

PACKERS KITCHEN + BAR

DINNER MENU

FROM THE SEA

OYSTERS ON THE HALF SHELL 20/40

mignonette, horseradish + lemon GL, DF

CALAMARI 16

fried calamari, tartar + lemon

CRAB CAKES 17

2 dungeness crab cakes, harissa aioli + lime GL

PUB FARE

FRENCH FRIES 9

thin cut skin-on, ketchup, garlic aioli V, GL

CHICKEN WINGS 14

breaded wings, gochujang glaze, cilantro

SEMAHMOO BURGER 20

1/3 lb patty, american cheese, moo sauce, lettuce, onion, tomato, pickle + french fries GL bun +2 | beyond patty +4 cheddar/dairy-free cheese +2 | bacon +3 | extra patty +7

FISH + CHIPS 23/27

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

GRILLED CHEESE + TOMATO SOUP 19

grilled cheese sandwich, tomato soup + a small salad V

LE FILET 26

breaded halibut, american cheese, tartar, lettuce, pickles + french fries

CHEESE PIZZA 19

pepperoni +3 | bacon +3 | tomato +2 | basil +1
bell pepper +2 | mushroom +3 | black olive +2 | ham +3
pineapple +2 | jalapeno +2 | sub dairy-free cheese +2
sub gluten-less dough +2

SOUP + SALAD

TOMATO SOUP 8/14

tomato, cream, basil GL, V

SEMAHMOO CHOWDER 10/16

clams, salmon, cod, bacon, potato GL

MIXED GREEN SALAD 11

toasted hazelnut, seasonal berry, golden balsamic vinaigrette DF, GL, CN, VE

CAESAR SALAD 13

romaine, anchovy dressing, croutons, parmesan, lemon DF, GL upon request

ENTREE

SALISH SEA CIOPPINO 42

clams, cod, salmon, prawns + chorizo in a tomato saffron broth with toasted baguette

CHICKEN SCHNITZEL 35

breaded chicken breast, chipotle garlic butter, endive + brussels sprout salad, chicken fat vinaigrette

STEAK FRITES 36/49

shallot + red wine demi-glace, french fries + bearnaise, 10 oz flat iron | 12 oz ribeye GL

SALMON 39

orange creme fraiche, caramelized cabbage, fennel citrus salad + browned butter GL

GEMELLI 33

fresh gemelli, lamb ragu, cream, whipped ricotta, rosemary gremolata, breadcrumb

GNOCCHI 30

potato dumplings, alfredo, leek jam, lemon + garlic GL, VE

add to any item | jumbo shrimp +11 | grilled natural chicken breast +9 | flat iron steak +14 | salmon +11 | caviar +100

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.

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.