

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	molten crab dip artichokes, mushrooms, cheese, baguette, chickpea cracker 16
garlic prawns garlic, paprika, lemon 12	goliath pretzel pimiento spread, brown mustard, beer cheese sauce 9	nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 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	chop shrimp, egg, olives, tomatoes, cucumber, white cheddar, popped wild rice, candied andouille sausage, 1000 island 12
grays greens house mix, rainbow carrots, dried huckleberries, tomato chips, feta, 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

BURGERS & SANDWICHES

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

the usual burger 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	house-smoked turkey melt tomato, avocado, garden mayo, Tillamook® white cheddar, rustic sour dough 15	grilled hickory ham & 3 cheese toasted pumpernickel, stone ground mustard, creamy tomato dip 12
villy cheesesteak 72 hour short rib, roasted peppers & onions, swiss, beer cheese sauce, hoagie 16		

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 23	bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 18
rustic margherita flatbread tomato, basil, fresh mozzarella 13.5 add chicken or andouille 4	portobello cordon bleu fontina, grilled peppers, sun-dried tomato cream 14	grays mac n' five cheese panko gorgonzola crust 15 add bacon, chicken or andouille 4
		featured street tacos black bean pico de gallo, jalapeno aioli, queso 14

Mix & Match

Select any two (2) @ 12 / select any three (3) 15

<u>between bread</u>	turkey	small caesar* salad	
	hot pastrami	mac n' cheese	<u>outside the bread</u>
	abc & t	green salad	
	grilled three cheese	cup soup	
	deviled egg salad	tater tots	

*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 is available for up to 16 guests and the Park View Room is available for up to 12 guests. Complimentary Valet Parking for Grays Dining Guests.