

# GRAYS

EST. 2005

## START & SHARE

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house-made soup daily from scratch 5/8	deep dish onion soup baguette crouton, gruyere 8	goliath pretzel pimiento spread, brown mustard, beer cheese sauce 9
molten crab dip artichokes, mushrooms, cheese, chick peak cracker 16	grays flatbread pulled pork, beer cheese sauce, green beans, roast peppers, jack cheese 13	calamari fries wasabi salt, malt tarter 11
buffalo chicken wings tater-tots 13	garlic prawns garlic, paprika, lemon 12	nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 12
steak bite frites peppercorn demi, smoked gorgonzola 12	parmesan crusted onion rings jalapeno ranch 9	rustic margherita flatbread tomato, basil, fresh mozzarella 13.5 add chicken, bacon or andouille 4

## GREENS

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

add a protein chicken 4 | salmon 6 | prawns 6 | \*sirloin 5

## BURGERS & SANDWICHES

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house-smoked turkey melt tomato, avocado, garden mayo, Tillamook® white cheddar, rustic sour dough 15	big g's burger mushrooms, hickory ham, pickles, smoked cheddar, pub sauce 16.5	the usual burger Tillamook® white cheddar, pub sauce 14
pub burger andouille, havarti, crispy onion ring, pub sauce 16	grilled salmon BLT pimento cream cheese, lemon aioli, rustic sour dough 17	villy cheesesteak 72 hour short rib, roasted peppers & onions, swiss, beer cheese sauce, hoagie 16

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

## MAINS

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halibut fish & chips Fortside® beer batter, malt tartar, slaw, fries 19	grilled king salmon honey-dijon glaze, granny apple slaw, fingerlings, rosemary pesto vegetable 23	portobello cordon bleu fontina, grilled peppers, sun-dried tomato cream, vegetable 14
bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 18		grays mac n' five cheese panko gorgonzola crust 15 add bacon, chicken or andouille 4

\*Foods may be undercooked or cooked to order. 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.