



# GREAT BLUE HERON GRILL

## DINNER

### SMALL PLATES

#### SEASONAL BRUSCHETTA | 10

rotating flavors on grilled Avenue Bread baguette

#### STICKY CHAR SIU PORK RIBS | 14

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

#### STEAMER CLAMS | 24

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

#### SEARED SCALLOPS | 20

hazelnut romesco sauce, buttered leeks GL, CN

#### CRISPY SPICY BREADED CHICKEN WINGS | 17

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

### STARTERS

#### CITRUS & BEET SALAD | 15

roasted beets, walnuts, burrata cheese, Baby Gem lettuce,  
citrus vinaigrette, fresh oranges GL/V

#### CLASSIC WEDGE SALAD | 12

Iceberg lettuce, buttermilk ranch dressing, tomatoes, pickled  
red onion, bacon, Whatcom bleu cheese GL

#### WARM SHREDDED 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

### 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.

### ENTREES

#### HERB CRUSTED HALIBUT | 38

wild halibut from Lummi Seafood Market, crispy herbed  
breadcrumbs, dill cream sauce, baby potatoes, and asparagus

#### PAN SEARED STEELHEAD TROUT | 36

local mushrooms, miso butter, snap peas, grilled sweet potato GL

#### LAMB BOLOGNESE | 32

slow cooked Oregon lamb with Bellingham Pasta Co. fresh  
rigatoni and shaved Ferndale Farmstead parmesan cheese

#### CHICKEN POT PIE | 27

braised chicken, carrots, onions, celery, gravy, house-made  
buttermilk biscuit crust

#### GRILLED FLAT IRON STEAK | 28

baby potatoes, red wine demiglace, seasonal vegetables GL

#### GRILLED 12OZ RIBEYE | 48

baby potatoes, red wine demiglace, seasonal vegetables GL

#### BEER BATTERED HALIBUT & CHIPS | 34

two pieces of wild halibut in crispy tempura beer batter,  
coleslaw, fries GL, DF

#### BACON BURGER | 22

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

### DESSERT

#### CRÈME BRULEE | 10

ask your server for flavor of the week GL, V

#### SIGNATURE CARROT CAKE | 12

cream cheese frosting, salted caramel V, CN

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

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