

Uninterrupted
 ★ 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

CASTROVILLE ARTICHOKE ∅ <i>seasonally available</i>	15
mesquite grilled, pesto aioli	
SHRIMP COCKTAIL	18
jumbo shrimp, house cocktail sauce	
BUTCHER'S BOARD	15
selection of charcuterie and artisan cheeses	
TOWN DOCK CALAMARI	17
Rhode Island's premium, lightly breaded, chili aioli, house cocktail sauce	
SALT & PEPPER SHRIMP	19
lightly fried, pesto aioli	

SOUPS & SALADS

HOUSE-MADE SEASONAL SOUP	9
seasonally inspired recipes	
FRENCH ONION SOUP	10
sweet caramelized onions, gruyère, provolone, parmesan	
THE GRILL ∅	9
organic field greens, tomato, red onion, avocado, cucumber, radish, sunflower seeds, house vinaigrette	
BABY KALE & ROMAINE CAESAR	11
parmesan, house-made dressing, croutons	

SANDWICHES & ENTRÉE SALADS

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

CLASSIC AMERICAN BURGER* ground Black Angus, Tillamook Cheddar or Pt Reyes blue cheese, black pepper aioli	17
VEGGIE BURGER vegetarian three mushroom patty, dressed arugula, pesto aioli	16
CRISPY CHICKEN SANDWICH pimento cheese, black pepper aioli, artisan pickles	17
COLUMBIA RIVER STEELHEAD SANDWICH* grilled salmon, arugula, house-made pesto aioli	17
FRENCH DIP SANDWICH* house-made jus, horseradish cream	20
SEASONAL QUINOA BOWL ∅ Savoy spinach, blistered tomatoes, fresh vegetables, grilled avocado, served warm	18
ASIAN CHICKEN SALAD roasted chicken, cabbage, radishes, snap peas, Marcona almonds, crispy wontons, peanut vinaigrette	20
SHRIMP & BUTTER LETTUCE SALAD ∅ grilled shrimp, Pt. Reyes blue cheese, candied walnuts, apples, maple vinaigrette	21
STEAKHOUSE COBB* ∅ grilled Angus steak, chopped romaine, arugula, avocado, bacon, Pt. Reyes blue cheese, tomato, radish, egg	23

ENTRÉES FROM OUR MESQUITE GRILL

Enhanced by the smoky flavor of live fire



FRESH FISH TACOS* choice of steelhead salmon or blackened redfish, handmade flour tortillas, chili aioli, blistered tomatoes, arugula	19
STEAK & BACON TACOS* ∅ handmade corn tortillas, avocado cucumber salad	19
COLUMBIA RIVER STEELHEAD* ∅ salmon, house-made lemon vinaigrette, chilled quinoa salad	25
CENTER CUT FILET MIGNON* ∅ 7 oz. browned butter Savoy spinach	39
WAGYU SKIRT STEAK* house-marinade, grilled maple bourbon sweet potatoes, arugula <i>We proudly serve wagyu beef from Snake River Farms, Idaho</i>	33
CERTIFIED ANGUS BEEF BLACKENED RIBEYE* ∅ 14 oz. cajun spices, mashed potatoes	37
CHIMICHURRI CHICKEN wild mushroom farro, roasted onion, Savoy spinach	24

KITCHEN CLASSICS

"BRICK" CHICKEN mashed potatoes, Za'atar croutons, herb jus	26
BRAISED SHORT RIBS ∅ mashed potatoes, horseradish cream, beef jus	28
BLACKENED PACIFIC REDFISH* ∅ wild caught, Savoy spinach, grilled lemon	25
ALASKAN HALIBUT* beurre blanc, blistered tomatoes, asparagus	32
SHRIMP LINGUINE lemon pepper linguine, Savoy spinach, garlic lemon butter	25
CEDAR PLANK STEELHEAD* ∅ salmon, onions and bacon, spinach, savory jus	30
BBQ DUROC PORK RIBS St. Louis style, slow cooked, french fries, house slaw	29

SIDES 7

MAC & CHEESE Tillamook white cheddar, La Quercia prosciutto
PAN ROASTED CAULIFLOWER ∅ garlic confit, lemon, parmesan
MASHED POTATOES ∅ butter, chives

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

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

PLUS: 12/17

