

# GRAYS

EST. 2005

## PRELIMINARIES

house-made soup daily from scratch 5 / 8	calamari fries wasabi salt, malt tarter 11	deep dish onion soup baguette crouton, gruyere 8
grays flatbread pulled pork, beer cheese sauce, green beans, roast peppers, jack cheese 13	steak bite frites peppercorn demi, smoked gorgonzola 12	dungeness crab lava pot artichokes, mushrooms, cheese, baguette, chickpea cracker 16
	grilled & chilled prawns lemon aioli, cucumber salsa 12	

## GREENS

spinach oregon filberts, soft egg, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 11	caesar baked croutons, reggiano parmesan 11/7
grays greens house mix, rainbow carrots, dried huckleberries, feta, tomato chips, white balsamic vinaigrette 10	wedge house-smoked gorgonzola, mesquite almonds, candied andouille, apple, green peppercorn dressing 11
complement with a protein	chicken 4   salmon 6   prawns 6   *sirloin 5

## NATURAL NW STEAKS AT 1600 DEGREES

All natural grass fed beef from ranchers of the Pacific Northwest

top sirloin 30	new york 34	rib eye 36	tenderloin 42
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## SHAREABLE SIDES

colossal baked potato sour cream, cheddar, Scallion 8	grilled asparagus roast garlic oil, herbs, parmesan 7	brussel sprouts bacon, white wine, stone mustard 7
double baked potato gruyere, chives 8	parmesan crusted onion rings jalapeno ranch 8	tater tots sea salt, herbs, sriracha ketchup 5
	balsamic mushrooms herb butter 7	

## MAINS

halibut fish & chips Heathen® beer batter, malt tartar, slaw, fries 19	grilled king salmon honey dijon glaze, granny apple slaw, fingerlings, rosemary pesto, vegetable 30	bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 18
mesquite half chicken bourbon BBQ, baked potato gratin, vegetable 22	pulled pork cannelloni white bean mushroom ragu 18	grays mac n' five cheese panko gorgonzola crust 15 add bacon, chicken or andouille 4
house-smoked pork shank molasses stout reduction, wilted chard, maple baked white beans 24		portobello cordon bleu fontina, grilled peppers, sun-dried tomato cream 14

## BURGERS & SANDWICHES

the usual burger Tillamook® white cheddar, pub sauce 14	big g's burger mushrooms, hickory ham, pickles, smoked cheddar, pub sauce 16.5	pub burger andouille, havarti, crispy onion ring, pub sauce 16
grilled salmon BLT pimento cream cheese, lemon aioli, rustic sour dough 17		hot pastrami dip rye hoagie, red kraut, beer cheese sauce 14.75

all burgers made with certified angus beef® choice of fries, tater tots, fresh fruit, house salad or soup

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten free dishes are made with gluten-free ingredients, we cannot ensure that no cross-contamination has occurred.

"For your convenience an 18% Gratuity automatically added to parties of 8 or more guests, of which 100% is paid to the server".

Grays private dining room seating up to 16 guests and Park View room seating up to 12 guests are available for your next event or gathering.

Complimentary Valet Parking for Grays Dining Guests.