

GRAYS

EST. 2005

Starters

grays mediterranean platter - hummus, black barley tabbouleh, creamy cucumber salad, feta cheese, carrot sticks, kalamata olives, grilled flat bread	16
steak bite frites - peppercorn demi, smoked gorgonzola	15
deep dish onion soup - baguette crouton, gruyere	10.5
baked mini baguettes - parmesan & herb crusted, garlic chive butter, black sea salt, beer cheese dip	7.5
togarashi spiced prawn satay - katsu rice dumpling, soy pearls, sticky cherry glaze, miso cabbage slaw	15.25
goliath pretzel - pimento spread, brown mustard, beer cheese sauce	14
nacho tots - cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch	14.25
grays flatbread - pulled pork, beer cheese sauce, roasted veggies & peppers, mozzarella, honey mustard	14.5
brussel blossoms - crispy brussel sprouts, polenta fries, taleggio cheese fondue, tomato dust umami	15

Salads

dinner bistro salad - greens mix, cucumber, tomato, house white balsamic	9.5
caesar - hearts of romaine, house-baked croutons, reggiano parmesan	15 LG / SM 9.75
grays wedge - iceberg, red velvet egg, cucumber, smoked gorgonzola, radish, spiced chia seeds, tomato, chick pea cracker, ginger dressing	16
watercress & roast beet salad - orange, romaine hearts, goat cheese, pumpkin seed brittle, hibiscus-cider vinaigrette	16

complement with a protein chicken 7 | salmon 9 | prawns 8 | sirloin 8

Entrées

grilled king salmon - pistachio crusted, sun-dried tomato chardonnay cream, wild rice croquette, vegetable	38.5
rigatoni gratin - stout braised pork ragu, aged provolone & stracchino cheese, wilted baby leaf spinach	28.5
mesquite half chicken - bourbon BBQ, cheese-crusted skillet potato, vegetable	35
Double R Ranch® Ribeye steak - 14 ounce served with a sampling of cheddar-chive whipped Yukon potato	47
Double R Ranch® Sirloin steak - 8 ounce served with a sampling of cheddar-chive whipped Yukon potato	37
wild mushroom ravioli - cherry tomatoes & basil, fresh mozzarella, reggiano cheese, grilled vegetable relish	26.5
spezzatino - beef sirloin, roast carrots, peppers & mushrooms, dijon demi, cheddar-chive Duchesse potato crust, brussels sprout-applewood bacon kabob, garlic toast, chianti gastrique	34
fish & chips - Pacific cod, panko, beer batter, malt tartar, slaw, fries	26.5
mac n' five cheese - panko gorgonzola crust	24.5
rustic margherita pizza - tomato sauce, basil, mozzarella	19.5
add chicken, bacon or pepperoni 7	

Small Bistro or Caesar Salad
Chicken Breast Marsala
Crimini mushrooms, Yukon Mashed Potato, Vegetable
Warm Apple Turnover
Vanilla bean ice cream, raspberry coulis

Grays Prix Fixe Dinner

Your choice
Only \$33

Small Bistro or Caesar Salad
Petite Sirloin Steak
Dijon Demi, Yukon Mashed Potato, Vegetable
Warm Apple Turnover
Vanilla bean ice cream, raspberry coulis

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	10
starter mac n' cheese - panko gorgonzola crust	10
grilled asparagus - olive oil, parmesan, herbs, cashew romesco	10
twice-baked potato - Yukon mashed potato, grays cheese blend, scallion	8
brussel sprouts - pan roasted, stone ground mustard cream, parmesan	10

Burgers & Sandwiches

served with choice of fries, tots or green salad

grays burger - 1/2 lb CAB® patty, Tillamook® white cheddar, mayonnaise, lettuce, tomato, onion, brioche	18
black bean chipotle burger - Pico de Gallo, lettuce, provolone, ancho-lime spread, brioche bun	17.5
BBQ pulled pork sandwich - beer cheese sauce, slaw, marble rye	16.75
grilled salmon BLT - bacon, pimento cream cheese, lemon aioli, sourdough	19
deli turkey sandwich - toasted nine-grain, Tillamook® white cheddar, roasted garlic aioli, tomato, lettuce	14.25

\$2.50 charge for all to go transactions

25.11.25

*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. **Allergy statement:** Menu items may contain or come into contact with GLUTEN, SEAFOOD, SHELLFISH, WHEAT, EGGS, TREE NUTS, PEANUTS, DAIRY PRODUCTS and MILK. For more information, please communicate your allergy concerns to your server and speak with a manager. For your convenience a 20% Gratuity automatically added to parties of 6 or more guests, of which 100% is paid to the server.