

# GRAYS

EST. 2005

## STARTER

<b>grays flatbread</b> pulled pork, beer cheese sauce, roasted veggies & peppers, mozzarella, honey mustard 14.25	<b>baked mini baguettes</b> parmesan & herb crusted, garlic chive butter, beer cheese dip 7	<b>deep dish onion soup</b> baguette crouton, gruyere 9.5
<b>crispy prawns</b> sweet chili cucumber chutney, naan fries, curry cheese dip 14.75	<b>nacho tots</b> cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 15.25	<b>goliath pretzel</b> pimento spread, brown mustard, beer cheese sauce 13.25
<b>rustic margherita pizza</b> tomato sauce, basil, mozzarella 18 add chicken, bacon or pepperoni 7	<b>basket of fries or tots</b> golden fried and tossed in grays signature spices 7.5	<b>steak bite frites</b> peppercorn demi, smoked gorgonzola 14.5

## GREENS

<b>grays wedge</b> iceberg, beet infused egg, cucumber, smoked gorgonzola, radish, spiced chia seeds, tomato, chick pea cracker, ginger dressing 14 complement with a protein	<b>dinner bistro salad</b> greens mix, cucumber, tomato, house white balsamic 8.5	<b>caesar</b> hearts of romaine, house-baked croutons, reggiano parmesan 13.5 / 9.25
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chicken 7 | salmon 9 | prawns 8 | steak 8

## NATURAL NW STEAKS AT 1600 DEGREES

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

<b>tenderloin*</b> 47	<b>rib eye*</b> 45	<b>new york*</b> 44	<b>top sirloin*</b> 36
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## SHAREABLE SIDES

<b>off the cob street corn</b> lime aioli, cotija cheese, cilantro, ancho chile 8.75	<b>classic baked potato</b> sour cream, cheddar, scallions, butter, salt 9.5	<b>brussels sprouts</b> pan roasted, stone ground mustard, cream, parmesan 8.75
<b>cabernet mushrooms</b> shallots, butter, herbs 8.75	<b>starter mac n' five cheese</b> panko gorgonzola crust 9.5	<b>grilled asparagus</b> olive oil, parmesan, herbs, cashew romesco 9

## MAINS

<b>grilled pork ribeye</b> agave-dijon glaze, creamy root vegetable ragu pappardelle, truffle butter 32	<b>grilled king salmon</b> pistachio crusted, sun-dried tomato chardonnay cream, wild rice croquette, vegetable 36	<b>wild mushroom ravioli</b> cherry tomatoes and basil, fresh mozzarella, reggiano cheese, grilled vegetable relish 24.5 add: prawn 8 chicken 7
<b>mesquite half chicken</b> bourbon BBQ, cheddar gratin potatoes, vegetable 31.5		<b>bacon wrapped prawns</b> hard cider syrup, cheesy grits, grilled vegetables 27
<b>grays mac n' five cheese</b> panko gorgonzola crust 22 add bacon or chicken 7		<b>halibut fish &amp; chips</b> panko, beer batter, malt tartar, slaw, fries 24.75

## BURGER & SANDWICHES

Choice of fries, tots, fruit cup or house salad

<b>usual burger*</b> 1/2 pound patty, white cheddar, mayonnaise, lettuce, onion, tomato, brioche 17.75	<b>BBQ pulled pork sandwich</b> beer cheese sauce, slaw, marble rye 16.5	<b>beyond® burger</b> plant-based patty, lettuce, onion, tomato, cashew romesco brioche 17.5
<b>grilled salmon BLT</b> bacon, pimento cream cheese, lemon aioli, sourdough 18.75		<b>deli turkey sandwich</b> nine-grain bread, Tillamook® white cheddar, roasted garlic aioli, tomato, lettuce 14.25

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