



# 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, parnsnip potato puree and winter mushrooms

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

### 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.  
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
- CAMELIZED ONIONS** G.F
- PEPPERCORN**
- 6 OZ WILD AUSTRALIAN LOBSTER TAIL**
- JUMBO SHRIMP SCAMPI**

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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.

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