



# GREYSTONE

prime steakhouse & seafood

PIER SIDE PICKS	OYSTERS ON THE HALF SHELL	25.95	CHILLED SHELLFISH PLATTER	
	Chef's daily selection		maine lobster, jumbo shrimp, oysters, crab horseradish, cocktail sauce, mustard aioli	
	SHRIMP COCKTAIL	26.95	PETITE X2	54.95
	Cocktail sauce, mustard aioli		GRANDE X4	111.95

SHAREABLES	FILET TARTARE	24.95	LUMP CRAB CAKE	25.95
	prime filet, quail egg, stone mustard aioli, capers, shallots, truffle, ciabatta, citrus segment		san francisco style	
	CAJUN SHRIMP ÉTOUFFÉE	25.95	OYSTER ROCKEFELLER G.F.	26.95
	cajun creamy creole, toasted brioche		sautéed spinach, applewood bacon, pecorino cheese dill sauce	
	CRISPY CALAMARI & SHISHITO PEPPERS	20.95	ESCARGOT	27.95
	housemade marinara, chipotle aioli		shallot truffle butter, French puff pastry	
			WAGYU SHORT RIB	26.95
			slowly braised, corn potato purée, Cabernet jus	

FARM TO FORK	BABY GEM CEASAR SALAD	15.95	GREYSTONE SALAD	16.95
	with shaved brussels sprouts		Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag farms blue cheese, stone ground lemon vinaigrette, truffle croutons	
	BLT WEDGE	15.95	NOT THE AVERAGE CAPRESE	18.95
	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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SIDES & MORE	LOADED BAKED POTATO	12.95	SAUTÉED WILD MUSHROOMS G.F –DF	14.95
	GARLIC YUKON GOLD POTATO PUREE	14.95	BRUSSELS SPROUTS	15.95
	PARMESAN TRUFFLE FRENCH FRIES	16.95	applewood bacon, dates, goat cheese, balsamic fig glaze	
	BROCCOLINI LEMON ZEST D.F.	14.95	LOBSTER MAC AND CHEESE	30.95
	CREAM OR SAUTEED SPINACH	15.95	chunks of lobster, lobster tail	
			CORN & APPLEWOOD BACON G.F.	15.95
			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. 41.95  
broccolini, organic carrots, champagne sauce  
and unagi sauce, served medium

MISO CHILEAN SEA BASS 48.95  
G.F. D.F.  
sauteéd spinach, shiitake, yuzo hanakatsu glaze

SCALLOPS & SHRIMP 49.95  
mushrooms, over greens polenta, leeks, cajun Étouffée sauce

FINAL  
CUTS  
G.F. - D.F.

FILET MIGNON CENTER CUT 8 OZ 56.95

NEW YORK CENTER CUT 14 OZ 55.95

BONE-IN RIB EYE 20 OZ 66.95

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 17 per oz,  
minimum 8 oz

JAPANESE MIYAZAKI PREFECTURE A5  
mild climate, ideal conditions for raising cattle 30 per  
oz, minimum 6 oz

MEAT TEMP  
LEGEND

BLUE SEARED: COLD CENTER  
RARE: COOL RED CENTER  
MEDIUM RARE: RED CENTER

MEDIUM: PINK CENTER. TOUCH OF RED  
MEDIUM WELL: BROWN. PINK 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 4.95  
BRANDY SIX PEPPERCORN 5.95  
TRUFFLE HERB BUTTER 7.95

CARAMELIZED ONIONS 6.95  
CHIMICHURRI 5.95  
BEEF BONE BORDELAISE 5.95

LOBSTER TAIL 6 OZ 31.95

SPECIALTY  
ENTREES

HERB CRUSTED LAMB CHOPS 59.95  
pear infused cabernet reduction, gorgonzola,  
broccolini, shallot orzo

BISON TENDERLOIN FILET 58.95  
filet, poached pear, dry fig port, reduction,  
crispy truffle risotto cake

RIGATONI WAGYU RAGU' 33.95  
large tube pastas, with wagyu ragu' sauce,  
bolognese style

BOURBON PORK CHOP 38.95  
glazed, apricot, polenta, pickled carrots

ZESTY HERBED CHICKEN 37.95  
pancetta fingerling potatoes, roasted  
shallots, rosemary, champagne herb a jus

ELK CHOP D.F. 59.95  
porcini rubbed, coriander-blackberry,  
pancetta, fingerling potatoes, shiitake

TRUFFLE PAPPARDELLE 38.95  
wild mushrooms, butter, parmesan, shaved black truffles

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