

# GRAYS

EST. 2005

## STARTER

bacon corn chowder  
pumpnickel crouton  
5.5

NW harvest salad  
mixed greens, rum poached pears,  
spiced almond brittle, goat cheese,  
red wine-cider vinaigrette  
8.5

## THANKSGIVING FEATURES

slow roasted breast of turkey  
roast garlic Yukon mashed potatoes, savory home-style  
stuffing, cranberry-mandarin relish, vegetable  
34.5

wild mushroom risotto  
Sheep's feta eggplant and zucchini roulade  
roast red pepper coulis  
reggiano  
26

hickory smoked ham  
Apricot glaze, savory home-style stuffing,  
roast garlic Yukon mashed potatoes, vegetable  
30

grilled salmon fillet  
orange-basil cream sauce, crispy wild rice cake,  
vegetable  
35

## CHOICE OF DESSERT

pecan pie  
vanilla whipped cream  
~ or ~  
pumpkin pie  
vanilla whipped cream

included with purchase of entrée

## CHILDRENS DINNER

*Ages 12 and younger*

roasted turkey dinner  
or  
ham dinner  
or  
mac n' cheese

choice 13

<u>WINE</u>	<u>glass</u>	<u>glass 1/2</u>	<u>WINE</u>	<u>glass</u>	<u>glass 1/2</u>
ponzi pinot gris, OR	12	17	maryhill merlot, WA	10	14.5
sonoma cutrer chard, CA	14	20	wine by joe pinot noir, OR	12	17
chat.Ste. Michelle riesling	11	15	BR cohn cab sauv, CA	15	21

## HAND CRAFTED COCKTAILS

bittersweet symphony  
aviation gin, campari, fresh lemon,  
orange bitters, ginger beer  
12

candied pecan old fashioned  
ghost owl whiskey, pecan syrup,  
angostura bitters, chocolate bitters  
13

\*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 20% Gratuity automatically added to parties of 8 or more, of which 100% is paid to the server"

Complimentary Valet Parking for Grays Dining Guests.