

★ *Am*

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 ∅ ♡ 16
mesquite grilled with pesto aioli

TOWN DOCK CALAMARI 17
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 15
selection of charcuterie and artisan cheeses

SMOKED COLUMBIA RIVER STEELHEAD 16
house smoked salmon, grilled crostini, horseradish cream

SOUP **house-made daily**

SEASONAL SELECTION 8

SALADS & BOWLS

ROASTED CHICKEN SALAD ♡ 19
free-range chicken, cabbage, radishes, sugar snap peas,
Marcona almonds, crispy wontons, peanut vinaigrette

STEAK COBB ∅ 21
grass-fed angus, chopped romaine and arugula, grilled
avocado, Pt. Reyes blue cheese, bacon, tomato, radish, egg

THE GRILL ∅ ♡ 14
organic greens, tomato, red onion, grilled avocado,
cucumber, radish, sunflower seeds, house dressing

BUTTER LETTUCE ∅ 15
Pt. Reyes blue cheese, candied walnuts, apples,
maple vinaigrette

BABY KALE & ROMAINE CAESAR 14
Parmesan cheese, wild white anchovies,
housemade dressing, croutons

WARM QUINOA BOWL ∅ ♡ ◇ 18
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 27

BRAISED SHORT RIBS ∅ grass-fed angus, mashed potatoes, horseradish cream, beef jus 29

CEDAR PLANK STEELHEAD ∅ fresh salmon, shallots and bacon, organic spinach, crimini mushroom jus 32

FROM OUR MESQUITE GRILL

BBQ PORK RIBS St. Louis style, slow cooked, french fries, house slaw 29

COLUMBIA RIVER STEELHEAD ∅ ♡ grilled salmon, lemon vinaigrette, chilled quinoa salad 26

CHIMICHURRI CHICKEN ♡ free-range chicken breast, wild mushroom farro, savoy spinach 25

BLACKENED RIBEYE ∅* grass-fed angus, cajun spices, housemade mashed potatoes 39

PRIME NEW YORK STRIP ∅* grass-fed angus, herb butter, pan roasted cauliflower 43

FILET MIGNON ∅* mesquite grilled grass-fed angus, mashed potatoes, sautéed savoy spinach 41

MARINATED SKIRT STEAK* grass-fed angus, maple bourbon glazed sweet potatoes, dressed arugula 33

FRESH FISH TACOS handmade flour tortillas, chili aioli, blistered tomato relish, arugula 21

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, 17
housemade pickles, black pepper aioli + *hardwood smoked bacon / mushrooms / avocado* +2

THREE MUSHROOM VEGGIE BURGER ♡ vegetarian mushroom patty, dressed arugula, pesto aioli 16

FRENCH DIP grass-fed angus roast beef, horseradish cream, housemade au jus, fresh baked roll 20

SIDES

MAC & CHEESE 7 **FIELD GREENS SALAD** ∅ ♡ 6
Tillamook 2 yr aged white cheddar, La Quercia prosciutto
organic greens, tomato, red onion,
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

