



Hand-crafted food, locally sourced from our surrounding farmlands & Pacific waters

Menu brought to you by Chef Bruno Feldeisen, celebrity judge from The Great Canadian Baking Show

TO SHARE

Taylor Shellfish Farm Oysters, Horseradish, Cucumber Mignonette

½ dozen 14 dozen 26

Alaska Blackened Salmon Sliders, Dill Aioli, Pickled Slaw, Cucumber 11

Chicken Wings, Bellingham's RADS Hot Sauce Glaze 12

Crispy Deep-Fried Calamari, Buttermilk Dressing 12

Chilled Shrimp Cocktail, Horseradish Cream, Cocktail Sauce 14

Candied Applewood Bacon Strips 9

Warm Soft Pretzels, Beer Cheese Sauce 9

PNW Cheeses & Seattle's Salumi Charcuterie Board, Pickles, Mustard 17

Crispy Sweet Potato Fries, Harissa Mayo 7

Duck Confit Poutine, Smoked Cheddar, Demi 10

French Fries, Shaved Parmesan, Fresh Herbs, Roasted Garlic Mayo 6

SOUPS & SALADS

Semiahmoo Chowder 8

Soup of the Day 7

Kale, Roasted Heirloom Beets, Whatcom "Bleu", Spicy Pecans, Pumpkin Dressing 12

Organic Butter Lettuce, Cherry Tomatoes, Heirloom Radishes, Tarragon Vinaigrette 8

Caesar Salad, Creamy White Anchovy Dressing, Shaved Manchego 9

SANDWICHES & MAINS

Open Face Meat Loaf Sandwich, Crispy Onions, Spicy Mayo 15

Crab Mac 'N' Cheese, White Cheddar, Herb Parmesan Crust 21

Angus Ribeye Steak, Horseradish Mashed Potato, Fired Onion, Port Jus 28

Roasted Vegetables Pappardelle, Tomato Pesto 18

American Kobe Beef Burger, French Fries, Truffle Mayonnaise 15

Bison Burger, Candied Bacon, Jalapeño Marmalade, Pickled Shallots 18

Beer-Battered Pacific Cod, Tartar Sauce, Herb Parmesan Fries 22

CHEF'S SPECIALS

Every Monday:

Fried Soft Shell Crabs (2) 17

Every Wednesday:

Fresh Steamed Crab Legs (5) Clarified Butter 18

Every Sunday:

Fried Oysters (6) Remoulade Sauce 14

WOOD STONE OVEN PIZZAS

Margherita - Oven-Roasted Heirloom Tomato, Basil Pesto, Fresh Mozzarella 14

Bleu Cheese - Caramelized Shallots, Whatcom "Bleu", Fig, Arugula, Extra Virgin Olive Oil 17

Grilled Vegetable - Pesto, Roasted Marinated Veggies, Foraged Mushrooms, Garlic Crème 14

Greek - Artichokes, Feta, Red Onion, Black Olives, Garlic Cream, Oregano 16

Pepperoni - Tomato Sauce, Mozzarella 15

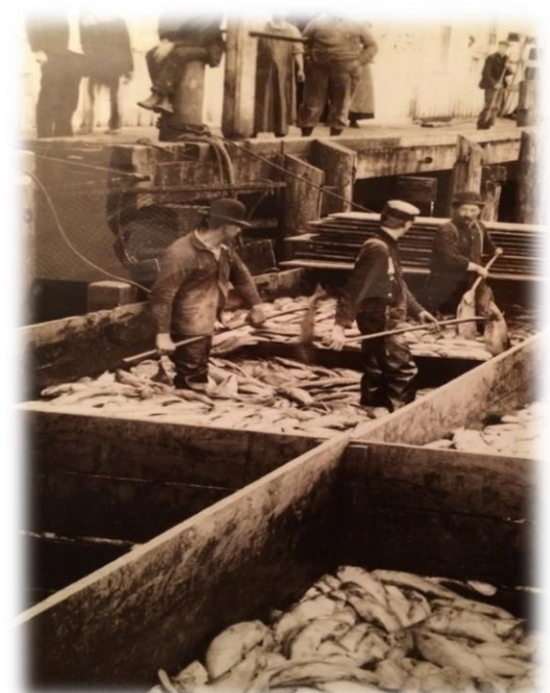
Fontina Cheese - Smoked Bacon, Onion Marmalade, Arugula, Fior di Late 18

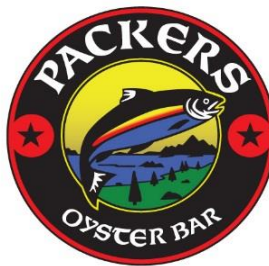
(Gluten Free Dough Available Upon Request 2)

Consuming raw or undercooked food can lead to food-borne illnesses. An automatic 18% Gratuity will be added to parties of 6 or more.

Historically Speaking...

In 1858, prospectors came to the Semiahmoo area searching for the Fraser River. The spit was a logical place to set up a launching point for further exploration. A trading post was soon established at the spit, and the owner drew up plans for Semiahmoo City. Semiahmoo was expected to become a migration boomtown, but it eventually developed into a fishing town, as the spit provided shelter for Drayton Harbor and an abundance of coastal resources. Whatcom County's first salmon cannery opened in 1881 in Semiahmoo when Daniel Drysdale purchased the cannery, built several new buildings, and remodeled the docks. In 1894, the Alaska Packers Association then purchased Semiahmoo, creating the largest salmon cannery in the world. Salmon canning was to be the main source of revenue in Semiahmoo until 1980, when the land was purchased by the land developer. Recently, a park with a small, seasonal interpretive center was built near the headland, and the Semiahmoo Resort and Golf Course was built near the spit.





WINES BY THE GLASS

Bubbles

Cordoniu Cava, Spain 10
Ruffino, Prosecco, Italy 10

Whites

2015 Drumheller Chardonnay, WA 8
2015 Terra Blanca Sauvignon Blanc, WA 8
2016 Kiona Vineyards Riesling, WA 8
2016 Barnard Griffin, Pinot Grigio, WA 8
2015 Santa Julia Organic Chardonnay, AR 8
2015 Chat. Ste. Michelle Sauv. Blanc, WA 10
2015 The Conqueror Chardonnay, WA 10
2015 Erath Pinot Gris, OR 10
2015 Dr. Loosen 'Dr. L' Riesling, Germany 10
2015 Acrobat Rose, OR 10
2015 Chat. Ste. Michelle, Chardonnay, WA 11
2014 Cougar Crest Viognier, WA 12
NV San Juan Siegerrebe, WA 12

Red

2015 Drumheller Cabernet, WA 8
2014 Drumheller Merlot, WA 8
2015 Santa Julia Organic Cab Sauv, AR 8
2013 Altos Ibericos Torres, Spain 9
2015 The Conqueror Red Blend, WA 10
2010 Anciano Tempranillo, Spain 10
2015 Alta Vista Malbec, AR 10
2015 Boomtown Syrah, WA 10
2015 Chateau Ste Michelle Cabernet, WA 11
2014 Benton Lane Pinot Noir, OR 12
2015 Dynasty Cellars Red Blend, WA 13
2013 Kiona Vineyards Cabernet, WA 14
2013 Camaraderie Cellars Cab Franc, WA 14

BREW

Draft

Please ask your server about our seasonal draft selection.

Bottle & Can

PNW

Alaskan Amber, AK 5
Kokanee, Canada 5
Pelican Kiwanda Cream Ale, OR 5
Rainier, WA 5
Red Hook ESB, WA 5
Ninkasi 'Total Domination' IPA, OR 5

North America & Europe

Bud Light, MO 5
Budweiser, MO 5
Coors Light, CO 5
Corona, Mexico 5
Heineken, Netherlands 6
Stella Artois, Belgium 6
Guinness Stout, Ireland 8

Cider

Seattle Cider Company 'Dry', WA 5
Seattle Cider Company 'Semi-Sweet' WA 5
Incline Marionberry, Auburn, WA 5

WHITE WINES BY THE BOTTLE

Champagne/Sparkling

NV Domaine Ste. Michelle Brut, WA 29
NV Ruffino, Prosecco, Italy 31
NV Col de Salici Brut Rose, Italy 36
NV Veuve Clicquot Brut ½ bottle, France 60
NV Taittinger Brut la Francaise, France 75
NV Schramsberg Blanc de Blancs, CA 90
NV Bollinger Brut Special Cuvee, France 180

Sauvignon Blanc

2015 Rodney Strong Charlotes Home, CA 28
2015 Ded. Reckoning, Columbia Valley, WA 30
2015 Chateau Ste. Michelle, WA 38
2015 Ferrari Carano, CA 40
2013 Nautilus Sauvignon Blanc, NZ 40
2015 Stag's Leap Wine Cellars "Avita", CA 45
2015 Cakebread, CA 58
2014 JM Cellars 'Klipsun Vineyard', WA 65

Pinot Gris/Pinot Grigio

2015 14 Hands, WA 32
2015 Panther Creek, OR 45
2015 Joel Gott, OR 50

Chardonnay

2015 Mer Soleil Santa Lucia Highlands, CA 36
2014 Rodney Strong Chalk Hill, CA 36
2015 Chateau Ste Michelle, WA 38
2014 Chat. Ste Michelle, "Ethos" WA 40
2013 Dobbles Williamette Valley, OR 45
2014 Landmark "Overlook," CA 48
2015 Sonoma-Cutrer Russian River, CA 60
2014 Patz & Hall Hyde Vineyard, CA 60
2014 Stag's Leap "Karia," CA 65
2012 Cote Bonneville, Yakima Valley, WA 80
2015 Cakebread Cellars, CA 85
2013 Chateau Montelena, CA 95
2013 Cakebread Cellars "Reserve" 150

Riesling

2014 Charles Smith Kung Fu Girl, WA 32
2014 Dynasty Cellars, WA 42
2014 Chateau Ste Michelle "Eroica", WA 60

Other Whites

2013 Dobbles Grenache Blanc, OR 33
2014 Torres Verdeo, Spain 35
2015 Dowsett Gewurztraminer, WA 45
2016 Dynasty Cellars "Rose Style", WA 46
2013 DeLille Doyenne Roussanne, WA 80
2014 DeLille 'Chaleur Estate' Blend, WA 90

RED WINES BY THE BOTTLE

Pinot Noir

2014 Jovino, OR 38
2014 Gehringer Brothers Estate, BC 48
2015 Savage Grace Underwood, WA 54
2013 Rocco, OR 60
2014 Ferrari Carano Anderson Valley, CA 60
2014 Dobbles Family Estate, OR 70
2014 Patz & Hall Chenowerth Vyd, CA 72
2013 Mongeard-Mugneret, France 120

Merlot

2014 Charles Smith Velvet Devil, WA 32
2013 Chelan Estate, WA 42
2014 Kestrel, WA 55
2012 Northstar, WA 58
2012 Dynasty DCM, WA 69
2012 Obelisco, Red Mountain, WA 95
2014 Januik, WA 70

Cabernet Sauvignon, Bordeaux Blends

2014 Chateau Smith Cab Sauv, WA 36
2013 Kunde Cabernet Sauvignon, CA 45
2013 Savage Grace, WA 58
2011 Chat. Picque Caillou, Bordeaux, FR 60
2013 Seven Hills Cab Sauv, WA 70
2013 Reininger Cabernet Sauvignon, WA 80
2010 Obelisco II Nefer, WA 95
2014 DeLille Cellars 'D2' Blend, WA 95
2013 Leonetti Cellars Cab Sauv, WA 120
2012 Col Solare Blend, WA 120
2013 Rodney Strong "Rockaway," CA 150

Syrah, Grenache & Rhone Blends

2013 Joel Gott 'Alakai' Grenache, CA 48
2014 Tenet "The Pundit" Syrah, WA 50
2013 Tenet "La Ferment" Syrah, France 50
2014 JM Cellars Syrah, WA 70
NV Syncline Cuvée Elena Grenache, WA 72

Italy

2014 Fantini Sangiovese, Italy 32
2011 Prunotto Barolo, Italy 110
2010 Zenato Amarone, Italy 150

Other Reds

2015 Alta Vista Malbec, Argentina 38
2015 Dynasty Cellars Red Blend, WA 45
2015 Matthews 'Blackboard' Blend, WA 65
2014 Torres Salmos Red Wine, Spain 70
NV Caymus Red Schooner, Blend, CA 72
2014 Spring Valley "Uriah" Red Wine, WA 75
2015 Ferrari Carano "Tresor", CA 78
2013 Mullan Road Cellars, WA 80
2013 Figgins Estate Red, WA 190

There will be a \$20 corkage fee due when a bottle of wine is brought to be enjoyed.