bacon, whatcom blue, black garlic aioli,
carmelized onion on a brioche bun + fries
dairy-free cheese +2 | extra patty +8
GL/DF/V on request

SEMIAHMOO DOUBLE DELUXE 19

2 smashed patties, american & cheddar cheese, moo
sauce, lettuce, onion, dill pickle on a brioche bun + fries
dairy-free cheese +2 | add bacon +4 | beyond burger +4
GL/DF on request

FISH + CHIPS 23/27

2 or 3 piece beer battered cod, french fries, coleslaw,
tartar + lemon

LE FILET 26

breaded halibut, american cheese, tartar, lettuce,
pickles, brioche bun + fries GL on request

ON THE SIDE

MARINATED OLIVES 8

house marinated olives, orange, garlic + thyme VE, GL

BREAD + BUTTER 7

avenue bread baguette, golden glen butter, smoked salt V

FRENCH FRIES 9

crispy thin cut, ketchup, black garlic aioli VE

SEASONAL VEGETABLES 11

rotating seasonal vegetables, calabrian chili vinaigrette,
round bale parmesan V, GL, DF on request

PIZZA

CHEESE 19

tomato sauce, ferndale farmstead mozzarella + round bale parmesan V

PEPPERONI 22

tomato sauce, ferndale farmstead mozzarella, pepperoni + round bale parmesan

FIG + BLUE 26

creamy garlic sauce, ferndale farmstead mozzarella, whatcom blue, poached figs, pickled onion + bacon

PRIMAVERA 23

pesto, ferndale farmstead mozzarella, seasonal roasted vegetables + basil V

DIAVOLA 29

tomato sauce, ferndale farmstead mozzarella, italian sausage, hot capicola, mortadella, mama lil's + ricotta

BUILD YOUR OWN PIZZA 19

sauce

tomato, pesto, or garlic cream

cheese +2

ferndale farmstead mozzarella, whatcom blue, ricotta, round bale parmesan

meat +3

pepperoni, bacon, ham, rotating cured meat*

vegetable +2

confit cherry tomato, basil, pineapple, bell pepper, roasted mushroom, black olive, jalapeño, calabrian chili, mama lil's, pickled onion, poached figs, roasted seasonal vegetables*

**ask your server for today's selection*

dairy free cheese +2 | gluten-less dough +2

ENTREE

SALISH SEA CIOPPINO 42

clams, cod, salmon, prawns + chorizo in a tomato saffron broth with toasted baguette DF/GL on request

STEAMER CLAMS 31

1lb of clams, white wine, garlic, shallots, butter, fines herbs + toasted baguette DF/GL on request

OVEN ROASTED STEAK 36/49

10oz Flat Iron | 12oz Ribeye

shallot + red wine demi-glace, baked potato with sour cream, butter + green onion DF/GL on request

SALMON 39

butter-basted nerka king, crispy smashed potatoes, marinated artichoke, stone ground hollandaise, frisee salad GL

HALIBUT 42

olive oil poached halibut, pea puree, snap peas, preserved lemon vinaigrette, hazelnut dukkha, mint GL, DF, CN

SPRING CHICKEN 34

lavender honey glazed with warm potato salad, roasted spring vegetables + pancetta vinaigrette GL

RIGATONI ALLA GRICIA 31

bellingham pasta co. fresh rigatoni, white wine cream sauce, capicola, pecorino, breadcrumbs + fine herbs

PASTA ALLA NORMA 28

bellingham pasta co. fresh spaghetti, roasted eggplant, confit cherry tomato, calabrian chili + basil pistou VE

V - vegetarian GL - gluten-less VE - vegan CN - contains nuts DF - dairy-free

Please inform your server of any dietary restrictions. Consuming raw or undercooked food can lead to food-borne illnesses.

\$5 split fee is automatically charged for all kitchen plated items. 20% taxable service charge will be automatically added to parties of six or more. Parties of six or more subject to single check per table.