

GREYSTONE

prime steakhouse & seafood

PIER SIDE PICKS	OYSTERS ON THE HALF SHELL	19.95	CHILLED SHELLFISH PLATTER		
	Chef's daily selection		maine lobster, jumbo shrimp, oysters, crab horseradish, cocktail sauce, mustard aioli		
	SHRIMP COCKTAIL	19.95	PETITE X2	52.95	GRANDE X4
Cocktail sauce, mustard aioli					
SHAREABLES	FILET TARTARE	22.95	LUMP CRAB CAKE		23.95
	prime filet, quail egg, stone mustard aioli, capers, shallots, truffle, ciabatta, citrus segment		san francisco style		
	OYSTER ROCKEFELLER	G.F. 22.95			
	sautéed spinach, applewood bacon, pecorino cheese dill sauce				
	CAJUN SHRIMP ÉTOUFFÉE	23.95	ESCARGOT		25.95
cajun creamy creole, toasted brioche		shallot truffle butter, French puff pastry			
CRISPY CALAMARI & SHISHITO PEPPERS	18.95	WAGYU SHORT RIB		22.95	
	housemade marinara, chipotle aioli	slowly braised, corn potato purée, Cabernet jus			
FARM TO FORK	BABY GEM CEASAR SALAD	11.95	GREYSTONE SALAD		12.95
	with shaved brussels sprouts		Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag farms blue cheese, stone ground lemon vinaigrette, truffle croutons		
	BLT WEDGE	11.95	NOT THE AVERAGE CAPRESE		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	12.95			
SIDES & MORE	LOADED BAKED POTATO	10.95	SAUTÉED WILD MUSHROOMS		G.F –DF 12.95
	GARLIC YUKON GOLD POTATO PUREE	12.95	BRUSSELS SPROUTS		13.95
			applewood bacon, dates, goat cheese, balsamic fig glaze		
	PARMESAN TRUFFLE FRENCH FRIES	14.95	LOBSTER MAC AND CHEESE		28.95
			chunks of lobster, lobster tail		
BROCCOLINI LEMON ZEST	D.F. 12.95	CORN & APPLEWOOD BACON		G.F. 13.95	
CREAM OR SAUTEED SPINACH	13.95	parmesan paprika aioli			

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

FROM
THE SEA

APPLEWOOD SMOKED CHINOOK
SALMON G.F. 35.95
broccolini, organic carrots, champagne sauce
and unagi sauce, served medium

MISO CHILEAN SEA BASS 42.95
G.F. D.F.
sauteéd spinach, shiitake, yuzo hanakatsu glaze

SCALLOPS & SHRIMP 44.95
mushrooms, over greens polenta, leeks, cajun Étouffée sauce

FINAL
CUTS
G.F. - D.F.

FILET MIGNON CENTER CUT 8 OZ 49.95

NEW YORK CENTER CUT 14 OZ 49.95

BONE-IN RIB EYE 20 OZ 59.95

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.

LARGE SHAREABLE CUTS

FOR 2 PEOPLE

AGED TO PERFECTION AGED FOR 35 DAYS +

PORTERHOUSE 44 OZ 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

SPECIALTY
ENTREES

HERB CRUSTED LAMB CHOPS 54.95
pear infused cabernet reduction, gorgonzola,
broccolini, shallot orzo

BOURBON PORK CHOP 32.95
glazed, apricot, polenta, pickled carrots

BISON TENDERLOIN FILET 52.95
filet, poached pear, dry fig port, reduction,
crispy truffle risotto cake

ZESTY HERBED CHICKEN 28.95
pancetta fingerling potatoes, roasted
shallots, rosemary, champagne herb a jus

RIGATONI WAGYU RAGU' 31.95
large tube pastas, with wagyu ragu' sauce,
bolognese style

ELK CHOP D.F. 57.95
porcini rubbed, coriander-blackberry,
pancetta, fingerling potatoes, shiitake

TRUFFLE PAPPARDELLE 36.95
wild mushrooms, butter, parmesan, shaved black truffles

MEAT TEMP
LEGEND

BLUE SEARED: COLD CENTER

MEDIUM: PINK CENTER. TOUCH OF RED

RARE: COOL RED CENTER

MEDIUM WELL: BROWN. PINK CENTER

MEDIUM RARE: RED CENTER

WELL DONE: BROWN CENTER, PREP TIME 25-35 MINUTES

MID-WELL AND WELL-DONE ARE RECOMMENDED BUTTERFLIED.
PLEASE ALLOW 25-40 MINUTES FOR PREP TIME

SAUCES &
TOPPINGS

CREAM HORSERADISH 2.95

CARAMELIZED 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

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