

GRAYS

EST. 2005

PRELIMINARIES

grays flatbread
pulled pork, beer cheese sauce,
roasted veggies & peppers,
mozzarella, honey mustard
13.5

goliath pretzel
pimiento spread, brown mustard,
beer cheese sauce
12.5

rustic margherita pizza
tomato sauce, basil, mozzarella
17.25
add chicken, bacon or pepperoni
5

baked mini baguettes
parmesan & herb crusted,
garlic chive butter,
beer cheese dip
6.25

crispy prawns
sweet chili cucumber chutney,
naan fries, curry cheese dip
14.75

starter mac n' cheese
panko gorgonzola crust
8.5

deep dish onion soup
baguette crouton, gruyere
9.5

basket of fries or tots
golden fried and tossed in
grays signature spices
6.5

nacho tots
cheddar, pulled pork, green
onion, sriracha ketchup,
jalapeno ranch
15

GREENS

caesar*
baked croutons, reggiano
parmesan
12.5/8.5

baby spinach leaf salad
red quinoa, candied butternut squash,
spiced pepitas, watermelon radish,
cranberry vinaigrette
13.5

grays bistro salad
greens mix, cucumber,
tomato, white balsamic
vinaigrette
8.5

complement with a protein chicken 5 | salmon 7 | prawns 7 |

NEW YEARS EVE FEATURE

all natural prime rib of beef

whiskey au-jus, creamed horseradish, mashed potatoes, vegetable
44

add scampi style prawns (to any entrée) 10

add a cup of shrimp bisque 7

NATURAL NW STEAKS AT 1600 DEGREES

All natural beef from ranchers of the Pacific Northwest. Served with mashed potatoes.

new york*
41

rib eye*
42

tenderloin*
44

SHAREABLE SIDES

classic baked potato
sour cream, butter,
cheddar, scallion
9

off the cob street corn
lime aioli, cotija cheese,
cilantro, ancho chile
8

wild mushroom ravioli
cherry tomatoes and fresh
basil, mozzarella,
reggiano cheese,
grilled vegetable relish
23

add prawn 7 chicken 5

bacon prawns
hard cider syrup, cheesy
grits, grilled vegetables
24

brussels sprouts
pan roasted, stone-ground
mustard cream, parmesan
8

shallot sautéed mushrooms
herbs, garlic butter
7.5

creamed spinach
aged gouda, fontina,
buttered bread crumbs
8.75

MAINS

mesquite half chicken
bourbon BBQ, cheddar gratin
potatoes, vegetable
28.75

boneless beef short rib
cabernet demi, horseradish
aioli, parmesan new
potatoes, vegetable
32

grilled king salmon
honey pecan butter sauce,
fig apple slaw, parmesan new
potatoes, vegetable
34.5

grays mac n' five cheese
panko gorgonzola crust
19.25

add bacon or chicken 5

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