



GREYSTONE
The Steakhouse Wildly Original

BACHELOR PARTIES

JOIN US & CELEBRATE IN STYLE | #STONECOLD

Open Daily at 4pm til Midnight | Happy Hour Daily from 4:30pm-7pm | Private Dining & Buyout Options Available
658 5th Ave | San Diego, CA 92101 | (619) 232-0225 | info@greystonesteakhouse.com | www.greystonesteakhouse.com

3.2.1...Engaged

DINE AND BE ENTERTAINED LIKE A ROLLING STONE AT THE STEAKHOUSE BY GREYSTONE
FOR LADIES NIGHTS OR BROMANCE TO CELEBRATE THIS SPECIAL OCCASION.

THE STEAKHOUSE BY GREYSTONE OFFERS MULTIPLE BACHELOR/BACHELORETTE ACCOMMODATIONS FOR PRIVATE DINING, WINE CELLAR
SURROUNDINGS OR FRONT ROW PATIO DINING IN THE HISTORIC GASLAMP QUARTER TO CELEBRATE THE FINAL DESTINATION. STUMBLING
DISTANCE FROM ALL MAJOR NIGHTCLUBS; LOCATED IN THE HEART OF THE GASLAMP & PETCO PARK.

OUR AMENITIES OFFER THE FOLLOWING:

CUSTOMIZED PRIX-FIX MENUS

SOMMELIER SERVICE

SURROUND SOUND DINING

MULTIPLE HOUR DINING IN THREE LEVELS OF EVENT SPACES

ONYX BAR COCKTAIL RECEPTION

LOUNGE AND TELEVISION RECEPTION

PROJECTION SCREEN SERVICES

GLUTEN FREE DISHES

VEGETARIAN MENU

AN ARTFUL BLEND BETWEEN THE MODERN AMERICAN STEAKHOUSE AND A CHIC LOUNGE
PERFECT FOR THE BRIDE OR GROOM WANTING THE PERFECT MIDDLE GROUND BETWEEN THE TWO.



Menu 1: \$79

INCLUDES A ROUND OF HSE SHOTS & A
ROUND OF HSE DRINKS

Choice of Starter:

BLT WEDGE

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

SOUP DU JOUR

Choice of Entrée:

WILD ISLES KING SALMON

honey dijon glaze, garlic mashed potatoes, spring vegetables

ROASTED BONE-IN CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

USDA PRIME NEW YORK

this classic cut is aged for 21 days, Herb Garlic Mashed Potatoes

Entrée Enhancements

JUMBO SHRIMP SCAMPI \$25

TRUFFLE BUTTER \$ 6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

Entrée Complements (\$20 each • serves 4-5 guests)

WILD MUSHROOMS
CREAM OF SPINACH
GRILLED ASPARAGUS
BRUSSELS SPROUTS
SAUTEED SPINACH

YUKON GOLD POTATO PUREE
MACARONI & CHEESE
ELOTE
PARMESAN TRUFFLE FRENCH FRIES

Menu 2: \$100

INCLUDES A ROUND OF HSE SHOTS & A ROUND OF HSE DRINKS

Choice of First Course:

BLT WEDGE

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

CEASAR SALAD

local sweet gem, homemade caesar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons

SOUP DU JOUR

For the table:

CRAB CAKES

blue crab, chives, celery remoulade, mango chutney

STEAK LOLLIPOP

Cognac Peppercorn Sauce

Choice of Entrée:

WILD ISLES KING SALMON

honey dijon glaze, garlic mashed potatoes, spring vegetables

USDA PRIME NEW YORK

this classic cut is aged for 21 days, Herb Garlic Mashed Potatoes

ROASTED BONE-IN CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

USDA PRIME FILET MIGNON

this tender filet is wet-aged for 21 days, Herb Garlic Mashed Potatoes

Entrée Enhancements

JUMBO SHRIMP SCAMPI \$25

TRUFFLE BUTTER \$6

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$45

Entrée Complements (\$20 each • serves 4-5 guests)

WILD MUSHROOMS
CREAM OF SPINACH
GRILLED ASPARAGUS
BRUSSELS SPROUTS
SAUTEED SPINACH

YUKON GOLD POTATO PUREE
MACARONI & CHEESE
ELOTE
PARMESAN TRUFFLE FRENCH FRIES