

## 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 11

Tender pieces of Painted Hills Natural Beef® sirloin, Chef Lucio's zesty Chianti - rosemary steak sauce. Cheddar 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.

## LUNCHEON ENTRÉE SALADS

### Orange Grilled Chicken and Chopped Salad 12

Grilled citrus-rubbed chicken breast, sun dried tomato green peppercorn dressing, teardrop tomatoes, English cucumber, roasted pumpkin seeds, Ceci beans and house-smoked gorgonzola.

### Chicken, Pear and Butter Leaf 12

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

### Grilled Ahi Tuna 13

Baby Bok Choy, Napa cabbage, organic carrots, cashews, water chestnuts, orange ginger vinaigrette, spiced wonton chips and coconut wasabi sauce.

### Caesar Salad 10

House croutons, Caesar dressing and parmesan.

*With Grilled Chicken 15*

*With Grilled Wild King Salmon 16*

*With Grilled Prawns 17*

### Grilled Sirloin Steak Salad 13

Iceberg wedge, house smoked gorgonzola, mesquite spiced almonds, charred corn, grape tomatoes, cucumber, red onion and sun dried tomato-green peppercorn dressing.

## 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. Warm Boursin and pink peppercorn dressing.

### Butter Leaf and Grilled Pear 7.5

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

### Small Salad Enhancements:

*Add Grilled Chicken 5*

*Add Grilled Wild King Salmon 6*

*Add Grilled Prawns 7*

## LUNCHEON ENTRÉES

### Fish and Chips 12

Tempura crusted cod, house recipe bread crumbs, coleslaw, Asian tarter and fries.

### \*Dungeness Crab Stuffed Jumbo Prawns 21

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

### \*Chicken Spiedino Mac and Cheese 15

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 20

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

### \*Halibut Filet 17

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

### Vegetarian Cannelloni 15

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



## SANDWICH AND BURGER SELECTIONS

We Feature Painted Hills Natural Beef®



### \*The Rouven 12

Grilled salmon filet, purple cabbage slaw, swiss cheese on toasted sourdough. Served with fries.

### Grilled Chicken Melt 10

Stacked on a toasted English muffin with tempura avocado, white cheddar, tomato and lettuce with jalapeno ranch sauce. Served with fries.

### Grilled Black Forest Ham and Three Cheeses 10

Fontina, fresh Mozzarella and chevre, on griddled pumpernickel with fresh ground black pepper and creamy tomato dipping sauce. Served with fries.

### Chicken Club Wrap 11

Chicken breast, swiss cheese, avocado, bacon, tomato, lettuce, sun-dried tomato mayo in a honey wheat wrap. Served with fries.

### Chefs Special Half Sandwich & House Made Soup of the Day 10

### \*Charbroiled Sirloin Steak Sandwich 12

Grilled sirloin steak opened faced on a baguette with caramelized Walla Walla onions, mushrooms, swiss cheese and molasses-whiskey horseradish mayo. Served with fries.

### Grilled Flatbread Sandwich 11

Hand carved house smoked turkey, dijon cream cheese-mayo, white cheddar, pickle and tomato. Served with fries.

### \*The Downtown Burger 11

1/2 pound Painted Hills Natural Beef® patty, house-smoked gorgonzola, havarti, cabernet mushrooms, fire roasted red pepper rémoulade on a sweet Maui Kaiser bun. Served with fries.

### \*Mini Burger Trio 12

Painted Hills Natural Beef® patty. Served with fries.

- Crisp bacon, swiss cheese, and dijon mustard mayo.
- BBQ and cheddar.
- Fontina, pickle, and molasses-whiskey horseradish mayo.

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

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. For menus, Reservations, and special event information, visit [www.GraysAtThePark.com](http://www.GraysAtThePark.com) or call 360-828-4343

*Executive Chef Troy Lucio*

7.14.10