



STARTERS

<b>OYSTERS HALF SHELL (6)</b> champagne lemon granita	24
<b>SHRIMP COCKTAIL</b> bloody mary cocktail sauce. G.F	25
<b>CHILLED SHELLFISH PLATTER TOWER</b> maine lobster, jumbo shrimp, oysters, stone crab, tuna tartare horseradish, cocktail sauce, mustard aioli. G.F PETITE X2 57      GRANDE X4 114	
<b>AHI TUNA WONTON TACO</b> green onion, toasted sesame seed, ponzu, avocado mousse, seaweed	24
<b>CAVIAR 1 OZ</b> blini, chive, crème fraîche	55
<b>CRISPY CALAMARI &amp; SHISHITO PEPPERS</b> housemade marinara, chipotle aioli	22

<b>WAGYU TARTARE</b> Japanese Wagyu, pickled mustard seed, capers shallots, truffle, over crispy rice, topped / caviar	25
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<b>SMOKED MUSSELS</b> Spanish chorizo, Calabrian peppers, shaved fennel, Riesling white wine sauce, toasted ciabatta	25
<b>LUMP CRAB CAKE</b> blue crab, chives, celery remoulade, mango chutney	24
<b>BROILED OYSTERS</b> butter, lemon, white wine sauce, fresh parsley, toasted ciabatta bread	27
<b>BRAISED NATURAL SHORT RIB</b> port wine sauce, whipped potatoes, peas, carrots, watermelon radish. G.F	25
<b>CHARCUTERIE BOARD</b> seasonal handcrafted artisanal cheese, cured meats / traditional accompaniments.	29
<b>BONE MARROW</b> grilled ciabatta bread, smoked salt, applewood bacon	25

FARM TO TABLE

G.F. – no croutons or crostini	
<b>CEASAR SALAD</b> local lettuce, homemade Caesar dressing, Parmesan Reggiano, herb croutons +2 white anchovies +3 Parmesan Basket	15
<b>BLT WEDGE</b> local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, bleu cheese dressing	16
<b>GREYSTONE SALAD</b> Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons, cucumber wrap	15
<b>STRAWBERRY CAPRESE</b> organic cherry tomato, strawberry gazpacho, purple basil, black olives, local herbs Vegan E.V.O.O	15

<b>SOUP</b> Du Jour	15
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SIDES & MORE

<b>LOADED BAKED POTATO</b> G.F	12
<b>BLOOMING ONION</b>	16
<b>PARMESAN TRUFFLE FRENCH FRIES</b> G.F	15
<b>CREAM OF SAUTEED SPINACH</b> G.F	13
<b>CREAM OF LOCAL STREET CORN</b> bell pepper, Parmesan Reggiano. G.F	13
<b>SAUTEED WILD MUSHROOMS</b> G.F	13
<b>TRUFFLE MAC AND CHEESE</b>	24
<b>LIVE MAINE LOBSTER MAC AND CHEESE</b>	45
<b>BAKED GREEN BEAN – MUSHROOM CASSEROLE</b> G.F smoked gouda cream, chili, garlic, topped / fried shallots	16
<b>BRUSSELS SPROUTS</b> pancetta, dates, goat cheese foam	14

POTATO YOUR WAY

made with yukon golden potatoes	
<b>CLASSIC</b>	13
<b>BONE MARROW POTATO PURÉE</b>	20
<b>BLACK TRUFFLE POTATO PURÉE</b>	17
<b>SMOKED APPLEWOOD BACON, CHEDDAR</b>	14

SPECIALTY ENTREES

**NEW ZEALAND FRENCH CUT LAMB CHOPS** 53  
pistachio crusted, local mint risotto,  
cabernet reduction

**ELK CHOP** 53  
Porcini crusted, coriander blackberry jam,  
Barolo wine reduction whipped rutabaga  
and Swiss chard

**JIDORI CHICKEN BREAST** 30  
pancetta fingerling potatoes, roasted shallots,  
tomato coulis rosemary, champagne  
herb a jus. G.F

**FILET MIGNON & PORTOBELLO** 65  
grilled portobello, asparagus, Yukon potato  
flower, bordelaise

**SURF AND TURF** 90  
8 oz, prime Wet- Aged filet mignon,  
1/2 Live Maine Lobster

**FILET OSCAR** 69  
crab meat, asparagus, bearnaise sauce

**CHILEAN SEABASS** 47  
blackened, celery root puree, roasted butternut  
squash chestnuts,spring peas, yellow coulis

**WILD ISLES KING SALMON** 33  
wasabi mashed potatoes, sauteéd spinach,  
mirin, ginger, soy glaze, topped / mango  
chutney

**STUFFED GNOCCHI** 38  
ricotta cheese cream parmesan Reggiano  
sauce, shaved black truffle

**OXTAIL TORTELLACCI** 29  
homemade tortellacci pasta, oyster mushrooms,  
spring peas, Parmigiano Reggiano

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.

**FILET MIGNON CENTER CUT** 8oz 53

**BONE-IN RIB EYE** 20oz 66

**NEW YORK CENTER CUT** 14oz 55

**WAGYU SKIRT STEAK** 64  
American wagyu, chimichurri sauce.  
6 Oz +\$8/oz



和牛WAGYU

ALL WAGYU IS HAND CUT TO ORDER

**GREG NORMAN AUSTRALIAN WAGYU A8**  
Greg Norman Wagyu Beef Farm the highest  
quality Australian Wagyu Beef  
• New York 15 per oz  
• Eye of Ribeye 16 per oz G.F. G.F

A5 Wagyu beef from Miyazaki prefecture is  
among the finest and most luxurious brands  
of beef in the world. Miyazaki Beef is 100%  
Fullblood Japanese Wagyu from Miyazaki  
Prefecture. The breed of cow that is used  
is Kuroge Wagyu, also known as "Japanese  
Black". It is one of four Wagyu breeds that  
exist today. A highly sought-after selection  
of A5 Japanese Miyazaki Wagyu is  
Miyazakigyu, which is world-renowned  
for its intricate, snowflake-like marbling.  
Miyazakigyu exhibits a buttery, tender  
texture that offers an upscale eating  
experience.

**JAPANESE MIYAZAKI PREFECTURE A5**  
New York 32 per oz, minimum 6oz.

LARGE SHAREABLE CUTS

FOR 2 PEOPLE  
AGED TO PERFECTION FOR 35+ DAYS  
Torched herb butter table side

**PORTERHOUSE** 44 OZ MP  
(36 DAYS AGED)

**TOMAHAWK STEAK** MP  
(36 DAYS AGED)

SAUCES & TOPPINGS

**CREAM HORSERADISH** G.F. 4

**BEARNAISE** 5

**TRUFFLE BUTTER** G.F. 5

**BRANDY COGNAC** G.F.

**BEEF BONE BORDELAISE** G.F. 5

**CHIMICHURRI** G.F. 5

**BONE MARROW** G.F. 19

**CARAMELIZED ONIONS** G.F. 5

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**

3.75% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & 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= Gluten Free | V= Vegan | VG= Vegetarian | D= Dairy Free | 18% Gratuity on Parties of 6 + & 4 Split fee