

BLUE HERON BISTRO

DINNER

B I T E S

HOUSE PICKLES - 5

MARCONA ALMONDS - 5

ASSORTED OLIVES - 5

S T A R T

CRAB CAKES 25

Crab cakes breaded in panko and fried served with basil truffle aioli

FRIED OYSTERS 16

PNW hand-battered served with basil truffle aioli

FRIED ARTICHOKE 14

Panko battered and fried artichoke hearts, served with basil truffle aioli

MAC & CHEESE 12

House made organic Orecchiette noodles & four cheese sauce
bacon 2
grilled or fried chicken 8

CRAB ARTICHOKE DIP 22

Three cheeses, artichokes & dungeness crab without crab 12

WINGS 18

A dozen wings with choice of Franks Red Hot or savory Umami

TRUFFLE FRIES GF 10

Fries, truffle oil, parmesan

S A L A D S

add grilled or fried chicken 8

grilled or smoked sockeye salmon 10 - dungeness crab 10

CAESAR 14

Romaine, house caesar, parmesan and croutons

GARDEN 14

Mixed greens, fresh veggies, tomato, parmesan, croutons, basil herb balsamic dressing

NICOISE SALAD 24

Mixed greens, tomatoes, green beans, red potatoes, house smoked sockeye, egg, nicoise olives, vinaigrette

COBB SALAD 22

Romaine, tomatoes, avocado, blue cheese, bacon, black forest ham, grilled chicken choice of dressing

S O U P S

add dungeness crab 10 - grilled cheese 8

CLAM CHOWDER GF 12

PNW clams, potatoes, celery, onion, cream, butter and spices with bread

SOUP DU JOUR MP

Ask server

B U R G E R S

Local grass fed beef or beyond burger on a potato bun, with fries or salad

BISTRO BURGER 24

Cheddar cheese, lettuce, tomato, onion, basil truffle aioli

avocado 3 - bacon 3 - caramelized onion 2

BLACK & BLUE 28

Cajun seasoning, blue cheese, bacon, basil truffle aioli, lettuce and tomato

MUSHROOM & SWISS 26

Sautéed mushrooms, swiss-cheese, basil truffle aioli, lettuce, tomatoes, and onion

M A I N S

TUSCAN CHICKEN 26

Lightly breaded chicken breast in a tomato parmesan cream sauce over in house made organic linguini, side garden or caesar salad

CORDON BLUE 26

Panko battered chicken breast stuffed with ham and swiss cheese with a dijon cream sauce. veggies and roasted potatoes

SOCKEYE SALMON 34

Grilled Sockeye salmon topped with vodka dill cream sauce. veggies and roasted potatoes

BUTTERNUT RAVIOLI 26

House made organic ravioli, roasted butternut squash, ricotta & parmesan cheese, topped with a browned butter, sage sauce, with hazelnuts

CREPES 18

Savory crepé stuffed with ricotta, parmesan, mozzarella cheese, fresh herbs, lemon zest topped with beurre blanc cream sauce. Veggies

NEW YORK STRIP 38

10 oz New York strip steak topped with house made garlic scape chimichurri. veggies and roasted potatoes

Mushroom 4
Smoked Salmon 10
Dungeness crab 10

COD AND CHIPS 24

3 pieces of ling cod, hand beer battered, served fries, lemon wedge and house tartar

A 20% service charge will be added to all parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALL ARE WELCOME & LOVE IS THE ANSWER.