



# Vancouver's Steakhouse

Gray's at the Park is more than just great steaks from the Northwest Ranchers at Painted Hills®. Their Natural Beef is certain to be one of the most flavorful steaks around Vancouver, Washington.

You'll find fresh caught seafood, inspired pasta, salads and appetizers. Enjoy a memorable dessert and choose from our outstanding wine list to finish your Gray's at the Park dining experience.



## SMALL PLATES

### IMPORTED and DOMESTIC CHEESE PLATE 10

Chef's selection of imported and domestic cheese.

### BAKED ONION SOUP 7

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

### OAT CRUSTED CRAB CAKES 11.5

Organic rainbow carrot slaw and tarte verjus plum glaze.

### \*GRILLED SIRLOIN BROCHETTES 10.5

Tender pieces of Painted Hills Natural Beef® Sirloin, Chef Lucio's zesty rosemary-Chianti steak sauce. Cheddar and chive corn bread.

### CRISPY BRIE 10.5

Brick pastry, candied walnuts, raspberry gastrique, roasted black grape and red onion marmalade.

### PAN ASIAN PACIFIC GULF PRAWNS 11.5

Mirin-tamari glaze, coconut crusted bamboo rice cake, daikon-snow pea slaw.

### PORTOBELLO CARPACCIO AND FRIED FONTINA 10

Fresh tomato concassé and sweet basil vinaigrette.

### \*PAN SEARED AHI TUNA 12.5

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

### BABY ICEBERG 7

Tomatoes, roasted pumpkin seeds, Smoked Gorgonzola, Sun dried tomato-green peppercorn dressing, cucumber and red onion.

### BABY LEAF SPINACH 7.5

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

### FRIED CALAMARI 9

Served with fire roasted red pepper rémoulade.

### CAST IRON WASHINGTON BLACK MUSSELS 10.5

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

## SANDWICHES AND ENTRÉE SALADS

### CHICKEN CLUB WRAP 10.5

Chicken breast, Swiss, avocado, bacon, tomato, lettuce, Sun dried tomato mayo in a honey wheat wrap. Served with fries.

### ORANGE GRILLED CHICKEN AND CHOPPED SALAD 12

Sun dried tomato green peppercorn dressing teardrop tomatoes, English cucumber, roasted pumpkin seeds, ceci beans and crumbled Smoked Gorgonzola.

### BBQ BEEF SANDWICH 11

House BBQ sauce on a toasted hoagie, Habanero-Jack cheese dip. Served with fries.

### \*THE DOWNTOWN BURGER 11

1/2 Pound Painted Hills Natural Beef® patty, Smoked Gorgonzola, Havarti, cabernet mushrooms, fire roasted red pepper rémoulade on a sweet Maui Kaiser bun. Served with fries.

### THE ROUVEN 11.5

Grilled Salmon filet, purple cabbage slaw, Swiss cheese on toasted sourdough. Served with fries.

### \*CHARBROILED SIRLOIN STEAK SANDWICH 11.5

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

### COSMOPOLITAN CAESAR 10

House croutons, Caesar dressing, and parmesan.  
with chicken 12  
with salmon 13  
with prawns 15

## MAIN DISHES

### FISH AND CHIPS 11.5

Mac and Jack's® Amber Ale battered cod, house-recipe bread crumbs, coleslaw, Asian tarter and fries.

### CHICKEN SPIEDINO MAC AND CHEESE 19

Charbroiled skewered breast of chicken, conchiglie pasta, spinach, dry aged Gouda, Fontina, Gruyere, Smoked Gorgonzola panko crust, blistered cherry tomatoes.

### CANNELLONI 18

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

### \*CHARBROILED SALMON FILET 25

Sautéed organic rainbow chard, Ravigote relish, cold pressed lemon scented extra virgin olive oil, roast fingerlings, crunchy caper berries.

### \*8 OZ TENDERLOIN FILET 34

Fresh seasonal vegetables and roasted fingerling potatoes.

### \*12 OZ NY STRIP STEAK 32

Fresh seasonal vegetables and roasted fingerling potatoes.

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

Executive Chef Troy Lucio

10.20.09