

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
goliath pretzel pimiento spread, brown mustard, beer cheese sauce 9	blackened prawns cheddar potato cake, roasted butternut cream 13	molten crab dip artichokes, mushrooms, cheese, baguette, chickpea cracker 16

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

VALENTINE'S DAY FEATURES

chilled poached prawns
housemade cocktail sauce, lemon
14

beet & orange salad
cara cara and blood oranges, fennel, pepitas, goat cheese vinaigrette
12

pan seared sea scallops
leek and mushroom risotto, truffle oil, crispy parsnip
35

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

balsamic mushrooms
herb butter 7

MAINS

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

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

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".

Complimentary Valet Parking for Grays Dining Guests.

2-2-19