



# GREYSTONE

prime steakhouse & seafood

PIER SIDE PICKS

OYSTERS ON THE HALF SHELL	23.95	CHILLED SHELLFISH PLATTER	
Chef's daily selection		maine lobster, jumbo shrimp, oysters, crab horseradish, cocktail sauce, mustard aioli	
SHRIMP COCKTAIL	24.95	PETITE X2	52.95
Cocktail sauce, mustard aioli		GRANDE X4	109.95

SHAREABLES

FILET TARTARE G.F. D.F.	22.95	LUMP CRAB CAKE D.F. G.F.	23.95
prime filet, quail egg, stone mustard aioli, capers, shallots, truffle, ciabatta, citrus segment		grilled heart of palms, stone mustard aioli	
CAJUN SHRIMP ÉTOUFFÉE	23.95	OYSTER ROCKEFELLER G.F.	24.95
cajun creamy creole, toasted brioche		sautéed spinach, applewood bacon, pecorino cheese dill sauce	
CRISPY CALAMARI & SHISHITO PEPPERS	18.95	ESCARGOT	25.95
housemade marinara, chipotle aioli		shallot truffle butter, French puff pastry	
		WAGYU SHORT RIB	24.95
		slowly braised, corn potato purée, Cabernet jus	

FARM TO FORK

BABY GEM CEASAR SALAD	13.95	GREYSTONE SALAD	14.95
shaved brussels sprouts		Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag farms blue cheese, stone ground lemon vinaigrette, truffle croutons	
BLT WEDGE	13.95	NOT THE AVERAGE CAPRESE G.F.	16.95
local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, applewood bacon, blue cheese dressing		California heirloom tomatoes, local basil, imported Italian burrata ritagli, cali strawberries heart of palm, balsamic reduction	

SOUP

SOUP DU JOUR	MP
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MEAT TEMP LEGEND

BLUE SEARED: COLD CENTER	MEDIUM: PINK CENTER. TOUCH OF RED
RARE: COOL RED CENTER	MEDIUM WELL: BROWN. PINK CENTER WELL
MEDIUM RARE: RED CENTER	DONE: BROWN CENTER NO PINK

MID-WELL AND WELL-DONE ARE RECOMMENDED BUTTERFLIED.  
PLEASE ALLOW 30-40 MINUTES FOR PREP TIME

GET FEATURED

TAG @GREYSTONESTEAK ON YOUR PUBLIC INSTAGRAM  
PROFILE AND HASHTAG #GREYSTONESTEAKHOUSE



3.75% surcharge will be added o all the guest checks to cover increasing costs & support recent min wage & benefits for our dedicated team.  
Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.

G. F = Gluten-Free | D. F = Dairy Free | 18% Gratuity on Parties of 6 + & 4 Split fee | Subsitute tamari soy sauce for G.F. / or G.F. pasta

LARGE SHAREABLE CUTS

FOR 2 PEOPLE

AGED TO PERFECTION AGED FOR 35 DAYS +

44 OZ PORTERHOUSE G.F. - D.F.  
(36 DAYS AGED) MP

TOMAHAWK STEAK G.F. - D.F. MP  
(36 DAYS AGED)



和牛 WAGYU

ALL WAGYU IS HAND CUT TO ORDER D.F. G.F.  
exotic salts

AUSTRALIAN WAGYU A8  
domestic fullblood wagyu 14 per oz,  
minimum 8 oz

JAPANESE MIYAZAKI PREFECTURE A5  
mild climate, ideal conditions for raising  
cattle 25 per oz, minimum 6 oz

FINAL CUTS  
G.F. - D.F.

8 OZ FILET MIGNON CENTER CUT 54.95      14 OZ NEW YORK CENTER CUT 53.95  
20 OZ BONE-IN RIB EYE 64.95

usda prime 21 day dry-aged on premises. using cattle raised in the heart of america's farms. grass fed then corn fed in the last three months. hormone and antibiotic free. all a la carte steaks are gf and df.

SAUCES & TOPPINGS

CREAM HORSERADISH 2.95      CAMELIZED ONIONS 4.95  
BRANDY SIX PEPPERCORN 3.95      CHIMICHURRI 3.95  
TRUFFLE HERB BUTTER 5.95      BEEF BONE BORDELAISE 3.95

LOBSTER TAIL 6 OZ 29.95

FROM THE SEA

APPLEWOOD SMOKED CHINOOK SALMON G.F. (NO SAUCE) 39.95      MISO CHILEAN SEA BASS G.F. D.F. 46.95  
served medium, broccolini, organic carrots, yuzo hanakatsu glaze  
champagne unagi sauce

SCALLOPS & SHRIMP 47.95  
mushrooms, California buttermilk polenta, leeks, cajun Étouffée sauce

SPECIALTY ENTREES

HERB CRUSTED LAMB CHOPS 57.95      BOURBON PORK CHOP 36.95  
pear infused cabernet reduction, gorgonzola, glazed, apricot, polenta, pickled carrots  
broccolini, shallot orzo  
BISON TENDERLOIN FILET D.F. G.F. 56.95      ZESTY HERBED CHICKEN G.F. D.F. 35.95  
filet, poached pear, dry fig port, reduction, pancetta fingerling potatoes, roasted  
crispy truffle risotto cake shallots, rosemary, champagne herb a jus  
RIGATONI WAGYU RAGU' 31.95      ELK CHOP D.F. 57.95  
large tube pastas, with wagyu ragu' sauce, porcini rubbed, coriander-blackberry,  
bolognese style pancetta, fingerling potatoes, shiitake  
TRUFFLE PAPPARDELLE 36.95  
wild mushrooms, butter, parmesan, shaved black truffles

SIDES & MORE

LOADED BAKED POTATO G.F. 10.95      SAUTÉED WILD MUSHROOMS G.F -DF 12.95  
GARLIC YUKON GOLD POTATO PUREE G.F. 12.95      BRUSSELS SPROUTS G.F. 13.95  
PARMESAN TRUFFLE FRENCH FRIES 14.95      applewood bacon, dates, goat cheese,  
balsamic fig glaze  
BROCCOLINI LEMON ZEST D.F. 12.95      LOBSTER MAC AND CHEESE 28.95  
chunks of lobster, lobster tail  
CREAM OR SAUTEED SPINACH 13.95      CORN & APPLEWOOD BACON G.F. 13.95  
parmesan paprika aioli

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