

GRAYS

EST. 2005

PRELIMINARIES

house-made soup daily from scratch 5 / 8	calamari fries wasabi salt, malt tarter 12	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 13	molten crab dip artichokes, mushrooms, cheese, baguette, chickpea cracker 16
	blackened prawns cheddar potato cake, roasted butternut cream 13	goliath pretzel pimiento spread, brown mustard, beer cheese sauce 9

GREENS

grays greens house mix, rainbow carrots, dried huckleberries, feta, tomato chips, white balsamic vinaigrette 10.5	spinach oregon filberts, soft egg, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 12
caesar* baked croutons, reggiano parmesan 11/7	wedge house-smoked gorgonzola, mesquite almonds, candied andouille, apple, green peppercorn dressing 11.5
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* 38
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SHAREABLE SIDES

colossal baked potato sour cream, cheddar, scallion 8	grilled asparagus roast garlic oil, herbs, parmesan 8	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 20	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	featured street tacos black bean pico de gallo, jalapeno aioli, queso 14	grays mac n' five cheese panko gorgonzola crust 15 add bacon, chicken or andouille 4
braised beef short rib cauliflower lasagna, cabernet pan jus, charred mushrooms, vegetables 26	portobello cordon bleu fontina, grilled peppers, sun-dried tomato cream 14	turkey pot pie roasted turkey, vegetables, savory short bread crust, green beans, cranberry sauce, leek mashed potatoes 18

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 pimiento cream cheese, lemon aioli, rustic sour dough 17		villy cheesesteak 72 hour short rib, roasted peppers & onions, swiss, beer cheese sauce, hoagie 14

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

*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.

5-26-18