

Salads, Pizzas & Burgers

Quinoa and Kale Salad g 16

A Mediterranean influence with walnuts, goat cheese, orange segments, and garlic vinaigrette.

Ahi Poke Salad * g 20

Diced raw ahi tuna tossed with onion, ginger, soy, and sesame seeds. Served on fresh greens.

Spinach & Pear Salad g Side 7/ Full 13

Tossed with dried cranberries, onions, and house balsamic vinaigrette and topped with chevre and candied walnuts.

Bacon Bleu Salad g Side 7/ Full 13

Fresh greens tossed with our house made sour cream dressing, and topped with bleu cheese crumbles, bacon, and hardboiled egg.

Caesar Salad Side 7/ Full 13

Romaine lettuce tossed with croutons, parmesan cheese, and our house-made Caesar dressing.

Flatbread Pizzas 15

Shrimp and Chimichurri

Prawns, cheese, chimichurri, and lemon crema.

Roasted Mushroom and Brie

Mushroom medley, herbs, mozzarella, and brie.

Mediterranean

Artichoke, onion, tomato, parmesan and chevre.

Sweet Italian Sausage and Mushroom

A traditional favorite with a fresh tomato flair.

G's Signature Certified Angus Burger* 16

Grilled to order with, frizzled onions, lettuce, our special sauce, tomato, pickle, and fries or coleslaw.

with aged cheddar or stilton cheese add 1

with bacon add 1

with a fried egg add 1

Accompaniments

Add Chicken, Shrimp, or Steak g 8

Add a chicken breast, 6 grilled shrimp, or steak* tender tips cooked to order to any entrée item.

Sautéed Mushrooms g v 7

A classic side dish that offers wonderful flavors alongside any dish or just by itself.

Seasonal Vegetables g v 7

A double portion of today's fresh vegetable.

Soup Cup 7 Bowl 9

House Seafood Bisque or the Seasonal Soup Special

Bread or Crackers Side / Combo Basket 2/4

g = Gluten free recipes. Ask your server about the other items that can be prepared gluten free. v = Vegan recipes.

Entrées

All entrées are served with seasonal vegetables, and garlic mashed potatoes or wild rice blend. Substitute mushroom risotto for an additional \$2.

Columbia River Steelhead Salmon g 28

Pan seared and finished with a lemon caper bur blanc sauce.

Grilled Alaskan Cod g 23

Sustainable pole-caught cod is grilled over fire and basted with a beer, herb, and olive oil marinade.

Mediterranean Muscovy Duck * g 38

Pan roasted medium rare with Greek herbs, caramelized onions, and balsamic reduction.

Bacon Bleu Beef Tenderloin Filet * g 40

The most tender cut of Certified Angus Beef is grilled to your liking and adorned with a blend of bacon and stilton cheese.

Ribeye Steak * g 38

A flavorful steak-lover's favorite, this generous 10-ounce portion of Certified Angus Beef is grilled to order, seasoned with our special house seasoning, and topped our own herb butter.

Argentinian Style Chimichurri Steak * g 24

A certified Angus Beef tender is grilled to order, sliced, and adorned with our own spicy house chimichurri sauce.

House Specialties

Boned, Brined, and Roasted Half-Chicken g 25

This crispy, juicy, and savory bird is prepared with lemon, garlic, and herbs. It is served with buttery succotash and garlic mashed potatoes.

Seared Ahi Tuna* g 24

Yellowfin tuna seared blue-rare with hot Togarashi spice, spinach, wasabi crème, and wild rice blend.

Blackened Cajun Steak * g 26

Beef tender medallions are seasoned and cooked to order with Cajun garlic sauce, red bell peppers, onions, and mushrooms. Served over our wild rice blend.

Fresh Vegetable Sauté v, g 17

Today's selection with red peppers, onions, olives, and artichokes. Served over a wild rice blend.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness.

Beverages

Coffee, Iced or Hot Tea	3
Specialty Bottled Sodas	3
Henry Weinhard's Black Cherry or Vanilla Cream Soda, and Root Beer	
Fountain Sodas	Free Refill 3
Sprite, Coke, Diet Coke, or Ginger Ale	
Fruit Juice	4



Desserts

G's Signature Poached Pear	g 10
This light and sweet delight is stuffed with vanilla ice cream, covered with an orange and cinnamon flavored brandy sauce and crowned with the candied zest of an orange.	
Vanilla Crème Brûlée	g 8
A classic egg custard with a lightly burned sugar crust.	
Warm Mini Beignets	8
A French and Creole favorite served with lemon curd and raspberry jam.	
ala mode	add 2
Chocolate Heaven	g 9
This flour free sweet delight is frozen, very smooth, and topped with caramel sauce and nuts.	
Tiramisu	9
An Italian favorite made of ladyfingers drenched with coffee and layered with a sweet mascarpone cheese filling flavored with cocoa. This is G's favorite dessert, so you know it has to be good.	
Double Chocolate Peanut Butter Pie	9
If you like chocolate and peanut butter, you'll love this cool concoction with a graham cracker crust.	
Vanilla ice cream	g 6
Two scoops with your choice of chocolate or caramel sauce. Hey why not both! It's okay.	

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Appetizers

Pomme Frites ala Garlic Gremolata	g 9
A huge pile of hand-cut, French-fried potatoes, tossed with garlic gremolata, and served with garlic aioli and catsup.	
Fried Olives, Croquettes, and Spicy Yogurt	14
Queen and Kalamata olives are breaded and fried along with bleu cheese potato croquettes. Served with a spicy swirl of Greek yogurt.	
Hummus Plate	16
Traditional garlicky hummus served with Kalamata olives, pita, and fresh vegetables.	
Dungeness, Pacific Crab Cakes	25
Our version of this northwest classic is served with our house coleslaw. These are as good as they get!	
Louisiana Style Charbroiled Oysters	24
Charbroiled in the half-shell with spices and parmesan. Served with bread.	
Cold Smoked* Salmon	16
Served on Lahvosh crackers with cream cheese, red onions, and capers.	
Fried Calamari	15
Served with chili-lime aioli.	
Clams or Mussels in Chorizo Broth	21
One pound of your favorite northwest shellfish served in a savory chorizo broth with BBQ bread.	
Baked Brie en Croûte	14
Served with sweet and savory accompaniments and toasted baguette crostini.	
Cheese Board Sampler	19
Choose three of our fine cheeses: Aged Cheddar, English Brie, English Stilton, Spanish Manchego, or French Bucherondin. Served with house chutney, toasted nuts, fresh fruit, baguette, and crackers.	
Antipasto	21
Sliced cured meats with cheddar and Manchego cheese, Kalamata olives, nuts, Peppadews, and artichoke hearts. Served with crostini and crackers.	
With Foie Gras	Add 5

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