

Paul Martin's®  
AMERICAN GRILL

DINNER MENU

WE BELIEVE IN...

Better Tasting, Better for You,  
Better for the Planet Proteins

Food that's Real Food

Never-Settle Sourcing™

House-Made & Hand-Crafted

Mesquite Grilling  
over Live Fire

SUNDAY PRIME RIB

33

field greens salad

hand-cut prime rib & mashed potatoes

housemade ice cream,  
shortbread cookies

WINE DINNER FOR TWO

all day Monday 60

■ one bottle of selected wine

two field greens salads

two entrées of choice\*

\*additional \$15 for Prime New York Steak,  
Marinated Skirt Steak, Filet Mignon,  
or Blackened Ribeye

STARTERS TO SHARE

CASTROVILLE ARTICHOKE ∅ ♥ 15  
mesquite grilled with pesto aioli

TOWN DOCK CALAMARI 16  
Rhode Island's premium, lightly breaded, chili aioli,  
house cocktail sauce

SALT & PEPPER SHRIMP 19  
wild pacific shrimp, lightly fried, pesto aioli

BUTCHER'S BOARD 14  
selection of charcuterie and artisan cheeses

SMOKED COLUMBIA RIVER STEELHEAD 15  
house smoked salmon, grilled crostini, horseradish cream

SOUP house-made daily

SEASONAL SELECTION 8

SALADS & BOWLS

ROASTED CHICKEN SALAD ♥ 18  
free-range chicken, cabbage, radishes, sugar snap peas,  
Marcona almonds, crispy wontons, peanut vinaigrette

STEAK COBB ∅ 20  
grass-fed angus, chopped romaine and arugula, grilled  
avocado, Pt. Reyes blue cheese, bacon, tomato, radish, egg

THE GRILL ∅ ♥ 13  
organic greens, tomato, red onion, grilled avocado,  
cucumber, radish, sunflower seeds, house dressing

BUTTER LETTUCE ∅ 14  
Pt. Reyes blue cheese, candied walnuts, apples,  
maple vinaigrette

BABY KALE & ROMAINE CAESAR 13  
Parmesan cheese, wild white anchovies,  
housemade dressing, croutons

WARM QUINOA BOWL ∅ ♥ ◇ 17  
savoy spinach, blistered tomato relish, mushrooms,  
seasonal vegetables, grilled avocado

ADD from the mesquite grill:  
Free-Range Chicken +5 Columbia River Steelhead +7  
Grass-Fed Angus Steak +6 Wild Pacific Shrimp +7

gluten-free friendly ∅ heart friendly ♥ vegan friendly ◇

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness.

Never-Settle™ Meats & Sustainable Seafood • Hand-Cut • Never Antibiotics or Hormones

KITCHEN CLASSICS

“BRICK” CHICKEN free-range chicken, mashed potatoes, za'atar croutons, herb jus 25

BRAISED SHORT RIBS ∅ grass-fed angus, mashed potatoes, horseradish cream, beef jus 28

CEDAR PLANK STEELHEAD ∅ fresh salmon, shallots and bacon, organic spinach, crimini mushroom jus 29

FROM OUR MESQUITE GRILL

BBQ PORK RIBS St. Louis style, slow cooked, french fries, house slaw 28

COLUMBIA RIVER STEELHEAD ∅ ♥ grilled salmon, lemon vinaigrette, chilled quinoa salad 25

CHIMICHURRI CHICKEN ♥ free-range chicken breast, wild mushroom farro, savoy spinach 23

BLACKENED RIBEYE ∅\* grass-fed angus, cajun spices, housemade mashed potatoes 38

PRIME NEW YORK STRIP ∅\* grass-fed angus, herb butter, pan roasted cauliflower 42

FILET MIGNON ∅\* mesquite grilled grass-fed angus, mashed potatoes, sautéed savoy spinach 40

MARINATED SKIRT STEAK\* grass-fed angus, maple bourbon glazed sweet potatoes, dressed arugula 32

FRESH FISH TACOS handmade flour tortillas, chili aioli, blistered tomato relish, arugula 20

BURGERS & SANDWICHES

artisan bread, your choice of house slaw, field greens salad or fries

BISTRO CHEESEBURGER\* grass-fed angus, Tillamook cheddar or Pt. Reyes blue cheese, 16  
housemade pickles, black pepper aioli + hardwood smoked bacon / mushrooms / avocado +2

THREE MUSHROOM VEGGIE BURGER ♥ vegetarian mushroom patty, dressed arugula, pesto aioli 15

FRENCH DIP grass-fed angus roast beef, horseradish cream, housemade au jus, fresh baked roll 19

SIDES

MAC & CHEESE 7 FIELD GREENS SALAD ∅ ♥ 6  
Tillamook 2 yr aged white cheddar, organic greens, tomato, red onion,  
La Quercia prosciutto sunflower seeds, house dressing

PAN ROASTED CAULIFLOWER ∅ ♥ 6 MASHED POTATOES ∅ 6  
garlic confit, lemon, fresh Parmesan butter, chives

FRENCH/SWEET POTATO FRIES 6 SAUTÉED SAVOY SPINACH ∅ ♥ ◇ 6  
grilled lemon

DESSERTS

100% crafted from scratch

BANANA CREAM PIE layers of vanilla bean pastry cream, chocolate, bananas and fresh whipped cream 10

DEVIL'S FOOD CAKE three layers with rich chocolate ganache, amarena cherries and whipped cream 10

HOMEMADE ICE CREAM your choice of three daily flavors, served with shortbread cookies 8

SEASONAL DESSERT 9

