



GREYSTONE
The Steakhouse Wildly Original

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

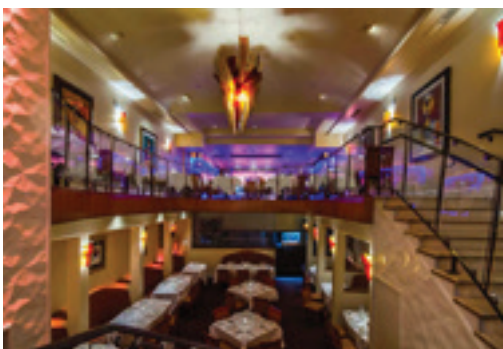
LOUNGE AND TELEVISION RECEPTION

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:

ROASTED MUSHROOM RIGATONI

RED WINE- POMADORO / PARMESAN REGIANO

ZESTY HERBED CHICKEN

ROASTED / PANCETTA FINGERLING POTATOES / ROSEMARY LEMON / NATURAL BRASSICA SAUCE

10 O Z. PRIME NEW YORK

21 DAYS WET-AGED / HERB AND GARLIC MASHED POTATOES

Entrée Enhancements

2 JUMBO SCALLOPS \$16

CRAB CAKE \$20

JUMBO SHRIMP SCAMPI \$16

SHAVES OF ITALIAN TRUFFLE \$12

8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

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

SAUTEED WILD MUSHROOMS

KIMCHI BRUSSELS SPROUTS

CREAM OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE

MACARONI & CHEESE

CREAM OF LOCAL STREET CORN 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 ICEBURG LETTUCE/MAYTAG FARMS BLUE CHEESE/ CHERRY TOMATOES/ APPLEWOOD BACON/BLUE CHEESE
DRESSINGS

GREYSTONE SALAD

ENCINTAS LIVING LETTUCE / CARAMELIZED WALNUTS / BOSCH PEAR / MAYTAG BLUE CHEESE / STONE GROUND LEMON
VINAIGRETTE / TRUFFLE CROUTON

For the table: CHARCUTERIE BOARD

SEASONAL HANDCRAFTED ARTISINAL CHEESE/ CURED MEATS/ WITH TRADITIONAL ACCOMPANIMENTS

CRISPY CALAMARI & SHISHITO PEPPERS

HOUSEMADE MARINIARA / CHIPOTLE AIOLI

Choice of Entrée:

WILD ISLE'S KING SALMON

WASABI MASHED POTATOES / SAUTEED SPINACH / MIRIN / GINGER / SOY GLAZE / MANGO CHUTNEY

ZESTY HERBED CHICKEN

PANCETTA FINGERLING POTATOES/ ROASTED SHALLOTS/ ROSEMARY/ CHAMPAGNE HERB AJUS

PRIME FILET MIGNON

21DAYS WET-AGED/HERB AND GARLIC MASHED POTATOES

STUFFED GNOCCHI

RICOTTA CHEESE / CREAM PARMESANO REGGIANO SAUCE / SHAVED BLACK TRUFFE

Entrée Enhancements

2 JUMBO SCALLOPS \$16
CRAB CAKE \$20

JUMBO SHRIMP SCAMPI \$16
SHAVES OF ITALIAN TRUFFLE \$12
8 OZ WILD AUSTRALIAN LOBSTER TAIL \$29

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

SAUTEED WILD MUSHROOMS
KIMCHI BRUSSELS SPROUTS
CREAM OF SAUTEED SPINACH

YUKON GOLD POTATO PUREE
MACARONI & CHEESE
CREAM OF LOCAL STREET CORN
PARMESAN TRUFFLE FRENCH FRIES