GREAT BLUE HERON GRILL

DINNER

SMALL PLATES

SEASONAL BRUSCHETTA | 12
Rotating flavors on grilled Avenue Bread baguette

PANKO BREADED OYSTERS | 17
Hand breaded Pacific oysters, sundried tomato remoulade, lemon

SEARED AHI TUNA | 18
Leche de tigre, aji Amarillo, cucumber, serrano, cilantro, celery

CHILLED SHRIMP COCKTAIL | 16
Marinated jumbo shrimp, cocktail sauce, lemon

CRISPY CHICKEN WINGS | 17
chicken wings in your choice of honey garlic, buffalo, or BBQ, served with ranch or blue cheese

SOUP + SALADS

SHRIMP LOUIE SALAD | 22
poached jumbo prawns, romaine, cucumber, tomatoes, red onion, croutons, Old Bay thousand island

ROASTED BEET SALAD | 16
honey glazed beets, toasted walnuts, fresh dill, crème fraiche, arugula, lemon

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

STEELHEAD TROUT AND GNOCCHI | 34
columbia River steelhead trout, roasted carrot and hazelnut pesto, snap peas, Forchetta Pasta potato gnocchi

GRILLED 12OZ RIBEYE | 52
baby potatoes, red wine demiglace, seasonal vegetables GL

BEEF BOURGUIGNON | 42
braised beef short ribs, pearl onions, mushrooms, carrots, red wine demiglace, potato puree

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

LAMB RAGU MAFALDINE | 33
slow cooked lamb ragu, Forchetta Pasta mafaldine, fresh grated Roundbale parmesan cheese, rose harissa

BEER BATTERED HALIBUT & CHIPS | 34
two pieces of wild halibut in crispy tempura beer batter, coleslaw, fries GL, DF

CUBAN BURGER | 22
8oz american kobe beef patty, Kurobuta ham, swiss cheese, pickles, yellow mustard. Served with fresh cut 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

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