

GRAYS

EST. 2005

Starters

basket of fries or tots - golden fried and tossed in grays signature spices	7.5
steak bite frites -peppercorn demi, smoked gorgonzola	14.75
deep dish onion soup -baguette crouton, gruyere	10.25
baked mini baguettes - parmesan & herb crusted, garlic chive butter, black sea salt, beer cheese dip	7.5
waffle prawns - waffle batter, charred corn & green goddess greens, calabrese chile-fig syrup	15.25
goliath pretzel -pimento spread, brown mustard, beer cheese sauce	13.5
nacho tots - cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch	15.25
grays flatbread - pulled pork, beer cheese sauce, roasted veggies & peppers, mozzarella, honey mustard	14.5
rustic margherita pizza -tomato sauce, basil, mozzarella <i>add chicken, bacon or pepperoni 7</i>	18

Salads

dinner bistro salad - greens mix, cucumber, tomato, house white balsamic	9.5
caesar - hearts of romaine, house-baked croutons, reggiano parmesan	14 LG / 9.75 SM
grays wedge - iceberg, beet infused egg, cucumber, smoked gorgonzola, radish, spiced chia seeds, tomato, chick pea cracker, ginger dressing	15
watercress & roast beet salad - orange, romaine hearts, goat cheese, pumpkin seed brittle, hibiscus-cider vinaigrette	14.5
complement with a protein chicken 7 salmon 9 prawns 8 sirloin 8	

Double R Ranch® -All-Natural Steaks

All natural beef from the Pacific Northwest cooked in our 1600° oven, with a tasting of herb-roasted potatoes.

Tenderloin Steak* -7 ounce -most tender cut	48
Ribeye Steak* - 14 ounce -tender and flavorful	46
Prime New York Steak* -12 ounce -strip loin steak	47
Sirloin Steak* - 8 ounce -top loin	36

Shareable Sides

off the cob street corn -lime aioli, cotija cheese, cilantro, ancho chile	9
cabernet mushrooms- shallots, butter, herbs	9
classic baked potato - sour cream, cheddar, scallions, butter, black salt	9.75
starter mac n' cheese - panko gorgonzola crust	9.25
brussels sprouts - pan roasted, stone ground mustard cream, parmesan	9.75
grilled asparagus - olive oil, parmesan, herbs, cashew romesco	9.75

Entrées

grilled king salmon -pistachio crusted, sun-dried tomato chardonnay cream, wild rice croquette, vegetable	38
short-rib cannelloni - brie, smoked gorgonzola, parmesan mornay, mushroom bordelaise sauce, grilled brussels sprouts	34
mesquite half chicken -bourbon BBQ, cheddar gratin potatoes, vegetable	32.5
wild mushroom ravioli - chery tomatoes & basil, fresh mozzarella, Reggiano cheese, grilled vegetable relish	25.5
pork belly & prawn kabobs - honey-espelette glaze, cauliflower risotto, sweet pea pesto	32
halibut fish & chips -panko, beer batter, malt tartar, slaw, fries	27
mac n' five cheese - panko gorgonzola crust	24

Burgers & Sandwiches

Served with choice of fries, tots or green salad

grays burger - 1/2 lbs CAB® patty, Tillamook® white cheddar, mayonnaise, lettuce, tomato, onion, brioche	17.75
chick pea wrap - naan bread, spiced chick pea fritters, shredded lettuce, miso-ginger raita	17.5
BBQ pulled pork sandwich - beer cheese sauce, slaw, marble rye	16.75
grilled salmon BLT -bacon, pimento cream cheese, lemon aioli, sourdough	18.75
deli turkey sandwich - nine-grain, Tillamook® white cheddar, roasted garlic aioli, tomato lettuce	14.25

\$2.50 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 6 or more guests, of which 100% is paid to the server.

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