

# GRAYS

EST. 2005

## Greens To Go

### caesar salad

hearts of romaine, reggiano parmesan,  
House-made croutons  
5.5

### fall pear salad

greens, arugula, poached pear, gorgonzola,  
candied walnuts, white balsamic vinaigrette  
13

## Thanksgiving Day FEATURES

### slow roasted breast of turkey

roast garlic mashed potatoes, savory home-style  
stuffing, cranberry-mandarin relish, vegetable  
29

### new york strip steak

roast garlic Yukon mashed potatoes, vegetable  
39

### spinach pesto fettucine

basil, grilled vegetables  
18  
add prawn 7 chicken 5

### grilled king salmon

parmesan risotto, asparagus, citrus fennel slaw  
33

### halibut fish and chips

beer batter, malt tartar,  
slaw, fries  
24.5

### Dessert

#### pecan pie 5

vanilla whipped cream

#### pumpkin pie 5

vanilla whipped cream

#### molten fudge cake 8

berries, vanilla ice cream

### Burger

Choice of Fries, Tots or Bistro Salad or Caesar Salad

#### usual burger

1/2 pound patty, white cheddar, aioli,  
lettuce, tomato, onion, brioche  
17.5

### WINE<sup>1</sup>

glass glass 1/2

ponzi pinot gris, OR 11.5 16

sonoma cutrer chard, CA 13.5 19

maryhill rose of sangiovese 9 12.5

### WINE<sup>1</sup>

glass glass 1/2

maryhill merlot, WA 12 17

wine by joe pinot noir, OR 11 15.5

BR cohn cab sauv, CA 14 20

## HAND CRAFTED COCKTAILS

### washington sour<sup>1</sup>

ghost owl rye, house lemon sour,  
washington hills cabernet Float  
12

### toasted pecan old fashioned<sup>1</sup>

ghost owl whiskey, pecan syrup,  
angostura bitters, chocolate bitters  
13

<sup>1</sup>Wine and Cocktails are for Hotel guests ONLY and are NOT for To Go Sales.

\*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.