

★ PATH BETWEEN ★  
 GARDEN  
 TO  
 GRILL  
 WE BELIEVE  
 ★ America's ★  
 NEXT  
 REVOLUTION  
 WILL  
 BE ABOUT  
 IMPROVING THE  
 QUALITY  
 OF OUR FOOD  
 WE BELIEVE  
 IN THE  
 Flavors of  
 LIVE-FIRE  
 COOKING ON A  
 ★  
 MESQUITE GRILL  
 FROM IN-HOUSE  
 BUTCHERING  
 TO  
 Tortilla Rolling  
 WE BELIEVE IN  
 ★ Working ★  
 WITH OUR  
 HANDS  
 NEVER SETTLE  
 ★  
 Sourcing  
 MEANS FINDING THE  
 BEST  
 FARMERS, GROWERS,  
 AND  
 PURVEYORS

# Paul Martin's®

AMERICAN GRILL

## STARTERS TO SHARE

<b>CASTROVILLE ARTICHOKE</b> ∅ <i>seasonally available</i> mesquite grilled, pesto aioli	14
<b>SHRIMP COCKTAIL</b> jumbo shrimp, house cocktail sauce	17
<b>BUTCHER'S BOARD</b> selection of charcuterie and artisan cheeses	14
<b>TOWN DOCK CALAMARI</b> Rhode Island's premium, lightly breaded, chili aioli, house cocktail sauce	16
<b>SALT &amp; PEPPER SHRIMP</b> lightly fried, pesto aioli	19

## SOUPS & SALADS

<b>HOUSE-MADE SEASONAL SOUP</b> seasonally inspired recipes	9
<b>FRENCH ONION SOUP</b> sweet caramelized onions, gruyère, provolone, parmesan	10
<b>THE GRILL</b> ∅ organic field greens, tomato, red onion, avocado, cucumber, radish, sunflower seeds, house vinaigrette	8
<b>BABY KALE &amp; ROMAINE CAESAR</b> parmesan, house-made dressing, croutons	10

## SANDWICHES & ENTRÉE SALADS

Sandwiches and burgers include choice of field greens, house slaw or fries

<b>CLASSIC AMERICAN BURGER*</b> ground Black Angus, Tillamook Cheddar or Pt Reyes blue cheese, black pepper aioli	17
<b>VEGGIE BURGER</b> vegetarian three mushroom patty, dressed arugula, pesto aioli	15
<b>CRISPY CHICKEN SANDWICH</b> pimento cheese, black pepper aioli, artisan pickles	16
<b>COLUMBIA RIVER STEELHEAD SANDWICH*</b> grilled salmon, arugula, house-made pesto aioli	16
<b>FRENCH DIP SANDWICH*</b> house-made jus, horseradish cream	19
<b>SEASONAL QUINOA BOWL</b> ∅ Savoy spinach, blistered tomatoes, fresh vegetables, grilled avocado, served warm	16
<b>ASIAN CHICKEN SALAD</b> roasted chicken, cabbage, radishes, snap peas, Marcona almonds, crispy wontons, peanut vinaigrette	19
<b>SHRIMP &amp; BUTTER LETTUCE SALAD</b> ∅ grilled shrimp, Pt. Reyes blue cheese, candied walnuts, apples, maple vinaigrette	20
<b>STEAKHOUSE COBB*</b> ∅ grilled Angus steak, chopped romaine, arugula, avocado, bacon, Pt. Reyes blue cheese, tomato, radish, egg	22

## ENTRÉES FROM OUR MESQUITE GRILL

Enhanced by the smoky flavor of live fire



<b>FRESH FISH TACOS*</b> choice of steelhead salmon or blackened redfish, handmade flour tortillas, chili aioli, blistered tomatoes, arugula	18
<b>STEAK &amp; BACON TACOS*</b> ∅ handmade corn tortillas, avocado cucumber salad	18
<b>COLUMBIA RIVER STEELHEAD*</b> ∅ salmon, house-made lemon vinaigrette, chilled quinoa salad	24
<b>CENTER CUT FILET MIGNON*</b> ∅ 7 oz. browned butter Savoy spinach	38
<b>WAGYU SKIRT STEAK*</b> house-marinade, grilled maple bourbon sweet potatoes, arugula <i>We proudly serve wagyu beef from Snake River Farms, Idaho</i>	32
<b>CERTIFIED ANGUS BEEF BLACKENED RIBEYE*</b> ∅ 14 oz. cajun spices, mashed potatoes	36
<b>CHIMICHURRI CHICKEN</b> wild mushroom farro, roasted onion, Savoy spinach	23

## KITCHEN CLASSICS

<b>"BRICK" CHICKEN</b> mashed potatoes, Za'atar croutons, herb jus	24
<b>BRAISED SHORT RIBS</b> ∅ mashed potatoes, horseradish cream, beef jus	26
<b>BLACKENED PACIFIC REDFISH*</b> ∅ wild caught, Savoy spinach, grilled lemon	24
<b>ALASKAN HALIBUT*</b> beurre blanc, blistered tomatoes, asparagus	30
<b>SHRIMP LINGUINE</b> lemon pepper linguine, Savoy spinach, garlic lemon butter	24
<b>CEDAR PLANK STEELHEAD*</b> ∅ salmon, onions and bacon, spinach, savory jus	28
<b>BBQ DUROC PORK RIBS</b> St. Louis style, slow cooked, french fries, house slaw	28

## SIDES 6.5

<b>MAC &amp; CHEESE</b> Tillamook white cheddar, La Quercia prosciutto
<b>PAN ROASTED CAULIFLOWER</b> ∅ garlic confit, lemon, parmesan
<b>MASHED POTATOES</b> ∅ butter, chives

<b>BROWNED BUTTER SAVOY SPINACH</b> ∅
<b>GRILLED SWEET POTATOES</b> maple bourbon glaze
<b>SAUTÉED BRUSSELS SPROUTS</b> bacon vinaigrette
<b>FRIES / SWEET POTATO FRIES</b>

## PRIX FIXES

**SUNDAY PRIME RIB**  
3 courses ★ 34

**MONDAY WINE & DINE**  
2 courses and a bottle ★ 65 for two\*\*

**TUESDAY FRIED CHICKEN**  
3 courses ★ 27

∅ gluten-free friendly \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. \*\*Additional \$20 for Mesquite Grill entrees

