

GRAYS

EST. 2005

PRELIMINARIES

grays flatbread
pulled pork, beer cheese sauce,
roasted veggies & peppers,
mozzarella, honey mustard
14

flame grilled prawns
tequila-lime glaze, off the
cobb street corn, tortilla
chips
13.75

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

deep dish onion soup
baguette crouton, gruyere
9.5

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

basket of fries or tots
golden fried and tossed in
grays signature spices
7

steak bite frites
peppercorn demi, smoked
gorgonzola
14

starter mac n' cheese
panko, gorgonzola crust
9

GREENS

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

grays bistro
greens mix, rainbow
carrots, tomato,
white balsamic vinaigrette
8.5

grays caesar
baked croutons, reggiano
parmesan 12.5/ 8.5

complement with a protein chicken 6 | salmon 8 | prawns 8

BURGERS & SANDWICHES

all burgers made with certified angus beef®. choice of fries, tots, house salad

the usual burger*
1/2 lbs. patty, Tillamook® white
cheddar, mayonnaise, lettuce, tomato,
red onion, brioche bun 17.5

grilled salmon BLT
pimento cream cheese, bacon,
lemon aioli, sourdough 18.5

house turkey sandwich
nine grain bread, Tillamook® white
cheddar, roasted garlic aioli,
tomato, lettuce 14

mushroom bacon burger*
1/2 lbs. patty, cheese blend,
stone-ground mustard, mayonnaise,
lettuce, tomato, onion, brioche bun 18.25

MAINS

halibut fish & chips
panko, beer batter, malt
tartar, slaw, fries 24.5

rustic margherita pizza
tomato sauce, basil,
fresh mozzarella 18
add chicken, bacon or
pepperoni 6

grilled king salmon
honey-pecan butter sauce,
apple fig slaw, parmesan new
potatoes, vegetable
30

grays mac n' five cheese
panko gorgonzola crust 20
add bacon or chicken 6

wild mushroom ravioli
cherry tomatoes and basil,
fresh mozzarella, reggiano cheese,
grilled vegetable relish 24
add prawn 8 chicken 6

DESSERT

ice cream almond croquant shell 7.5

ask your server for today's flavors

crème brulee 8

classic vanilla custard

molten fudge cake 7.5

berries, ice cream

salted caramel skillet cookie 9

vanilla ice cream

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

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