

Starters

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| 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 - pamesan & 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

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| dinner bistro salad - greens mix, cucumber, tomato, house white balsamic | 9.5 |
| caesar - hearts of romaine, house-baked croutons, reggiano pamesan | 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

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| 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 | add chicken, bacon or pepperoni 7 19.5 |

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| Small Bistro or Caesar Salad | Grays Prix Fixe | Small Bistro or Caesar Salad |
| Chicken Breast Marsala | Dinner | Petite Sirloin Steak |
| Crimini mushrooms, Yukon Mashed Potato, Vegetable | | Dijon Demi, Yukon Mashed Potato, Vegetable |
| Warm Apple Turnover | Your choice | Warm Apple Turnover |
| Vanilla bean ice cream, raspberry coulis | Only \$33 | Vanilla bean ice cream, raspberry coulis |

Shareable Sides

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| 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, pamesan, herbs, cashew romesco | 10 |
| twice-baked potato - Yukon mashed potato, grays cheese blend, scallion | 8 |
| brussel sprouts- pan roasted, stone ground mustard cream, pamesan | 10 |

Burgers & Sandwiches

served with choice of fries, tots or green salad

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| 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.