

PIER SIDE PICKS

- Oysters On The Half Shell

Chef's daily selection. 25.95

Ahi Tuna Tartare

Tuna and olive tartare with capers and fried parsley served with grilled ciabatta. 26

Local Crudites

in Oyster dish with caviar chive creme fraiche. 32
- Shrimp Cocktail

Cocktail sauce, mustard aioli. 26.95

Chilled Shellfish Platter

Maine lobster, jumbo shrimp, oysters, crab, horseradish, cocktail sauce, mustard aioli

PETITE X2 56.95 GRANDE X4 113.95

SHAREABLES

- Crispy Calamari & Shishito Peppers

housemade marinara, chipotle aioli 20.95

Jumbo Shrimp N Grits

sautéed jumbo shrimp, creamy cheddar grits, garlic-tobasco sauce. 26.95
- Filet Tartare

prime filet, quail egg, pickled mustard seed, capers, shallots, truffle, ciabatta. 24.95

Escargot

Lumache, Sicilian style red sauce with thyme, chili, garlic, shallots, lemon zest, served in puffed pastry. 27.95
- Lump Crab Cake

local green salad, mustard aioli. 25.95

Oyster Rockefeller

sautéed spinach, applewood bacon, parmesan dill sauce. 26.95

Portwine Braised Short Rib

whipped potatoes, peas, carrots, breakfast radishes. 26.95

STARTERS

- Red Oak Ceasar Salad

local red oak lettuce Caesar, lemon Caesar dressing, grilled ciabatta, shaved asiago, white anchovies. 16

Blt Wedge

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, applewood bacon, blue cheese dressing. 16.95

Soup

Du Jour. MP
- Greystone Salad

Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons. 16.95

Local Mixed Greens

shaved seasonal vegetables, avocado, poppyseed dressing. 15.95

SIDES & MORE

LOADED BAKED POTATO	12.95	SAUTÉED WILD MUSHROOMS	15.95
GARLIC YUKON GOLD POTATO PUREE	14.95	BRUSSELS SPROUTS	17.95
PARMESAN TRUFFLE FRENCH FRIES	17.95	applewood bacon, dates, goat cheese, balsamic fig glaze	
CREAM OR SAUTÉED SPINACH	15.95	LOBSTER MAC AND CHEESE	32.95
GRILLED ASPARAGUS	15.95	chunks of lobster, lobster tail	
lemon zest		BAKED GREEN BEAN -MUSHROOM CASSEROLE	18
POTATO AND MUSHROOM PARFAIT	39	smoked gouda cream, chili, garlic, topped with fried shallots	
porcini powder, chives, black truffle cream		LOADED DUTCHES POTATOES	15.95

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SPECIALTY ENTREES

Lamb Shank

Australian, butternut squash risotto, mint cilantro salsa verde, feta crumbles, golden raisins. 64.95

Duck

Maple leaf farms, house dry aged duck, beet puree, braised beets, sorrel, duck bordelaise, shaved radish, maitake. 52

Diavolo Campanelle

Maine Lobster-sweet Italian sausage, fresh citrus and herbs green olives. 38

Truffle Mafalde

wild mushrooms, butter, parmesan, shaved black truffles. 38.95

Seared Divers Scallops

roasted cauliflower, truffle- celeriac emulsion, shaved celery, pomegranate. 52.95

Pork Porterhouse

brussels sprouts, apricot, bacon, pork jus, herb oil, fried sage 42.95

Zesty Herbed Chicken

pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus. 38.95

Elk Chop

porcini rubbed, coriander-blackberry rubbed, shiitake mushrooms, bacon fingerling potatoes. 59.95

Pan Roasted Chinook Salmon

broccolini, organic carrots, champagne and unagi sauce, served medium. 45.95

Pepper Seared Tuna

sautéed carrots and asparagus, orange segments, pistachio brown butter. 42.95

FINAL CUTS G.F. - D.F.

Filet Mignon Center Cut

8 oz 56.95

Bone-in Rib Eye

20 oz 69.95

New York Center Cut

14 oz 55.95

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 GLUTEN-FREE



和牛 WAGYU

All Wagyu Is Hand Cut To Order

exotic salts

Snake River Farms American Wagyu

domestic fullblood wagyu 20 per oz, minimum 8 oz

Japanese Miyazaki Prefecture A5

mild climate, ideal conditions for raising cattle 33 per oz, minimum 6 oz

LARGE SHAREABLE CUTS

FOR 2 PEOPLE

AGED TO PERFECTION AGED FOR 35 DAYS +

Porterhouse 44 oz MP
(36 DAYS AGED)

Tomahawk Steak MP
(36 DAYS AGED)

SAUCES & TOPPINGS

Cream Horseradish 4.95

Lobster Tail 6 Oz 45.95

Truffle Butter 6.95

Chimichurri 5.95

Caramelized Onions 6.95

Beef Bone Bordelaise 5.95

Brandy Six Peppercorn 5.95

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

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= Gluten Free | V= Vegan | VG= Vegetarian | D= Dairy Free | 18% Gratuity on Parties of 6 + & 4 Split fee