

# PACKERS KITCHEN + BAR

## DINNER MENU

### SMALL PLATES AND SHAREABLES

#### \*OYSTERS ON THE HALF SHELL 20 / 40

champagne mignonette | house hot sauce

GF

#### \*CAESAR SALAD 18

romaine | black garlic dressing | shaved parmesan  
crouton

#### HOUSE WEDGE SALAD 19

iceberg wedge | cucumber | tomato | bacon  
blue cheese croutons | green goddess dressing

#### SEMAIHMOW CHOWDER 11 / 16

bacon | clams | salmon | cod | potato

#### CHICKEN WINGS 16

buffalo | chili crisp | gochujang

#### STEAMERS 25

local manilla clams | shaved fennel | white wine  
herbs | toasted baguette

#### BLACK TRUFFLE FRIES 16

black truffle oil | parmesan | parsley | black garlic aioli

V

### LARGER PLATES

#### SMOKED SALMON BLTA 32

smoked salmon | bacon | lettuce | tomato | avocado  
black garlic aioli

VF GF

#### SALISH SEA CIOPPINO 43

local clams | cod | salmon | prawns | nduja | calamari  
tomato saffron broth | toasted baguette

#### FISH AND CHIPS 31

3 pieces cod | beer battered fries | tartar sauce | lemon

#### \*½ POUND WAGYU BURGER 25

bacon bourbon jam | peppercorn farmhouse cheese  
pickles | over easy egg | brioche bun

#### SQUASH NOODLE CURRY 31

squash | seared baby bok choy | coconut milk

VEG GF

#### ADD TO ANY ITEM

sautéed shrimp +13 | grilled chicken breast +13  
seared salmon +16

### FROM OUR WOODSTONE OVEN

#### WARM PARKERHOUSE ROLLS 9

smoked sea salt butter

V

#### ANTIPASTI PLATE 23

cured meats | local cheese | olives | pickles  
white beans | garlic flatbread

#### \*14 OUNCE SEARED RIBEYE 49

smashed red potatoes | wild mushrooms | radish  
bone marrow butter

#### KING SALMON 39

creamed corn | tomato | squash | shishito

GF

#### CHARRED OCTOPUS 25

serrano pepper | garlic | sherry vinegar | herbs

GF

#### ARTISANS WE LOVE TO WORK WITH:

Avenue Bread • Bellwood Farms • Spotted Owl Farm • Bellingham Pasta Company • Cascade Blueberry Farm • Cascadia Mushrooms Lummi Seafood • Judd Cove Oyster Farm • Ferndale Farmstead  
• Grace Harbor Farms • Perfect Hazelnut Farm • Twin Sisters Creamery

Please inform your server of any allergies so we can prepare your meal with care.

UR - Upon Request

V - vegetarian

GF - gluten-free

VE - vegan

CN - contains nuts

DF - dairy-free

\*Consuming raw or undercooked food can lead to food-borne illnesses. \$5 split fee is automatically charged for all kitchen plated items.

20% taxable service charge will be automatically added to parties of 6 or more. All parties of 10 or more will be given one check unless stated otherwise by the server.

