

Thanksgiving Menu

GREYSTONE PRIME STEAKHOUSE & SEAFOOD
\$69 PER PERSON • \$32 PER CHILDREN (2-COURSES, 12 AND UNDER)



(SELECT ONE)

HAND-CARVED TURKEY

traditional stuffing, sweet potatoes, cranberry sauce, turkey gravy

SCOTTISH SALMON

over chive risotto, topped with cranberry emulsion

LAMB CHOP +\$5

pan seared, celery root, rutabaga, sweet potato, butternut squash, fig and red wine demi glaze sauce

ELK CHOP +\$5

porcini crusted, coriander blackberry jam, barolo wine reduction whipped rutabaga and swiss chard

Main Course

(SELECT ONE)

ORGANIC GREYSTONE

encinitas living lettuce, caramelized walnuts, bosc pear, maytag farms blue cheese, stone ground lemon vinaigrette, truffle croutons

ROASTED BUTTERNUT SQUASH SOUP

cranberry, crème fraîche

PUMPKIN STUFFED RAVIOLI

sage butter sauce

WAGYU STEAK TARTAR +\$10

japanese Wagyu, pickled mustard seed, capers shallots, truffle, over crispy rice, topped / caviar

Starter

Dessert

(SELECT ONE)

CHEESECAKE

PUMPKIN PIE

Enjoy These Additional Menu Items!

LOADED BAKED POTATO G.F	\$14	CREAM OF LOCAL STREET CORN parmesano regiano VEG + G.F	\$15
GARLIC YUKON GOLD POTATO PUREE G.F	\$14	SAUTEED WILD MUSHROOMS G.F	\$15
SMOKED POTATO PUREE	\$12	TRUFFLE MAC AND CHEESE	\$21
PARMESAN TRUFFLE FRENCH FRIES G.F	\$15	LOBSTER MAC AND CHEESE	\$45
CREAM OF SAUTEED SPINACH G.F	\$15		

Not valid with other promotions or discounts. No splitting plates, 18% gratuity added to groups of 6 and up. 3.75% surcharge added. In addition to this menu, we will be serving our regular dinner menu.