

APPETIZERS



Baked Onion Soup 7

Traditional deep rich flavor of caramelized onions baked with baguette crostini and topped with gruyere cheese.

Oat Crusted Dungeness Crab Cakes 14

Organic rainbow carrot slaw and tarte verjus plum glaze.

*Grilled Sirloin Brochettes 10

Tender Painted Hills Natural Beef® sirloin, Chef Lucio's zesty rosemary-chianti steak sauce. Served with cheddar cheese and chive corn bread.

Mirin-tamari Glazed Pacific Gulf Prawns 11

Coconut crusted bamboo rice cake, daikon-snow pea slaw.

Cast Iron Washington Black Mussels 11

Cracked open over the searing heat of a cast iron skillet. saffron, lemon and cream.

Crab Wontons 10

House made with miso cream cheese, cashews, bok choy. Snow pea slaw, sweet chili soy.

Portobello Carpaccio and Fried Fontina 10

Fresh tomato concassé and sweet basil vinaigrette.

*Pan Seared Ahi Tuna 12

Lime sauce, wasabi and plum sesame seeds, ginger compote.

SMALL SALADS

Baby Iceberg 7.5

Tomatoes, roasted pumpkin seeds, house smoked gorgonzola, sun dried tomato-green peppercorn dressing, cucumber and red onion.

Bistro Salad 7

Mixed greens, organic carrots, English cucumber and tomato. Choice of dressing.

Baby Leaf Spinach 8

White balsamic vinaigrette, organic carrots, teardrop tomatoes, toasted walnuts and black barley. Served with a warm boursin and pink peppercorn dressing.

Caesar Salad 7.5

House croutons, Caesar dressing and parmesan.

Butter Leaf and Grilled Pear 7.5

Tear drop tomatoes, candied walnuts, sun dried blueberries, raspberry passion fruit vinaigrette and crumbled goat cheese.

STEAKHOUSE SELECTIONS

All Steakhouse Selections are seared to perfection in our 1,700 degree broiler.

The finest steakhouses in the world prefer USDA Prime. Only 2% of the beef in the US qualifies for its marbling and flavor.

*Prime Grade Kansas City Steak 14Oz. 37

Its namesake city, The "Kansas City" is a cut bone-in New York Strip steak.

*Prime Grade Cowboy Steak 22 Oz. 39

The "Cowboy Cut" is a cut bone-in Rib Eye steak.

*Carlton Farms Pork Chop 21

Succulent bone-in, Northwest raised pork loin chop.

*Black and Blue Ahi Steak 26

Char-grilled "Black" on the outside, Blue ("Bleu") raw in the middle.

Painted Hills Beef is 100% natural beef from ranchers of the Pacific Northwest.

*Painted Hills Natural New York Steak 12 Oz. 30

*Painted Hills Natural Top Sirloin Steak 10 Oz. 23

*Painted Hills Natural Tenderloin Filet Steak 8 Oz. 33

*Painted Hills Natural Rib Eye Steak 14 Oz. 30

STEAKHOUSE ENHANCEMENTS

- ❖ House-smoked Gorgonzola Crusted and Port Syrup 4
- ❖ Whole Clove Roasted Garlic 2

- ❖ Green Peppercorn, Cognac & Demi Glace Sauce 4
- ❖ Dungeness Crab and Habanero Jack Cheese Sauce 7

DINNER SIDES

Loaded Colossal Baked Potato. 6

Bistro Twice-Baked Potato. 6

choice of cheddar, goat or gorgonzola cheese

Sautéed Baby Leaf Spinach. 6

with applewood smoked bacon, almonds and chardonnay cream

Skillet Roasted Fingerling Potatoes 6 Single Serving 4

with rosemary pesto

Walla Walla Thick Cut Onion Rings. 6 Single Serving 4

parmesan and herb crusted with roasted red chili ranch sauce.

Smashed Yukon Gold Potatoes. 5 Single Serving 3

Grilled Asparagus. 7 Single Serving 5

with white truffle aioli

Baked Butternut Squash. 6 Single Serving 4

with nutmeg and pure maple crème fraiche

Pan of Steamed Broccoli. 5 Single Serving 3

with warm habanero jack sauce

Cabernet Mushrooms. 6 Single Serving 4

with garlic butter and fresh herbs

Portobello Fries. 6 Single Serving 4

with porcini salt and roast scallion-malt vinegar tarter

DINNER ENTRÉE

*Dungeness Crab Stuffed Prawns 27

Local sweet corn, heirloom black barley, peppers, corn husk broth, cream and wilted spinach.

*Chicken Spiedino Mac and Cheese 19

Charbroiled skewered breast of chicken, conchiglie pasta, spinach, dry aged gouda, fontina, gruyere, house-smoked gorgonzola panko crust, blistered cherry tomatoes.

*Grilled Wild King Salmon Filet 26

White balsamic lemon marmalade glaze, stewed green flageolet beans with summer squashes and green apple kraut.

Vegetarian Cannelloni 18

Extra fine ricotta, fresh spinach, mushroom hash, tomato rosé, asiago cheese.

*Chef's Chicken and Dumplings 21

Apple wood smoked bacon & basil wrapped breast of chicken, scratch made sun dried tomato gnocchi with pan sizzled sage, grilled vegetables, rosemary pesto chardonnay cream.

*Halibut Filet 27

Pan seared with raspberry-wasabi mustard and orange ginger gastrique. Creamy red rice and grilled vegetables.

For Reservations Call 360-828-4343

www.graysatthepark.com

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

Executive Chef Troy Lucio

7.14.10

18% Gratuity automatically added to parties of 8 or more guests. Gray's private dining room is available for parties of up to sixteen (16) guests. Get connected in Gray's. Internet WiFi access available.