



GREYSTONE

prime steakhouse & seafood

*\$65 per person minimum spent requirement

STARTERS

REEF

OYSTERS HALF SHELL (6) 24
traditional preparation

SHRIMP COCKTAIL G.F. 26
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 68 GRANDE X4 135

CRISPY CALAMARI & SHISHITO PEPPERS 24
housemade marinara, chipotle aioli

SHORT RIB 24
slowly braised for 6hrs, parsnip potato puree and winter mushrooms

SIGNATURE CRAB CAKES 26
blue crab, chives, celery remoulade, mango chutney

Caviar 29
chives, shallots, egg yolk, creme fraiche, blinis

LAND

WAGYU TARTARE G.F. 33
Japanese Wagyu, pickled mustard seed, capers shallots,
truffle, over crispy rice, topped / caviar

LEAF

FARM TO TABLE


CEASAR SALAD 17
local sweet jam, homemade ceasar dressing, imported white anchovies, parmigiano reggiano,
truffle herb croutons G.F. – no croutons or crostini

BLT WEDGE 16
local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted
pork belly, bleu cheese dressing

GREYSTONE SALAD 16
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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

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 69
our tender filet is natural angus and aged for 21 days

DRY-AGED BONE-IN RIBEYE 22oz 79
we dry age our ribeyes following our own strict specifications to ensure a hearty flavor profile remarkably tender and flavorful

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

LARGE SHAREABLE CUTS G.F.

FOR 2 PEOPLE

AGED TO PERFECTION FOR 35+ DAYS
Torch'd herb butter table side

DRY-AGED NEW YORK CENTER CUT 14oz 64
this classic cut is aged for 21 days

DRY AGED BONELESS RIBEYE 14oz 69
we dry age our ribeyes for 21 days following our own strict specifications to ensure a hearty flavor profile



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 33 per oz, minimum 6oz.)

SPECIALTY ENTREES

PRIME COLORADO LAMB CHOP 62
pan seared, celery root, rutabaga, sweet potato, butternut squash, fig and red wine demi glaze sauce

JIDORI CHICKEN BREAST G.F
pancetta fingerling potatoes, roasted shallots, 35 tomato coulis rosemary, champagne herb a jus

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

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

WILD ISLES KING SALMON G.F 52
wasabi mashed potatoes, sauteed spinach, mirin, ginger, soy glaze, topped / mango chutney

RICOTTA GNOCCHI 44

ricotta cheese cream parmesan Reggiano sauce, shaved black truffle 48

SIDES & MORE

PARMESAN TRUFFLE FRENCH FRIES G.F 18
+\$7 Shaved Truffle

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

GRILLED ASPARAGUS 17
béarnaise sauce

LOADED MASHED POTATOS 17

LOADED BAKED POTATO 14

SAUCES & TOPPINGS

CREAM HORSERADISH G.F 3 3

BEARNAISE G.F 4 3

TRUFFLE BUTTER G.F 4 3

BEEF BONE BORDELAISE G.F 5 4

GORGONZOLA 4 2

CHIMICHURRI G.F 2 1

CAMARLIZED ONIONS G.F

PEPPERCORN

6 OZ WILD AUSTRALIAN LOBSTER TAIL

JUMBO SHRIMP SCAMPI

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