

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 ∅ ♡ 13
mesquite grilled with pesto aioli

TOWN DOCK CALAMARI 14
Rhode Island's premium, lightly breaded, chili aioli,
house cocktail sauce

SALT & PEPPER SHRIMP 18
wild pacific shrimp, lightly fried, pesto aioli

BUTCHER'S BOARD 13
selection of charcuterie and artisan cheeses

SMOKED COLUMBIA RIVER STEELHEAD 14
house smoked salmon, grilled crostini, horseradish cream

SOUP house-made daily

SEASONAL SELECTION 7

SALADS & BOWLS

ROASTED CHICKEN SALAD ♡ 16
free-range chicken, cabbage, radishes, sugar snap peas,
Texas peanuts, crispy wontons, peanut vinaigrette

STEAK COBB ∅ 19
grass-fed angus, chopped romaine and arugula,
grilled avocado, blue cheese, bacon, tomato, radish, egg

THE GRILL ∅ ♡ 12
house-cut Texas greens, tomato, red onion, grilled
avocado, cucumber, radish, sunflower seeds, house dressing

TEXAS BUTTER LETTUCE ∅ 13
blue cheese, 38 Farms candied pecans,
apples, maple vinaigrette

BABY KALE & ROMAINE CAESAR 10
Parmesan cheese, wild white anchovies,
housemade dressing, croutons

WARM QUINOA BOWL ∅ ♡ ◇ 15
savoy spinach, blistered tomato relish, Texas-grown
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 23

BRAISED SHORT RIBS ∅ grass-fed angus, mashed potatoes, horseradish cream, beef jus 26

CEDAR PLANK STEELHEAD ∅ fresh salmon, shallots and bacon, organic spinach, crimini mushroom jus 26

FROM OUR MESQUITE GRILL

BBQ PORK RIBS St. Louis style, slow cooked, french fries, house slaw 26

COLUMBIA RIVER STEELHEAD ∅ ♡ grilled salmon, lemon vinaigrette, chilled quinoa salad 23

CHIMICHURRI CHICKEN ♡ free-range chicken breast, wild mushroom farro, savoy spinach 19

BLACKENED RIBEYE ∅* grass-fed angus, cajun spices, housemade mashed potatoes 37

PRIME NEW YORK STRIP ∅* grass-fed angus, herb butter, pan roasted cauliflower 39

FILET MIGNON ∅* mesquite grilled grass-fed angus, mashed potatoes, sautéed savoy spinach 38

MARINATED SKIRT STEAK* grass-fed angus, maple bourbon glazed sweet potatoes, dressed arugula 28

FRESH FISH TACOS handmade flour tortillas, chili aioli, blistered tomato relish, arugula 19

BURGERS & SANDWICHES

New World Baking artisan bread, your choice of house slaw, house-cut Texas greens salad or fries

BISTRO CHEESEBURGER* 44 Farms grass-fed angus, Tillamook cheddar or blue cheese, 15
housemade pickles, black pepper aioli + hardwood smoked bacon / mushrooms / avocado +2

THREE MUSHROOM VEGGIE BURGER ♡ vegetarian mushroom patty, dressed arugula, pesto aioli 14

FRENCH DIP grass-fed angus roast beef, horseradish cream, housemade au jus, fresh baked roll 18

SIDES

MAC & CHEESE 7 TEXAS GREENS SALAD ∅ ♡ 6
Tillamook 2 yr aged white cheddar, organic Texas 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 pecan shortbread cookies 8

SEASONAL DESSERT ask your server for details 9

