



GREYSTONE
The Steakhouse Wildly Original

BACHELOR PARTIES

JOIN US & CELEBRATE IN STYLE | #STONECOLD

Open Daily at 4pm til Midnight | Happy Hour Daily from 4:30pm-7pm | Private Dining & Buyout Options Available
658 5th Ave | San Diego, CA 92101 | (619) 232-0225 | info@greystonesteakhouse.com | www.greystonesteakhouse.com

3.2.1...Engaged

DINE AND BE ENTERTAINED LIKE A ROLLING STONE AT THE STEAKHOUSE BY GREYSTONE
FOR LADIES NIGHTS OR BROMANCE TO CELEBRATE THIS SPECIAL OCCASION.

THE STEAKHOUSE BY GREYSTONE OFFERS MULTIPLE BACHELOR/BACHELORETTE ACCOMMODATIONS FOR PRIVATE DINING, WINE CELLAR
SURROUNDINGS OR FRONT ROW PATIO DINING IN THE HISTORIC GASLAMP QUARTER TO CELEBRATE THE FINAL DESTINATION. STUMBLING
DISTANCE FROM ALL MAJOR NIGHTCLUBS; LOCATED IN THE HEART OF THE GASLAMP & PETCO PARK.

OUR AMENITIES OFFER THE FOLLOWING:

CUSTOMIZED PRIX-FIX MENUS

SOMMELIER SERVICE

SURROUND SOUND DINING

MULTIPLE HOUR DINING IN THREE LEVELS OF EVENT SPACES

ONYX BAR COCKTAIL RECEPTION

LOUNGE AND TELEVISION RECEPTION

PROJECTION SCREEN SERVICES

GLUTEN FREE DISHES

VEGETARIAN MENU

AN ARTFUL BLEND BETWEEN THE MODERN AMERICAN STEAKHOUSE AND A CHIC LOUNGE
PERFECT FOR THE BRIDE OR GROOM WANTING THE PERFECT MIDDLE GROUND BETWEEN THE TWO.



Menu 1: \$79

INCLUDES A ROUND OF HSE SHOTS & A
ROUND OF HSE DRINKS

Choice of Starter: BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion,
roasted pork belly, blue cheese dressing

SOUP DU JOUR

Choice of Entrée:

WILD ISLE'S KING SALMON

wasabi mashed potatoes, sautéed spinach, mirin, ginger, soy glaze, topped with mango
chutney

ZESTY HERBED CHICKEN

pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

PRIME NEW YORK

21 Days Dry-Aged /Herb Garlic Mashed Potatoes

Entrée Enhancements

2 JUMBO SCALLOPS \$16
CRAB CAKE \$20

JUMBO SHRIMP SCAMPI \$16
SHAVES OF ITALIAN TRUFFLE \$12
8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

Entrée Complements (\$20 each • serves 4-5 guests)

SAUTEED WILD MUSHROOMS
BRUSSELS SPROUTS
CREAM OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE
MACARONI & CHEESE
CREAM OF LOCAL STREET CORN
PARMESAN TRUFFLE FRENCH FRIES

Menu 2: \$100

INCLUDES A ROUND OF HSE SHOTS & A ROUND OF HSE DRINKS

Choice of First Course:

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork

CEASAR SALAD

local lettuce, lemon Caesar dressing, grilled ciabatta, shaved asiago

SOUP DU JOUR

For the table:

CRISPY CALAMARI & SHISHITO PEPPERS
HOUSE-MADE MARINARA/ SPICY CHIPOTLE AIOLI

STEAK LOLLIPOP

Cognac Peppercorn Sauce

Choice of Entrée:

CHILEAN SEABASS

blackened, celery root puree, roasted butternut
squash chestnuts, yellow coulis

STUFFED GNOCCHI

filled with ricotta cheese cream parmesano
reggiano sauce shave black truffle

USDA PRIME BONELESS RIB EYE

21 Days Dry-Aged, Herb Garlic Mashed Potatoes

JIDORI CHICKEN

pancetta fingerling potatoes, roasted shallots,
tomato coulis rosemary, champagne herb a jus

Entrée Enhancements

2 JUMBO SCALLOPS \$16
CRAB CAKE \$20

JUMBO SHRIMP SCAMPI \$16
SHAVES OF ITALIAN TRUFFLE \$12
8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

Entrée Complements (\$20 each • serves 4-5 guests)

SAUTEED WILD MUSHROOMS
BRUSSELS SPROUTS CREAM
OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE
MACARONI & CHEESE
CREAM OF LOCAL STREET CORN
PARMESAN TRUFFLE FRENCH FRIES