



GREAT BLUE HERON GRILL

DINNER

SMALL PLATES

PIRI PIRI SHRIMP | 16

Six jumbo shrimp, Portuguese pepper sauce

SEASONAL BRUSCHETTA | 10

Rotating flavors on grilled Avenue Bread baguette

STICKY CHAR SIU PORK RIBS | 14

Marinated St. Louis style pork ribs with char sui glaze DF

SEARED AHI TUNA | 17

Scallion oil, citrus ponzu, shaved radish, pickled fresno chilis, avocado buttermilk dressing

CHILLED SHRIMP COCKTAIL | 16

Marinated jumbo shrimp, cocktail sauce, lemon

SOUP + SALADS

WARM SHREDDED BRUSSELS SPROUT SALAD | 15

Bacon, frisee, crispy quinoa, lemon vinaigrette, ricotta, local apples GF

CLASSIC WEDGE SALAD | 15

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

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 | wild salmon 14 | scallop -market price

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

SCALLOP RISOTTO | 38

Seared scallops, parmesan risotto, crispy prosciutto, red pepper romesco CN GL

MUSHROOM PIEROGI | 22

West Coast Dumpling Co. mushroom pierogi, local mushrooms, shallots, creme fraiche, arugula V

KING SALMON | 37

Smoked tomato vinaigrette, cannellini beans, fennel salad

GRILLED 12OZ RIBEYE | 52

Baby potatoes, red wine demiglace, seasonal vegetables GL

GRILLED FLAT IRON STEAK | 29

Truffle parsnip purée, broccolini, garlic mushrooms, demiglace GL

CHICKEN POT PIE | 27

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

BEER BATTERED HALIBUT & CHIPS | 34

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

BLEU CHEESE MUSHROOM BURGER | 22

8 oz American kobe beef patty, bleu cheese, garlic mushrooms, 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

SEASONAL DESSERT

Ask your server for dessert of the week

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