



*Gather with gratitude and savor the flavors of the season
wishing you a warm and memorable from all of us.*

STARTERS

REEF

OYSTERS HALF SHELL (6) 23
traditional preparation

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 119

CRISPY CALAMARI & SHISHITO PEPPERS 19
housemade marinara, chipotle aioli

SMOKED MUSSELS 24
Spanish chorizo, Calabrian peppers, shaved fennel, Riesling white wine sauce, toasted ciabatta G.F.
– no croutons or crostini

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

SHORT RIB 24
parsnip, potato purée, snap peas

BONEMARROW 28
2 bone marrows, spicy caper relish, grilled ciabatta bread

OYSTER ROCKEFELLER 25
Creamy spinach, herbs, aged parmigiana, bacon and breadcrumbs

LAND

WAGYU TARTARE G.F 28
Japanese Wagyu, pickled mustard seed, capers shallots,
truffle, over crispy rice, topped / caviar

CHARCUTERIE BOARD 27
seasonal handcrafted artisanal cheese, cured meats / traditional accompaniments
G.F. – no croutons or crostini

LEAF

FARM TO TABLE

CAESAR SALAD 16
local sweet gem, homemade caesar 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,
smoked bacon, 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

BURRATA CAPRESE 18
Buffalo milk mozzarella, local organic tomatoes, basil, aged balsamic

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 48
our tender filet is natural angus and aged for 21 days

DRY-AGED BONE-IN RIBEYE 20oz 68
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 62
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 48
this classic cut is aged for 21 days

LARGE SHAREABLE CUTS G.F.

FOR 2 PEOPLE

AGED TO PERFECTION FOR 35+ DAYS
Torch'd 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.

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

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.

SPECIALTY ENTREES

IPA FLAT IRON 8oz 32
caramelized onions, roasted potatoes, IPA chimichurri

PRIME COLORADO LAMB CHOPS 62
lyonasse potatoes, organic grilled asparagus, six peppercorn sauce

ELK CHOP 58
Porcini crusted, coriander blackberry jam, Barolo wine reduction whipped rutabaga and Swiss chard

1/2 JIDORI CHICKEN 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. 52
Misoyaki, seafood dumpling, bok choy, yuzu butter sauce

WILD ISLES KING SALMON G.F. 29
Butternut squash, sautéed spinach, mango chutney

RICOTTA GNOCCHI 27
ricotta cheese cream parmesan Reggiano sauce, shaved black truffle

RIGATONI SHORT RIB 32
creamy winter mushrooms, peas aged parmesan

SIDES & MORE

PARMESAN TRUFFLE FRENCH FRIES G.F. 15
+\$7 Shaved Truffle

CREAM OR SAUTÉED SPINACH G.F. 12

CREAM OR LOCAL STREET CORN G.F. 12
bell pepper, Parmesan Reggiano

WILD MUSHROOMS G.F. 12

TRUFFLE MAC AND CHEESE 24

GRILLED ASPARAGUS 15
béarnaise sauce

LOADED MASHED POTATO 13
smoked applewood bacon, sour cream, cheddar cheese

LOADED BAKED POTATO 12

TRUFFLE POTATO PUREE 16

AGED PARMESAN BRUSSELS SPROUTS 13
Balsamic glazed

LOCAL SEASONAL VEGETABLES 13

SAUCES & TOPPING

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

CARAMELIZED ONIONS G.F. 5

PEPPERCORN 4

6 OZ WILD AUSTRALIAN LOBSTER TAIL 42

JUMBO SHRIMP SCAMPI 21

SCALLOPS 22

BONE MARROW 18

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.