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

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 CN, V

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

ROASTED LING COD | 36
potato & fennel gratin, carrot hazelnut pesto GL/CN

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 I 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