

GRAYS

EST. 2005

STARTER

turkey pot pie soup
roasted turkey, vegetables,
topped with a savory crouton
5

NW harvest salad
mixed greens, grilled pears, spiced
hazelnuts, house-smoked gorgonzola,
white balsamic vinaigrette
7

HOLIDAY FEATURES

crab crusted salmon fillet
white wine citrus cream sauce, herb roasted fingerling
potatoes, sautéed green beans
34

painter hills ® prime rib of beef
whiskey au-jus, creamed horseradish, white cheddar hash
brown gratin potatoes, sautéed green beans
39

butternut squash ravioli
roast pepper cream sauce, wilted spinach,
artichoke relish
20

dijon crusted stuffed pork loin
black forest ham, roasted almonds, cream cheese, spinach,
marsala crimini mushroom sauce, sauteed green beans,
white cheddar hash brown gratin potatoes
33

CHOICE OF DESSERT

eggnog panna cotta
hazelnut biscotti, raspberry coulis
~ or ~
flourless chocolate cake
vanilla crème anglaise

CHILDRENS DINNER

Ages 12 and younger

hickory ham dinner
white cheddar hash brown gratin potatoes, green beans
~or~
chicken mac N cheese
12

WINE

glass glass 1/2

ponzi pinot gris, OR 12 17
sonoma cutrer chard, CA 13.5 19
maryhill rose of sangiovese 9 12.5

WINE

glass glass 1/2

maryhill cab franc, WA 12 17
wine by joe pinot noir, OR 10.5 15
BR cohn cab sauv, CA 14 20

HAND CRAFTED COCKTAILS

caramel apple mule
crater lake vodka, lime juice, apple
cider syrup, caramel syrup, ginger
beer
12

hot buttered rum
spiced rum, butterscotch schnapps,
house-made buttered rum mix
11

*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"

Complimentary Valet Parking for Grays Dining Guests.