

BREAKFAST

Thursday-Sunday 8am-1130am

Dishes

**BISCUITS AND SIGNATURE
COUNTRY GRAVY**
House-made Biscuits, Signature Sweet Country Gravy,
Cheddar Cheese, Bacon, Country Potatoes 10

CEDAR SCRAMBLE
Smoked Salmon, Caramelized Onions, Spinach, Goat
Cheese, Fresh Herbs, Country Potatoes 11

WHITE-TEES OMELET
Chicken, Tomatoes, Mushrooms, Spinach, Egg-whites,
Country Potatoes 11

BISCUIT SANDWICH
Scrambled Eggs, Cheddar Cheese, Your Choice of
Ham, Bacon or Sausage, Country Potatoes 8
All Meat 3

SMOKED SALMON BENEDICT
Smoked Salmon, Spinach, Poached Eggs, Choron
Sauce, English Muffin, Country Potatoes 12

DENVER OMELET
Ham, Onion, Bell Peppers, Cheddar Cheese, Eggs,
Country Potatoes 10

THE CARNATION BREAKFAST
2 Eggs Your Way, Sausage, Bacon, Country Potatoes,
Toast or English Muffin 11

BLUE HERON FRENCH TOAST
3 Slices of Blue Heron French Toast, Your Choice of
Bacon or Sausage, Country Potatoes 12

STEAK AND EGGS
10oz Ribeye, 2 Eggs Your Way, Country Potatoes 16

GRANOLA
House-made Granola, Seasonal Berries, Greek Yogurt
7

HUEVOS RANCHEROS
House-made salsa, Cilantro, Eggs, Refried Beans,
Cheddar Cheese, Tortilla, Avocado, Country Potatoes
11

MONTE CRISTO SANDWICH
Ham, Turkey, Swiss Cheese, Cream Cheese, French
Toast, Side of Raspberry Preserves 11

Sides

SIDE OF BACON 3

SIDE OF SAUSAGE 3

SIDE OF HAM 3

2 EGGS YOUR WAY 4

TOAST OR ENGLISH MUFFIN 2.5

HALF ORDER FRENCH TOAST 5.5

SIDE OF SEASONAL FRUIT 4.5

SIDE OF COUNTRY POTATOES 3.5

Beverages

COFFEE 3

FRESH SQUEEZED ORANGE JUICE 3.5

ASSORTED HOT TEA 3

ICED TEA 3

SODA
Pepsi, Diet Pepsi, Orange Crush, Dr Pepper,
Mug Rootbeer, Mountain Dew, Sierra Mist 3

FRESH SQUEEZED LEMONADE 3
Strawberry .50

21+

MULLIGAN MIMOSA
Champagne, Black Raspberry Liqueur,
Elderflower Liqueur, Pineapple Juice 7

IRISH COFFEE
Irish Whiskey, Sugar, Coffee, Whipped Cream
8

BOTTOMLESS MIMOSA
Champagne, Fresh Squeezed Orange Juice 17

18% gratuity included for parties of 6 or more. \$2 charge for split plates.
Washington State Would Like Us to Inform You that Consuming Raw or Undercooked Meat, Poultry, Seafood or Eggs
May Increase Your Risk Of Food Borne Illness

LUNCH MENU

1130am-4pm

Handhelds

All Handhelds are served with french fries or for \$2 upgrade to Garlic Fries, Onion Rings, Salad, or Soup

BLUE HERON BURGER

Local 100% Chuck Beef, Blue Cheese Crumbles, House-made Bacon Jam, Lettuce, Tomato, Frizzled Onions 13
Add Fried Egg 1

PRIME RIB DIP

Slow Roasted Prime Rib, Caramelized Onions, Swiss Cheese, Toasted Baguette, Horseradish, Au Jus 14

BOURBON BBQ BRISKET SANDWICH

Texas Style Smoked Brisket, Bourbon BBQ Sauce, Cheddar, Brioche Bun 13

BLACKENED CHICKEN AVOCADO

Blackened Chicken Breast, Pepper Jack Cheese, Avocado, Lettuce, Roasted Red Pepper, Caramelized Onion, Brioche Bun 13

CUBAN SLIDERS

Pulled Pork, Ham, Swiss Cheese, Mustard and House-made Pickles 11

FISH AND CHIPS

Panko Breaded Cod, French Fries, Coleslaw, Tartar 12

MONTE CRISTO SANDWICH

Ham, Turkey, Swiss Cheese, Cream Cheese, French Toast, Side of Raspberry Preserves 11

THE HERON VEGGIE BURGER

House-made Veggie Burger, Bourbon BBQ, Lettuce, Tomato, Brioche Bun 13

RUEBEN SANDWICH

House-braised Corn Beef, Sauerkraut, Swiss Cheese, 1000 Island, Rye Bread 11

CALIFORNIA CLUB WRAP

Chicken, Bacon, Turkey, Ham, Tomato, Lettuce, Cheddar Cheese, Avocado, Tortilla 13

Lighter Side

All Salads Served with a House Roll

BLACK AND BLUE SALAD

Grilled Romaine, Tomato, Kalamata Olives, Blue Cheese Crumbles, Blue Cheese Dressing 12
Chicken 4 Steak 6

CHICKEN CAESAR

Romaine, House-made Caesar Dressing, Garlic Croutons, Parmesan Cheese 12
Sub Steak 6

SUMMER SALAD

Mixed Field Greens, Blue Cheese Crumbles, Fresh Strawberries, Fresh Raspberries, Candied Walnuts, Blackberry Champagne Vinaigrette 12
Add Chicken 4

CRAB CAKE AND SALAD

Mixed Field Greens, Cherry Tomatoes, Cucumber, Onion, Hard-boiled Egg, Avocado 13

CILANTRO LIME CHICKEN SALAD

Romaine Lettuce, Tri-colored Peppers, Sweet Corn, Cherry Tomatoes, Monterey Jack Cheese, Red Onion, Cilantro-Lime Chicken, Creamy Avocado Dressing 14

COBB SALAD

Romaine Lettuce, Grilled Chicken, Tomatoes, Hard-boiled Egg, Avocado, Bacon, Blue Cheese Crumbles, Ranch or Blue Cheese Dressing 12

CRAB AND SHRIMP LOUIS

Dungeness Crab, Bay Shrimp, Black Olives, Cherry Tomatoes, Hard-boiled Egg, Louis Dressing 13

MEDITERRANEAN QUINOA SALAD

Quinoa, Kalamata Olives, Red Onion, Cucumber, Cherry Tomato, Sweet Peppers, Feta Cheese, Lemon Vinaigrette 12
Add Chicken 4

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DINNER

4pm - Close

The Blue Heron is proud to offer a locally sourced, seasonally inspired menu to our guest.

Salads

ICEBERG LETTUCE WEDGE

Iceberg Lettuce, Candied Walnuts, Bacon, Tomato, Blue Cheese Crumbles, Choice of Ranch or Blue Cheese Dressing
10

CAESAR

Romaine, Fresh Parmesan, House-made Garlic Croutons, House-made Caesar Dressing
9

HOUSE

Mixed Field Greens, Cucumber, Onion, Tomato, Balsamic Vinaigrette
12

SUMMER SALAD

Mixed Field Greens, Blue Cheese Crumbles, Fresh Strawberries, Fresh Raspberries, Candied Walnuts, Blackberry Champagne Vinaigrette
12

BLACK AND BLUE SALAD

Grilled Romaine, Tomato, Kalamata Olives, Blue Cheese Crumbles, Blue Cheese Dressing
12

Pastas

SEASONAL RISOTTO

Butternut Squash, Prosciutto, Sage, Seasonal Vegetables, Risotto
20

CHICKEN ALFREDO

Grilled Chicken Breast, Asparagus, Fettuccini, Alfredo, Fresh Parmesan, Tomato
18

WILD BOAR BOLOGNESE

Wild Boar, Bolognese, Fettuccini, Fresh Parmesan
21

SEAFOOD CIOPPINO

Salmon, Cod, Clam, Mussel, Prawns and Dungeness Crab, Tomato, Asparagus, Grilled Ciabatta
25

Entrees

14OZ AGED RIBEYE

House-aged 14oz Ribeye, Herb Compound Butter, Grilled Asparagus, Horseradish Mashed Potatoes
30

FILET OSCAR

7oz Filet Mignon, Apple-wood Smoked Bacon, House made Béarnaise, Dungeness Crab, Grilled Asparagus, Horseradish Mashed Potatoes
32

PRIME RIB (FRIDAY AND SATURDAY ONLY)

House Slow Roasted Prime Rib, Horseradish Mashed Potatoes, Grilled Asparagus
14oz Blue Heron Cut 32 10oz Cut 28

10OZ BLUE CHEESE BASEBALL TOP SIRLOIN

10oz Top Sirloin, Blue Cheese Crumbles, Seasonal Vegetables, Horseradish Mashed Potatoes
28

CEDAR-PLANKED SALMON

Cedar-planked Wild Pacific Northwest Salmon, Brown Rice Pilaf, Grilled Asparagus
24

PAN-SEARED LING COD

Pan-seared Atlantic Seabass, Brown Rice Pilaf, Balsamic Reduction, Brussel Sprout Salad
22

PACIFIC NORTHWEST HALIBUT

Pacific Northwest Halibut, Sun-dried Tomato Compound Butter, Sauteed Kale
24

ROASTED HERB CHICKEN

Half of a Chicken, Herbs, Brown Rice Pilaf, Brussel Sprout Salad
19

SEASONAL SELECTION

Please ask your server for tonight's seasonal
Market Price

18% gratuity included for parties of 6 or more. \$2 charge for split plates

All of our beef & fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please let us know if you have a food allergy or sensitivity

HAPPY HOUR

Everyday 3 to 6pm

Snacks

Coconut Prawns

Hand-breaded Tiger Prawns 7

Basket of Fries

With house-made rosemary ketchup 3

Caesar Salad

House-made Caesar Dressing 3.5

Calamari

Hand-breaded Calamari with Garlic Aioli 7

Garlic Flatbread

Grilled Flatbread with Kalamata Olives and Roasted Garlic
6

Tony's Guacamole and House Chips 4.5

House-breaded Chicken Strips

With a Honey Bourbon BBQ 6

Drinks

The 19th Iced Tee

Vodka, Meyer Lemonade and Iced Tea 5.5

The Blue Heron Margarita

Tequila, Fresh Lime Juice, Triple Sec, Blue Curacao, Sugar
Cane Syrup 5.5

The Mulligan Mimosa

Champagne, Black Raspberry Liqueur, Elderflower
Liqueur, Pineapple Juice 5.5

1/2 Priced Piccola Tap Wines

Please Ask Server for Current Selection

\$3 Selected Draft Pints

Please Ask Server for Current Selection

Available in bar area only with purchase of a beverage