

# GRAYS

EST. 2005

## Featured Wines

	<i>gls</i>	<i>btl</i>
2014 Rodney Strong, Chalk Hill Chardonnay	12	46
2016 Ponzi Pinot Gris, OR	12	46
2014 Wine by Joe Pinot Noir, OR	10.5	40
2015 BR Cohn Cabernet, CA	14	54

## Starter

### Butternut Squash Bisque 5

maple crème fresh,  
candied pecans

### Northwest Harvest Salad 7

mixed greens, grilled pears,  
spiced hazelnuts,  
house smoked gorgonzola  
white balsamic  
vinaigrette

## Your choice of dessert

### Pecan Pie

vanilla whipped cream

~ or ~

### Pumpkin Pie

vanilla whipped cream

## Thanksgiving Features

### Slow Roasted Breast of Turkey 32

yellow-skin whipped potatoes with  
aged white cheddar,  
sautéed green beans,  
fresh cranberry-orange relish

### Grilled Salmon Fillet 33

creamy citrus grits,  
candied bacon & orange compote  
sautéed green beans

### Hickory Smoked Ham 29

apricot huckleberry glaze, savory  
home-style stuffing, yellow-skin whipped potatoes  
with aged white cheddar,  
sautéed green beans

### Cauliflower Lasagna 24

butternut cream sauce,  
sautéed green beans,  
charred mushrooms

### Children's Dinner 12

*Ages 12 and Younger*

roasted turkey dinner  
or  
ham dinner  
or  
mac N cheese

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Grays private dining room is available for parties of up to sixteen (16) guests. Complimentary Valet Parking for Grays Dining Guests.