



BACHELORETTE PARTIES

JOIN US & CELEBRATE IN STYLE | #STONESEXY

658 5th Ave | San Diego, CA 92101 | (619) 232-0225 | 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

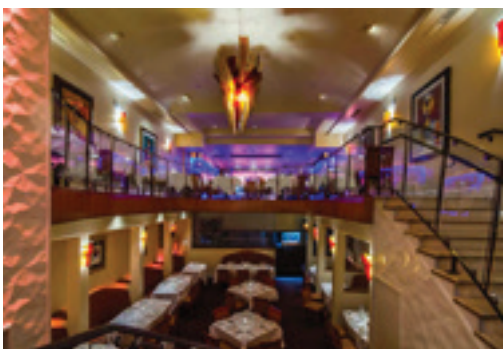
LOUNGE AND TELEVISION RECEPTION

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 TOAST OF PROSECCO

Choice of Starter:

CEASAR SALAD

local lettuce, lemon Caesar dressing, grilled ciabatta, shaved asiago

SOUP DU JOUR

Choice of Entrée:

PENNE PORTOBELLO

portobello mushrooms, peas, spicy vodka pink sauce

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
SAUTEED SPINACH
GRILLED ASPARAGUS
BRUSSELS SPROUTS

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

Menu 2: \$100

INCLUDES TWO TOASTS & CHEERS OF PROSECCO OR A ROUND OF
HSE DRINKS & SHOTS

Choice of First Course:

CEASAR SALAD

local lettuce, lemon Caesar dressing, grilled ciabatta, shaved asiago

BLT WEDGE

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

GREYSTONE SALAD

Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground
lemon vinaigrette, truffle croutons, cucumber

For the table:

STEAK LOLLIPOP

Cognac Peppercorn Sauce

CRISPY CALAMARI & SHISHITO PEPPERS

housemade marinara, chipotle aioli

Choice of Entrée:

WILD ISLE'S 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

PRIME FILET MIGNON

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

TRUFFLE GNOCCHI

ricotta cheese, cream, Parmesan Reggiano sauce, black truffle

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