

# GRAYS

EST. 2005

## PRELIMINARIES

house-made soup daily from scratch 6 / 8.5		deep dish onion soup baguette crouton, gruyere 9
grays flatbread pulled pork, beer cheese sauce, green beans, roast peppers, jack cheese 13.5	baked mini baguettes parmesan & herb crusted, garlic chive butter, beer cheese dip 5.25	molten crab dip artichokes, mushrooms, cheese, rustic bread, chickpea cracker 16.75
blackened prawns cheddar potato cake, roasted butternut cream, wilted spinach 13.5	calamari fries wasabi salt, malt tarter 14	goliath pretzel pimento spread, brown mustard, beer cheese sauce 12.5
steak bite frites peppercorn demi, smoked gorgonzola 13.5		nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 13

## GREENS

grays greens house mix, rainbow carrots, dried huckleberries, feta, tomato chip, white balsamic vinaigrette 12		spinach oregon filberts, soft egg*, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 13.5
caesar baked croutons, reggiano parmesan 12/8		wedge house-smoked gorgonzola, mesquite almonds, candied andouille, apple, green peppercorn dressing 13

complement with a protein chicken 5 | salmon 7 | prawns 7 | \*sirloin 8

## NATURAL NW STEAKS AT 1600 DEGREES

All natural beef from ranchers of the Pacific Northwest

top sirloin* 32	new york* 37	rib eye* 39	tenderloin* 42
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## SHAREABLE SIDES

colossal baked potato sour cream, cheddar, scallions, butter 8.5	roasted rainbow carrots smoked honey, greek yogurt, pistachios, sumac 7.25	brussels sprouts bacon, white wine, stone mustard 7.5
double baked potato gruyere, chives 8.75	balsamic mushrooms herb butter 7.5	parmesan crusted onion rings jalapeno ranch 9.5

## MAINS

halibut fish & chips Backwoods® beer batter, malt tartar, slaw, fries 24.5	grilled king salmon charred cauliflower, delicata squash, harissa butter, golden raisins, crispy capers 32	bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 21
mesquite half chicken bourbon BBQ, baked potato gratin, vegetable 25	featured street tacos black bean pico de gallo, jalapeno aioli, queso 15	grays mac n' five cheese panko gorgonzola crust 16 add bacon, chicken or andouille 5
wild mushroom risotto wild mushroom conserva, grilled ricotta salata, greens, lemon oil 20	smoked pork chop hazelnut romesco, rainbow carrots, leek mashed potatoes, fennel salad 26	turkey pot pie roasted turkey, vegetables, savory short bread crust, green beans, cranberry sauce, leek mashed potatoes 19

## BURGERS & SANDWICHES

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

grilled salmon BLT pimento cream cheese, lemon aioli, rustic sourdough 17.5	pub burger* andouille, havarti, crispy onion ring, pub sauce 17	chickpea street burger house-made potato & chickpea patty, tomato & coconut chutney, red onion, 14.5
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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.