



★ PLAN A ★
PARTY

THEY'LL

Never Forget

GROUP DINING

At Paul Martin's American Grill, our passion is simple: elevating America's classic cuisine by using only the highest quality, best tasting ingredients. Whether it's for business or pleasure, we want your guests to leave impressed by both their dining experience and the remarkable hospitality that we are known for. Our dedicated Director of Guest Services specializes in creating a truly bespoke event. Every detail—from menus to décor—can be customized to your unique needs.

AMENITIES & OFFERINGS:

- A variety of flexible spaces to meet your needs, contemporary and stylish, yet comfortable and inviting
- Fully customizable menus to fit your budget and tastes
- An extensive wine list and full bar
- On site audio/visual technology and complimentary Wi/fi



Paul Martin's[®]
AMERICAN GRILL

CONTACT US TO DISCUSS YOUR EVENT TODAY

Ph: 1-866-350-PMAG (7624) • privatedining@pmagrill.com

Paul Martin's®
AMERICAN GRILL

**APPETIZER
PLATTERS**



— Serves 10 to 15 people —

CHILLED SEASONAL VEGETABLE PLATTER ∅	39
fresh seasonal vegetable crudites, housemade ranch and spicy remoulade	
TOWN DOCK CALAMARI	59
lightly breaded, chili aioli, house cocktail sauce	
SPINACH & ARTICHOKE DIP	49
flatbread crisps	
SEASONAL SALAD	49
mixed greens, tomato, red onion, avocado, cauliflower couscous, herbed croutons, lemon basil vinaigrette	
ASSORTED DESSERTS	59
New York cheesecake, five layer chocolate cake	

CEDAR ROASTED MUSHROOM FLATBREAD	39
roasted garlic, red peppers, white cheddar, arugula (30 pcs)	
ROASTED VEGETABLE FLATBREAD	49
roasted red peppers, white cheddar, tomatillo salsa (30 pcs)	
DEVILED EGGS ∅	39
smoked paprika, crispy bacon (30 pcs)	
AVOCADO TOAST	45
blistered tomatoes, olives, basil, chives (30 pcs)	
SALT & PEPPER SHRIMP	59
lightly fried, pesto aioli, remoulade sauce (20 pcs)	
SHORT RIB STREET TACOS ∅	59
shredded short rib, cotija cheese, onion, cilantro, lime (30 pcs)	
GRILLED STEAK SKEWERS*	59
peppercorn sauce (30 pcs)	
GRILLED CHICKEN SKEWERS	49
chimichurri sauce (30 pcs)	
CLASSIC AMERICAN SLIDERS*	59
Certified Angus Beef®, cheddar, aioli (15 pcs)	
HOISIN GLAZED RIBS	59
St. Louis style, hoisin glaze, green onion (30 pcs)	

Price does not include tax, gratuity or applicable private dining fees.
It's our pleasure to customize a menu to your specific requests.

STARTERS

choice of

SEASONAL HOUSE SALAD

mixed greens, tomato, red onion, avocado, herbed croutons,
lemon basil vinaigrette

HOUSEMADE SOUP OF THE DAY

MAIN COURSE

choice of

ASIAN CHICKEN SALAD

roasted chicken, red cabbage, snow peas, carrots, Marcona almonds,
crispy wontons, peanut vinaigrette

HARVEST SALAD WITH SALMON *

mixed greens, artichoke hearts, red peppers, tomato, red onion,
avocado, lemon basil vinaigrette

CLASSIC BURGER*

Certified Angus Beef®, Tillamook cheddar or Danish blue cheese,
black pepper aioli, fries

QUINOA BOWL ∅

spinach, blistered tomatoes, seasonal vegetables, grilled avocado

DESSERT

choice of

5 LAYER CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT ∅

seasonal berries, whipped cream

Paul Martin's®
AMERICAN GRILL

RIESLING MENU

LUNCH



\$29 PER PERSON

Includes organic coffee, organic teas and soft drinks. Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

STARTERS

choice of

SEASONAL HOUSE SALAD

mixed greens, tomato, red onion, avocado, herbed croutons,
lemon basil vinaigrette

HOUSEMADE SOUP OF THE DAY

MAIN COURSE

choice of

"BRICK" CHICKEN

pan-seared, herb marinated chicken, mashed potatoes, croutons, savory jus

SHRIMP LINGUINE [∅]

fresh pasta, spinach, tomatoes, garlic lemon butter, grilled ciabatta

BRAISED SHORT RIBS [∅]

mashed potatoes, horseradish cream, housemade beef jus

QUINOA BOWL [∅]

spinach, blistered tomatoes, seasonal vegetables, grilled avocado

DESSERT

choice of

5 LAYER CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT [∅]

seasonal berries, whipped cream

Paul Martin's®
AMERICAN GRILL

CHARDONNAY MENU
LUNCH



\$39 PER PERSON

Includes organic coffee, organic teas and soft drinks. Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

TO SHARE

served family style

DEVEILED EGGS [∅]

smoked paprika, crispy bacon

ROASTED VEGETABLE FLATBREAD

roasted red peppers, white cheddar, tomatillo salsa

STARTERS

choice of

SEASONAL HOUSE SALAD

mixed greens, tomato, red onion, avocado, herbed croutons,
lemon basil vinaigrette

HOUSEMADE SOUP OF THE DAY

MAIN COURSE

choice of

"BRICK" CHICKEN

pan-seared, herb marinated chicken, croutons, savory jus

CEDAR PLANK STEELHEAD SALMON*[∅]

crusted with caramelized onions and bacon, spinach, mushrooms, savory jus

BRAISED SHORT RIBS [∅]

horseradish cream, housemade beef jus

QUINOA BOWL [∅]

spinach, blistered tomatoes, seasonal vegetables, grilled avocado

Paul Martin's[®]

AMERICAN GRILL

ZINFANDEL MENU

DINNER



SIDES

served family style

MASHED POTATOES [∅]

butter, chives

CRISPY BRUSSELS SPROUTS WITH BACON [∅]

DESSERT

choice of

5 LAYER CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT [∅]

seasonal berries, whipped cream

\$49 PER PERSON

Includes organic coffee, organic teas and soft drinks. Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

TO SHARE

served family style

ROASTED VEGETABLE FLATBREAD

roasted red peppers, white cheddar, tomatillo salsa

DEVILED EGGS ∅

smoked paprika, crispy bacon

SALT & PEPPER SHRIMP

lightly fried, pesto aioli

STARTERS

choice of

SEASONAL HOUSE SALAD

mixed greens, tomato, red onion, avocado, herbed croutons, lemon basil vinaigrette

HOUSEMADE SOUP OF THE DAY

MAIN COURSE

choice of

"BRICK" CHICKEN

pan-seared, herb marinaded chicken, croutons, savory jus

CEDAR PLANK STEELHEAD SALMON*∅

crusted with caramelized onions and bacon, spinach, mushrooms, savory jus

BRAISED SHORT RIBS ∅

horseradish cream, housemade beef jus

SKIRT STEAK*

8 oz. all-natural, house marinade

QUINOA BOWL ∅

spinach, blistered tomatoes, seasonal vegetables, grilled avocado

Paul Martin's[®]

AMERICAN GRILL

MERLOT MENU

DINNER



SIDES

served family style

MAC & CHEESE

Tillamook white cheddar

MASHED POTATOES ∅

butter, chives

CRISPY BRUSSELS SPROUTS WITH BACON ∅

DESSERT

choice of

5 LAYER CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT ∅

seasonal berries, whipped cream

\$59 PER PERSON

Includes organic coffee, organic teas and soft drinks. Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.

TO SHARE

served family style

SALT & PEPPER SHRIMP

lightly fried, pesto aioli

TOWN DOCK CALAMARI

lightly breaded, chili aioli, house cocktail sauce

CEDAR ROASTED MUSHROOM FLATBREAD

roasted garlic, red peppers, white cheddar, arugula

STARTERS

choice of

SEASONAL HOUSE SALAD

mixed greens, tomato, red onion, avocado, herbed croutons, lemon basil vinaigrette

HOUSEMADE SOUP OF THE DAY

MAIN COURSE

choice of

"BRICK" CHICKEN

pan-seared, herb marinated chicken, croutons, savory jus

CEDAR PLANK STEELHEAD SALMON* ∅

crusted with caramelized onions and bacon, spinach, mushrooms, savory jus

FILET MIGNON* ∅

8 oz. center cut

BLACKENED RIBEYE* ∅

14 oz. *Certified Angus Beef*®, Cajun spices

QUINOA BOWL ∅

spinach, blistered tomatoes, seasonal vegetables, grilled avocado

Paul Martin's®

AMERICAN GRILL

SYRAH MENU

DINNER



SIDES

served family style

MAC & CHEESE

Tillamook white cheddar

MASHED POTATOES ∅

butter, chives

CRISPY BRUSSELS SPROUTS WITH BACON ∅

DESSERT

choice of

5 LAYER CHOCOLATE CAKE

raspberry sauce

FRESH FRUIT ∅

seasonal berries, whipped cream

\$69 PER PERSON

Includes organic coffee, organic teas and soft drinks. Price does not include tax, gratuity or applicable private dining fees. It's our pleasure to customize a menu to your specific requests.