



STARTERS

REEF

OYSTERS HALF SHELL (6) 22
ponzu, cocktail sauce

SHRIMP COCKTAIL G.F 24
bloody mary cocktail sauce

CHILLED SHELLFISH PLATTER TOWER G.F
maine lobster, jumbo shrimp, oysters, stone crab, tuna tartare horseradish, cocktail sauce, mustard aioli
PETITE X2 55 GRANDE X4 112

STACK OF AHI TUNA WONTON TOSTADAS 22
green onion, toasted sesame seed, ponzu, avocado mousse, seaweed

CRISPY CALAMARI & SHISHITO PEPPERS 20
housemade marinara, chipotle aioli

BROILED OYSTERS 25
butter, lemon, white wine sauce, fresh parsley, toasted ciabatta bread

SMOKED MUSSELS 23
Spanish chorizo, Calabrian peppers, shaved fennel, Riesling white wine sauce, toasted ciabatta G.F. – no croutons or crostini

SIGNATURE CRAB CAKES 25
blue crab, chives, celery remoulade, mango chutney

BONE MARROW 28
applewood smoked bacon, toasted ciabatta

LAND

WAGYU TARTARE G.F 27
Japanese Wagyu, pickled mustard seed, capers shallots, truffle, over crispy rice, topped / caviar

CHARCUTERIE BOARD 25
seasonal handcrafted artisanal cheese, cured meats / traditional accompaniments
G.F. – no croutons or crostini

LEAF

FARM TO TABLE

LITTLE GEM CEASAR SALAD 15
local sweet jam, homemade ceasar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons G.F. – no croutons or crostini

BLT WEDGE 15
local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, bleu cheese dressing

GREYSTONE SALAD 15
Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons, cucumber wrap
G.F. – no croutons or crostini

STRAWBERRY CAPRESE G.F 16
buffalo burrata, organic cherry tomato, strawberry gazpacho, purple basil, black olives, local herbs E.V.O.O

SOUPS

SOUP 15
Du Jour

18% Gratuity on Parties 6 and over.

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND 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 | Vegan and Vegetarian Menu Available

FINAL CUTS G.F.

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.

WET-AGED FILET MIGNON CENTER CUT 8oz 47
our tender filet is natural angus and aged for 21 days

DRY-AGED BONE-IN RIBEYE 20oz 74
we dry age our ribeyes following our own strict specifications to ensure a hearty flavor profile remarkably tender and flavorful

DRY-AGED BONELESS RIBEYE 14oz 58
we dry age our ribeyes for 21 days following our own strict specifications to ensure a hearty flavor profile

DRY-AGED NEW YORK CENTER CUT 14oz 47
this classic cut is aged for 21 days

LARGE SHAREABLE CUTS G.F.

FOR 2 PEOPLE

AGED TO PERFECTION FOR 35+ DAYS
Torched herb butter table side

PORTERHOUSE 44 OZ MP
(36 DAYS AGED)

TOMAHAWK STEAK 48 OZ MP
(36 DAYS AGED)

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



和牛 WAGYU

ALL WAGYU IS HAND CUT TO ORDER G.F

GREG NORMAN AUSTRALIAN WAGYU A8

Greg Norman Wagyu Beef Farm the highest quality Halal Australian Wagyu Beef

- New York 15 per oz
- Eye of Ribeye 16 per oz G.F.

A5 Wagyu beef from Miyazaki prefecture, known as Miyazakigyu, is one of the finest and most luxurious beef brands in the world. This 100% Fullblood Japanese Wagyu, specifically the Kuroge (Japanese Black) breed, is renowned for its intricate, snowflake-like marbling and buttery, tender texture, offering an upscale eating experience.

JAPANESE MIYAZAKI PREFECTURE A5 (New York 30 per oz, minimum 6oz.)

SPECIALTY ENTREES

PRIME COLORADO LAMB CHOP 54
pan seared, celery root, rutabaga, sweet potato, butternut squash, fig and red wine demi glaze sauce

ELK CHOP 53
Porcini crusted, coriander blackberry jam, Barolo wine reduction whipped rutabaga and Swiss chard

JIDORI CHICKEN BREAST G.F. 27
pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

SURF AND TURF G.F. 109
8 oz Prime Filet Mignon, 6oz Lobster tail, mashed potatoes, grilled asparagus, white wine lemon butter sauce

CHILEAN SEABASS G.F. 44
pan seared, bokchoy puree, sauteed spinach, fresh ginger, sesame oil, plum red wine sauce

WILD ISLES KING SALMON G.F. 28
wasabi mashed potatoes, sauteed spinach, mirin, ginger, soy glaze, topped / mango chutney

ALASKAN KING CRAB SPAGHETTI 44
organic cherry tomatoes, green onion, lemon zest, brandy light cream

WINTER TRUFFLE RICOTTA GNOCCHI 38
ricotta cheese cream parmesan Reggiano sauce, shaved black truffle

SCALLOPS 44
macademia crusted, coconut risotto, bokchoy, passion fruit emulsion sauce

SIDES & MORE

LOADED BAKED POTATO G.F. 12

PARMESAN TRUFFLE FRENCH FRIES G.F. 15

CREAM OR SAUTÉED SPINACH G.F. 14

CREAM OR LOCAL STREET CORN G.F. 14
bell pepper, Parmesan Reggiano

SAUTEED WILD MUSHROOMS G.F. 14

TRUFFLE MAC AND CHEESE 24

1/2 LOBSTER TAIL MAC AND CHEESE 44

GRILLED ASPARAGUS 15
béarnaise sauce

LOADED MASHED POTATOS 17

JUMBO SHRIMP SCAMPI 22

1/2 LOBSTER TAIL 35

SCALLOPS 22

SAUCES & TOPPINGS

CREAM HORSERADISH G.F. 3

BEARNAISE G.F. 3

TRUFFLE BUTTER G.F. 4

BEEF BONE BORDELAISE G.F. 3

GORGONZOLA 4

CHIMICHURRI G.F. 3

BONE MARROW G.F. 22

CARAMELIZED ONIONS G.F. 5

PEPPERCORN 4

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