

# PACKERS KITCHEN + BAR

## TO-GO MENU

Add to Any Item:	Flat Iron Steak 11	Sautéed Prawns (5 pieces) 9
	Cedar Plank Salmon 12	Grilled Natural Chicken Breast 9

V - Vegetarian Ve - Vegan DF - Dairy-Free N - Contains Nuts GL - Gluten-Less

### TO SHARE

**Peel 'n' Eat Shrimp** 18.75  
Fresh lemon, cocktail sauce DF

**Roasted Garlic Fries** 7.25 / 9.75  
Fermented black garlic aioli **GL, DF**

**Add** bacon 2 | scallions 2  
Round Bale cheese 2 | black truffle 2

**Regular Fries** 8.75  
House-made buttermilk ranch **GL**

**Roasted Brussels Sprouts** 9.50   
Bacon, smoked sea salt, citrus oil, balsamic **GL**  
reduction

**House-Made Chips** 5.75  
House-made potato chips served with house-made  
buttermilk ranch **GL, DF**

### FOR THE KIDS

All children's meals include a choice of side:  
*vegetables or fries; dessert: seasonal sliced fruit or  
fresh-baked cookie; drink: juice, milk, chocolate  
milk, or soda*

#### 12 AND UNDER | 8.50 PER CHILD

##### Select One:

Fish & Chips (one piece) cod, grilled or fried

Beef Burger with cheddar cheese

Chicken Strip Burger with cheddar cheese

Chicken Strips (three pieces)

Grilled Cheese

Buttered Noodles & Parmesan

*The following options do not include choice of side*

Mixed Green Salad with grilled chicken

Caesar Salad with grilled chicken

Small Pepperoni or Cheese Pizza

#### CHILDREN 5 AND UNDER | FREE

Pasta with Butter and Parmesan

Chicken Fingers (two pieces)

Half Grilled Cheese Sandwich

### DESSERT

**Chocolate Royale** 10.50  
Chocolate mousse layer cake with Holmquist  
hazelnuts, almond sponge cake, and dark  
chocolate ganache **N**

**XL Chocolate Chip Cookie** 8.50  
Warm 6oz cookie, with hand-chopped Callebaut  
chocolate, topped with flaky sea salt and house-  
made vanilla ice cream

**House Made Ice Cream or Sorbet Trio** 8.00   
Ask host for current flavors

**Pumpkin Cheesecake** 9.50   
Pumpkin cheesecake made with Misty Meadow  
eggs on a graham cracker crust topped with dark  
chocolate and toffee chip

**S'mores Pizza** 16.50  
Nutella, Mini Marshmallows, Chocolate Sauce,  
Brown Butter Graham Cracker Crumb Topping **N**



\*Consuming raw or undercooked food can lead to food-borne illnesses. An 18% taxable service charge will be automatically added to parties of six or more. We love our rivers, lakes, and oceans! Whenever possible our seafood, meat and produce are local, seasonal, and always traceable & ethical.

Devin Kellogg Executive Chef

Nakisha Holmes Sous Chef

Shawn Tolliver Sous Chef

Krystle Robinson Pastry Chef

### SEMIAMMOO SIGNATURES

**Roasted Beet Salad** 14.25   
Roasted yellow and red beets and seasonal vegetable on mixed greens dressed in  
golden balsamic with fried goat cheese and fried parsnips. V

**Local Organic Mixed Greens** 6.75 / 10.75   
Toasted Holmquist hazelnuts, Twin Sister's Whatcom Blue Cheese, blueberries,  
golden balsamic vinaigrette **V, GL, N**

**Caesar Salad** 7.75 / 12.75   
Local romaine, sourdough croutons, shaved Ferndale Farmstead Round Bale  
cheese, lemon

**Semiahmoo Seafood Chowder** 8.00 / 14.25   
Locally sourced clams, salmon, cod, bacon, potatoes

**Prawns and Chips** 22.75  
6 piece beer-battered prawns, cocktail sauce, coleslaw, French fries

**Halibut and Chips** 29.25  
2 piece beer-battered halibut, tartar sauce, coleslaw, French fries

**Bacon Cheeseburger** 18.25  
1/3 lb. Kobe beef patty cooked medium, bacon, cheddar cheese, lettuce, tomato,  
housemade zucchini pickles, red onions, black garlic aioli  
**Substitute** Beyond Patty +2

**Steak Frites** 22.75  
6oz flat iron steak, served with house chimichurri and French fries **GL**

**Cauliflower "Steak"** 22.25   
Stewed green garbanzo beans and tomato, roasted garlic, heirloom carrots, harissa,  
roasted red peppers **V, Ve, DF, GL**

### WOOD STONE PIZZA

Handcrafted with Skagit Valley Cairnspring Mill flour, Semiahmoo's own natural  
Sourdough Starter, Ferndale Farmstead cheeses, and San Marzano tomato sauce

**Add** Bacon 2 | Ham 2 | Pineapple 2 | Jalapeño 2 | Salumi 2  
Castelvetrano Olives 2 | Piquillo Peppers - Mild 2

**Cheese** 15.75   
Mozzarella, red sauce **V**

**Margherita** 17.75   
Roasted heirloom cherry tomatoes, fresh basil, Fior Di Latte cheese, tomato sauce **V**

**Fig & Blue** 18.00   
Port-soaked figs, pickled shallots, Twin Sisters Whatcom Blue, mozzarella, balsamic  
glaze **V**

**Pepperoni** 17.75   
Tomato sauce, mozzarella

**The Semiahmoo** 19.75   
Cioppino red sauce, shrimp, clams, andouille sausage, mozzarella, citrus-infused olive  
oil, basil, Piquillo Peppers, parmesan finish

**Wild Mushroom Pizza** 19.50   
Local mushrooms, fine herbs, truffle powder, Ferndale Farmstead cheese **V**

**Local Vegetable Pizza** 17.75   
Red sauce, Ferndale farmstead cheese, piquillo peppers, and locally farmed roasted  
vegetables **V**

Gluten-Less Dough Available 2

