

GRAYS

EST. 2005

PRELIMINARIES

house-made soup daily from scratch 5 / 8		deep dish onion soup baguette crouton, gruyere 8
grays flatbread pulled pork, beer cheese sauce, green beans, roast peppers, jack cheese 13	baked mini baguettes parmesan & herb crusted, garlic chive butter, beer cheese dip 5	molten crab dip artichokes, mushrooms, cheese, rustic bread, chickpea cracker 16
blackened prawns cheddar potato cake, roasted butternut cream, wilted spinach 13	calamari fries wasabi salt, malt tarter 13	goliath pretzel pimiento spread, brown mustard, beer cheese sauce 12
steak bite frites peppercorn demi, smoked gorgonzola 13		nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 12

GREENS

grays greens house mix, rainbow carrots, dried huckleberries, feta, tomato chip, white balsamic vinaigrette 11		spinach oregon filberts, soft egg*, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 12.5
caesar baked croutons, reggiano parmesan 11/7		wedge house-smoked gorgonzola, mesquite almonds, candied andouille, apple, green peppercorn dressing 12.5

complement with a protein chicken 4.5 | salmon 6 | prawns 6 | *sirloin 6.5

NATURAL NW STEAKS AT 1600 DEGREES

All natural grass fed beef from ranchers of the Pacific Northwest

top sirloin* 30	new york* 35	rib eye* 37	tenderloin* 38
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SHAREABLE SIDES

colossal baked potato sour cream, cheddar, scallion, butter 8	roasted rainbow carrots smoked honey, greek yogurt, pistachios, sumac 7	brussel sprouts bacon, white wine, stone mustard 7
double baked potato gruyere, chives 8	balsamic mushrooms herb butter 7	parmesan crusted onion rings jalapeno ranch 8

MAINS

halibut fish & chips Backwoods® beer batter, malt tartar, slaw, fries 23	grilled king salmon charred cauliflower, delicata squash, harissa butter, golden raisins, crispy capers 30	bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 20
mesquite half chicken bourbon BBQ, baked potato gratin, vegetable 23	featured street tacos black bean pico de gallo, jalapeno aioli, queso 14.5	grays mac n' five cheese panko gorgonzola crust 15.5 add bacon, chicken or andouille 4.5
wild mushroom risotto wild mushroom conserva, grilled ricotta salata, greens, lemon oil 16	smoked pork chop hazelnut romesco, rainbow carrots, leek mashed potatoes, fennel salad 24	turkey pot pie roasted turkey, vegetables, savory short bread crust, green beans, cranberry sauce, leek mashed potatoes 18

BURGERS & SANDWICHES

all burgers made with 1/2 lbs. certified angus beef® choice of fries, tots, house salad or soup

grilled salmon BLT pimiento cream cheese, lemon aioli, rustic sour dough 17	pub burger* andouille, havarti, crispy onion ring, pub sauce 16.5	chickpea street burger house-made potato & chickpea patty, tomato & coconut chutney, red onion,
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\$1.50 charge for all to go transactions

*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.