



# GREAT BLUE HERON GRILL

## DINNER

### SMALL PLATES

**ALBONDIGAS | 17**

Spanish meatballs with pork, ground beef, smoked paprika and tomatoes

**TUNA CRUDO | 18**

Meyer lemon, olive oil, toasted almonds, shallots, truffle salt, watercress GF/DF/CN

**AMATRICIANA | 18**

Forchetta Pasta Co. paccheri, pancetta, San Marzano tomatoes, red chili, pecorino

**PANKO BREADED OYSTERS | 17**

Hand breaded Pacific oysters, tartar sauce, lemon

**SEASONAL BRUSCHETTA | 12**

Rotating flavors on grilled Avenue Bread baguette

**CHILLED SHRIMP COCKTAIL | 16**

Marinated jumbo shrimp, cocktail sauce, lemon GF/DF

**PIRI PIRI CHICKEN WINGS | 17**

Jumbo wings with spicy Portuguese red pepper sauce, made with Spotted Owl Farm chilis

Also available with: buffalo, bbq sauce, or plain

### SOUP + SALADS

**FENNEL & CITRUS SALAD | 16**

Grapefruit, oranges, fennel, dates, pistachios, Castlevetrano olives, pecorino, olive oil GF/CN

**GRILLED ROMAINE SALAD | 16**

Blue cheese vinaigrette, balsamic reduction, bacon garlic bread crumbs

**HOUSE SALAD 9 | 14**

Mixed greens, seasonal fruit, Holmquist hazelnuts, chevre, sherry vinaigrette V/CN

**CAESAR SALAD 10 | 15**

romaine, parmesan, herbed croutons, creamy anchovy dressing

**SEAFOOD CHOWDER 10 | 14**

GL

**SOUP OF THE DAY 8 | 11****ADD TO ANY SALAD:**

grilled chicken 12 | grilled steak 18 | steelhead 16

**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

**TROUT PICCATA | 32**

Columbia River steelhead trout, piccata sauce, creamy polenta, grilled rapini GF

**GRILLED PORK CHOP | 33**

Maple brined bone-in pork chop, mustard cider jus, caramelized endive, blue cheese mashed potatoes GF

**SEARED CHICKEN BREAST | 32**

Porcini mushrooms, fava beans, Forchetta Pasta Co. gnocchi, sage, brown butter

**GRILLED 12OZ RIBEYE | 52**

baby potatoes, red wine demiglace, seasonal vegetables GL

**STEAK FRITES | 28**

6oz grilled flat iron steak, garlic fries, beef demiglace

**CHICKEN POT PIE | 28**

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

**DRY AGED BRISKET BURGER | 24**

Allen Brothers 8oz dry aged ground brisket patty, American cheese, lettuce, onion, tomato, pickles and burger sauce on brioche bun. Served with fresh cut 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.  
\$5 split fee for all Entree items, \$3 for all other split items

V - Vegetarian | VE - Vegan | DF - Dairy Free | GL - Gluten-Less | CN - Contains Nuts