



GREYSTONE
The Steakhouse Wildly Original

BACHELORETTE PARTIES

JOIN US & CELEBRATE IN STYLE | #STONESEXY

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.

INTERACTIVE COCKTAILS

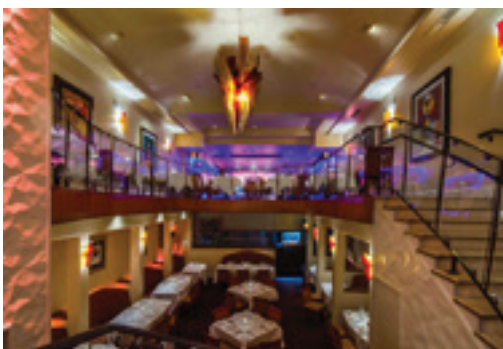
VALET PARKING

TABLE-SIDE SERVICE

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:

BACHELORETTE \$79

INCLUDES A TOAST OF PROSECCO

Choice of Starter:

ORGANIC GREYSTONE

ENCINITAS LIVING LETTUCE/ CARAMELIZED WALNUTS/ BOSCH PEAR/ MAYTAG FARMS
BLUE CHEESE/ STONE GROUND LEMON VINAGRETTE/ TRUFFLE CROUTONS

OR

SOUP DU JOUR

Choice of Entrée:

(PRE-SELECT THREE OF THE FOLLOWING)

APPLEWOOD SMOKED CHINOOK SALMON

SERVED MEDIUM/ BROCCOLINI/ ORGANIC CARROTS/ CHAMPAGNE UNAGI SAUCE

ZESTY HERBED CHICKEN

ROASTED / PANCETTA FINGERLING POTATOES / ROSEMARY LEMON / NATURAL
BRASSICA SAUCE

TRUFFLE PAPPARDELLE

WILD MUSHROOMS, BUTTER, PARMESAN, SHAVED BLACK TRUFFLES

12OZ. PRIME NEW YORK

21 DAYS DRY-AGED USDA PRIME CORN-FED, HERB GARLIC MASHED POTATOES

Entrée Enhancements

LOBSTER TAIL \$29

THREE LARGE SHRIMP \$15

SHAVES OF ITALIAN TRUFFLE \$12

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

PANCETTA-FIG BRUSSELS SPROUTS
GRILLED ASPARAGUS
HERBED CORN & BACON
SEASONAL VEGETABLES

MACARONI & CHEESE
BROCCOLINI
WILD MUSHROOMS
ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE
ADD TRUFFLE, SHRIMP, OR PANCETTA +\$18

Menu 2:

BACHELORETTE \$89

INCLUDES TWO TOASTS & CHEERS OF PROSECCO OR A ROUND OF
HSE DRINKS & SHOTS

Choice of First Course:

SHAVED BRUSSELS SPROUTS CAESAR
CLASSIC ROMAINE CAESAR/ SHAVED BRUSSEL SPROUTS

BLT WEDGE
LOCAL BABY ICEBURG LETTUCE/
MAYTAG FARMS BLUE CHEESE/ CHERRY TOMATOES/ APPLEWOOD BACON/BLUE CHEESE
DRESSINGS

ORGANIC GREYSTONE
ENCINITAS LIVING LETTUCE / CARAMELIZED WALNUTS / BOSCH PEAR / MAYTAG BLUE CHEESE /
STONE GROUND LEMON VINAIGRETTE / TRUFFLE CROUTON

For the table:

OYSTERS ON THE HALF SHELL

CRISPY CALAMARI & SHISHITO PEPPERS
HOUSEMADE MARINIARA / CHIPOTLE AIOLI

Choice of Entrée:

(PRE-SELECT THREE OF THE FOLLOWING)

CHILEAN SEA BASS
SAUTEED SPINACH / SHITAKE / SPRING PEAS/ YUZO HANAKATZU GLAZE

ZESTY HERBED CHICKEN
PANCETTA FINGERLING POTATOES/ ROASTED SHALLOTS/ ROSEMARY/ CHAMPAGNE HERB AJUS

10 O Z. PRIME FILET MIGNON
21DAYS WET-AGED USDA PRIME CORN-FED

RIGATONI WAGYU RAGU'
large tube pastas with wagyu ragu' sauce, bolognese style

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