



~ BEGINNINGS AT THE PARK ~

Buttermilk or Buckwheat Pancakes 9
Choice of Candied Walnuts, Strawberries, Bananas, or Blueberries.

Belgian Waffles 10
Choice of Candied Walnuts, Strawberries, Bananas, or Blueberries.

Smoked Salmon Lox 12
Bagel, Cream Cheese, Capers & Red Onions

***Traditional Eggs Benedict 14**
Poached Eggs, Canadian Bacon & Sauce Hollandaise on a Toasted English Muffin & Potatoes.

Gray's Omelette 11
Three Egg Omelette with Choice of Ham, Sausage, or Bacon & Choice of Cheddar, Swiss or Bleu Cheese & Potatoes.

Hood Canal Scramble 14
Scrambled Eggs, Mushrooms, Peppers, Onions, Fried Oysters or Poached Salmon, with Sauce Hollandaise & Potatoes.

***Captain Gray's Silver Dollar Platter 13**
Four Silver Dollar Buttermilk Pancakes, Choice of Bacon or Sausage & Two Eggs any Style.

***Steak & Eggs 16**
Charbroiled Painted Hills Sirloin Steak, Two Eggs Any Style with Potatoes & Toast.

~ SMALL PLATES ~

Imported and Domestic Cheese Plate 10
Chef's Selection of Imported and Domestic Cheese, Fruit, Baguette Slices and Crackers.

Baked Onion Soup 7
Traditional Deep Rich Flavor of Caramelized Onions Baked with Baguette Crostini and topped with Gruyere Cheese

Cast Iron Washington Black Mussels 11
Cracked Open Over the Searing Heat of a Cast Iron Skillet. Saffron, Lemon, and Cream.

LUNCH SELECTIONS FOR A SUNDAY MORNING

Chicken Club Wrap 11
Chicken Breast, Swiss, Avocado, Bacon, Tomato, Lettuce, Sun Dried Tomato Mayo in a Honey Wheat Wrap. Served with Fries.

Bacon & Swiss Burger 12
Painted Hills® Natural Beef, Swiss cheese, Pepper Bacon, and Horseradish Molasses Mayo on a Maui Kaiser Bun.

Fish and Chips 12
Mac and Jack's® Amber Ale Battered Cod, House-Recipe Bread Crumbs, Coleslaw, Asian Tarter and Served with Fries.

Chicken Spiedino Mac and Cheese 15
Charbroiled Skewered Breast of Chicken, Conchiglie Pasta, Spinach, Dry Aged Gouda, Fontina, Gruyere, Smoked Gorgonzola Panko Crust, Blistered Cherry Tomatoes.

~ BREAKFAST SIDES~

- Toast or English Muffin 4
- Toasted Bagel & Cream Cheese 5
- Biscuits & Sausage Gravy 8
- Assorted Danish, Pastry or Muffin 4
- Bacon, Sausage or Ham Steak 5
- Breakfast Potatoes 4

SPECIALTY BRUNCH ITEMS

Kielbasa Skillet 13
Grilled Kielbasa Sausage, Home Style Potatoes, Peppers, Onions, Cheddar cheese, Eggs Any Style and Choice of Toast.

Croissant Scramble BLT 11
Toasted Buttery Croissant with Scrambled Eggs, White Cheddar, Bacon, Lettuce and Tomato. Served with Golden Hashbrowns.

Quiche 11
Individual Quiche with Applewood Smoked Bacon, Caramelized Onion, Spinach and Gruyere Cheese. Served with Fresh Fruit Salad.

Monte Cristo 12
Crunchy Corn Crusted Texas Toast Layered with Black Forest Ham, Melted Fontina and Cheddar cheese. Served with Fresh Berry Relish and Yukon Fries.

***Smoked Salmon Benedicts 15**
Fresh Smoked Salmon on Toasted English Muffin with Cucumber, Hollandaise, Poached Eggs, Crème Fraiche and Caviar. Served with Fresh Fruit Salad.

Add a Glass of Champagne or Mimosa 2

18% gratuity automatically added to parties of 8 or more guests. Grays private dining room is available for parties of up to sixteen guests. For menus, reservations and special event information visit www.GraysAtThePark.com or call 360.828.4343

Eat Right nutritional values are determined through database analysis with the Food Processor SQL from ESHA, Inc., Salem, OR 97302 and available ingredient Product data. This data is based on average serving size and standard portion guidelines. However, slight variations in nutritional values may occur due to season ability, use of alternate suppliers, and menu item preparation.

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

7.14.2010

Executive Chef Troy Lucio