



GREAT BLUE HERON GRILL

LUNCH

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

SEASONAL BRUSCHETTA | 12

rotating flavors on grilled Avenue Bread baguette

PANKO BREADED OYSTERS | 17

Hand breaded Pacific oysters, tartar sauce, lemon

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

BURGERS & SUCH

HOT MEATBALL SUB | 21

Pork and beef meatballs, Avenue bread baguette, melted provolone, marinara. Served with fresh cut fries.

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

GRILLED CHICKEN SANDWICH | 19

ciabatta bun, lettuce, onion, tomato, swiss, pesto mayo. Served with fresh cut fries.

FRENCH DIP | 26

oven roasted prime rib, swiss cheese, Avenue Bread baguette, au jus. Served with fresh cut fries
Add grilled onions and peppers +2

CLUB HOUSE SANDWICH | 19

turkey breast, Kurobuta ham, bacon, swiss, cheddar, tomato, onion, lettuce, mayonnaise, mustard, sourdough, fries

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

SOUPS + 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

CLASSICS

HALIBUT & CHIPS | 34

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

CHICKEN POT PIE | 21

braised chicken, carrots, onions, celery, gravy, house-made buttermilk biscuit crust, choice of house or caesar salad

BEER BATTERED FISH AND CHIPS | 19

two pieces of wild caught Haddock, crispy tempura beer batter, coleslaw, fries GL / DF

STEAK FRITES | 28

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

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.

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