



*GREYSTONE*  
The Steakhouse Wildly Original

# BACHELORETTE PARTIES

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JOIN US & CELEBRATE IN STYLE | #STONESEXY

658 5th Ave | San Diego, CA 92101 | (619) 232-0225 | [www.greystonesteakhouse.com](http://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

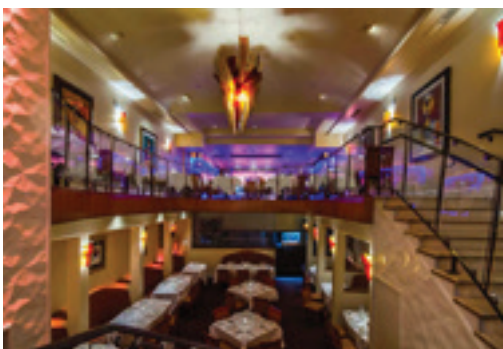
LOUNGE AND TELEVISION RECEPTION

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 A TOAST OF PROSECCO OR A ROUND OF 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*

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TRUFFLE BUTTER \$6

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CREAM OF SPINACH  
GRILLED ASPARAGUS  
BRUSSELS SPROUTS  
SAUTEED SPINACH

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