

APPETIZERS

(CHOOSE 1)

BABY GEM CEASAR SALAD

Shaved brussel sprouts

BLT WEDGE

Local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, applewood bacon, blue cheese dressing

GREYSTONE SALAD

local mixed greens, shaved seasonal vegetables, feta crumbles, poppy seed dressing, avocado

SOUP DU JOUR

ENTREES

(CHOOSE 1)

FROM THE SEA

APPLEWOOD SMOKED CHINOOK SALMON (G.F.) (NO SAUCE)

Served medium, broccolini, organic carrots, champagne unagi sauce

SCALLOPS & SHRIMP (+\$2)

Mushrooms, California buttermilk polenta, leeks, cajun Etouffee sauce

PEPPER SEARED TUNA

sauteed carrots and asparagus, orange segments, pistachio brown butter

FINAL CUTS

FILET MIGNON CENTER CUT (8 OZ) (+\$5)

NEW YORK CENTER CUT (14 OZ)

BONE-IN RIBEYE (20 OZ) (+\$10)

ZABATON STEAK

Served with homemade chimichurri

SPECIALTY ENTREES

RIGATONI WAGYU RAGU

Large tube pastas, with wagyu ragu' sauce, bolognese style

ZESTY HERBED CHICKEN (G.F.) (D.F.)

Pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus

TRUFFLE PAPPARDELLE

Wild mushrooms, butter, parmesan, shaved black truffles

SIDES AND MORE

LOADED BAKED POTATO (G.F.) \$11.85

GARLIC YUKON GOLD POTATO PUREE (G.F.) \$11.85

PARMESEAN TRUFFLE FRENCH FRIES \$14

BROCCOLINI LEMON ZEST (D.F.) \$11.85

CREAM OR SAUTEED SPINACH \$11.85

SAUTEED WILD MUSHROOMS (G.F.) (D.F.) \$11.85

BRUSSEL SPROUTS (G.F.) \$11.85

Applewood bacon, dates, goat cheese, balsamic fig glaze

LOBSTER MAC AND CHEESE \$28

Chunks of lobster, lobster tail

CORN & APPLEWOOD BACON (G.F.) \$11.85

Parmesan paprika aioli

CREAM HORSERADISH \$2.95

BRANDY SIX PEPPERCORN \$3.95

TRUFFLE HERB BUTTER \$5.95

CARAMELIZED ONIONS \$4.95

CHIMICHURRI \$3.95

BEEF BONE BORDELAISE \$3.95

LOBSTER TAIL 6 OZ \$39.95

DESSERTS

(CHOOSE 1)

OREO CRUST, CHOCOLATE MOUSSE

NEW YORK CHEESECAKE