

Q



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

\$75 per person spending minimum, 2 hour dining time

## STARTERS

### REEF

**OYSTERS HALF SHELL (6)** 25  
traditional preparation

**SHRIMP COCKTAIL** G.F 25  
bloody mary cocktail sauce

**CRISPY CALAMARI & SHISHITO PEPPERS** 22  
housemade marinara, chipotle aioli

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

### 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** 16  
local baby iceberg lettuce, Maytag Farms blue  
cheese, cherry tomatoes, red onion,  
smoked bacon, bleu cheese dressing

**GREYSTONE SALAD** 17  
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

## 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.

### ALL STEAKS CAN SURF

Add on Lobster Tail +45 or Shrimp Scampi +25

**WET-AGED FILET MIGNON CENTER CUT** 8oz 59  
our tender filet is natural angus and aged for 21 days

**DRY AGED BONELESS RIBEYE** 14oz 72  
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 54  
this classic cut is aged for 21 days

#### 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

**PRIME COLORADO LAMB CHOPS** 59  
lyonasse potatoes, organic grilled  
asparagus, six peppercorn sauce

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

**WILD ISLES KING SALMON** G.F 45  
Butternut squash, sautéed spinach,  
mango chutney

**RICOTTA GNOCCHI** 45  
ricotta cheese cream parmesan  
Reggiano sauce, shaved black truffle

## SIDES & MORE

**LOADED BAKED POTATO** G.F 12

**PARMESAN TRUFFLE FRENCH FRIES** G.F 16  
+\$7 Shaved Truffle

**CREAM OR SAUTÉED SPINACH** G.F 12

**SAUTEED WILD MUSHROOMS** G.F 15

**TRUFFLE MAC AND CHEESE** 24

**ROASTED BRUSSEL SPROUTS** 18  
pancetta, dates, goat cheese fondue, roasted almonds

## 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

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.



Q