



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 GRANDE X4 109.95
	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	
	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
	with 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	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
	MEDIUM RARE: RED CENTER	WELL DONE: BROWN CENTER NO PINK

MID-WELL AND WELL-DONE ARE RECOMMENDED BUTTERFLIED.
PLEASE ALLOW 25-40 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 +

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

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

FINAL CUTS
G.F. - D.F.

FILET MIGNON CENTER CUT 8 OZ 54.95 NEW YORK CENTER CUT 14 OZ 53.95

BONE-IN RIB EYE 20 OZ 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.



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

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

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
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
CREAM OR SAUTEED SPINACH	13.95	chunks of lobster, lobster tail	
		CORN & APPLEWOOD BACON G.F.	13.95
		parmesan paprika aioli	

FROM THE SEA

APPLEWOOD SMOKED CHINOOK SALMON G.F.	39.95	MISO CHILEAN SEA BASS G.F. D.F.	46.95
broccolini, organic carrots, champagne sauce and unagi sauce, served medium		sauteéd spinach, shiitake, yuzo hanakatsu glaze	

SCALLOPS & SHRIMP 47.95
mushrooms, over greens polenta, leeks, cajun Étouffée sauce

SPECIALTY ENTREES

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

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

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