

GRAYS

EST. 2005

STARTER

grays flatbread pulled pork, beer cheese sauce, roasted veggies & peppers, mozzarella, honey mustard 13.5	baked mini baguettes parmesan & herb crusted, garlic chive butter, beer cheese dip 6	deep dish onion soup baguette crouton, gruyere 9.5
prawns & arancino sautéed prawns, calabrian chili butter sauce, crispy risotto dumpling, wilted greens 14	nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 15	goliath pretzel pimento spread, brown mustard, beer cheese sauce 12.5
rustic margherita pizza tomato sauce, basil, mozzarella 17 add chicken, bacon or pepperoni 5	starter mac n' five cheese panko gorgonzola crust 8.5	basket of fries or tots golden fried and tossed in grays signature spices 6.5

GREENS

frisee salad red wine vinaigrette, watermelon, feta, tri-colored carrots, spiced organic chia seeds, balsamic gastrique 13	dinner bistro salad greens mix, cucumber, tomato, house white balsamic 8.5	caesar hearts of romaine, house-baked croutons, reggiano parmesan 12.5 / 8.5
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complement with a protein chicken 5 | salmon 7 | prawns 7

NATURAL NW STEAKS AT 1600 DEGREES

All natural beef from ranchers of the Pacific Northwest, with a tasting of herb-roasted potatoes

tenderloin* 44	rib eye* 42	new york* 40
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SHAREABLE SIDES

off the cob street corn lime aioli, cotija cheese, cilantro, ancho chile 8	classic baked potato sour cream, cheddar, scallions, butter, salt 9	brussels sprouts pan roasted, stone ground mustard, cream, parmesan 8
shallot sautéed mushrooms garlic butter, herbs 7.5		grilled asparagus spears lemon & garlic aioli 8.5

MAINS

grilled king salmon parmesan risotto, asparagus, citrus slaw 34	wild mushroom ravioli cherry tomatoes and basil, fresh mozzarella, reggiano cheese, grilled vegetable relish 22 add prawn 7 chicken 5	halibut fish & chips beer batter, malt tartar, slaw, fries 24.5
pan-seared halibut fillet chardonnay-turmeric cream, warm summer squash panzanella beluga lentils 35	bucatini pomodoro heirloom tomatoes, basil, asiago, reggiano cheese, 20 add prawn 7 chicken 5	mesquite half chicken bourbon BBQ, cheddar gratin potatoes, vegetable 28.5
bacon prawns hard cider syrup, cheesy grits, grilled vegetables 24		grays mac n' five cheese panko gorgonzola crust 19 add bacon or chicken 5

BURGER & SANDWICHES

Choice of fries, tots, fruit cup or house salad

grilled salmon BLT bacon, pimento cream cheese, lemon aioli, sourdough 18	usual burger* 1/2 pound patty, white cheddar, mayonnaise, lettuce, onion, tomato, brioche 17.5	deli turkey sandwich nine-grain bread, Tillamook® white cheddar, roasted garlic aioli, tomato, lettuce 12
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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".