

# NEW YEAR

**GREYSTONE**  
prime steakhouse & seafood

*Preset Menu*

## STARTER

**\$99 pp++**

*Choice Of*

### WAGYU TARTARE G.F

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

### CEASAR SALAD

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

### LOBSTER BISQUE

#### 24K GOLDDIGGER

24k gold flake, makers mark 46, demerara sugar, angostura bitters, orange peel

## MAIN COURSE

*Choice Of*

### DRY AGED BONELESS RIBEYE

14oz 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 this classic cut is aged for 21 days

### CHILEAN SEABASS G.F

pan seared, bokchoy puree, sauteed spinach, fresh ginger, sesame oil, plum red wine sauce

### WILD ISLES KING SALMON G.F

wasabi mashed potatoes, sauteéd spinach, mirin, ginger, soy glaze, topped / mango chutney

### RICOTTA GNOCCHI

ricotta cheese cream parmesan Reggiano sauce, shaved black truffle

## DESSERT

### MINIATURE CHOCOLATE TRUFFLE

no substitution or sharing

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

