

# GREYSTONE STEAK & SEA

RARE CUTS. DONE WELL.

## // VEGETARIAN MENU //

### **PORTOBELLO C.F. // 18**

ARTICHOKE GORGONZOLA / CHOPPED BLEND MIXED BELL PEPPER SAUCE

### **GREYSTONE // 13**

ENCINITAS LIVING LETTUCE / CARAMELIZED WALNUTS / BOSCH PEAR /  
MAYTAG BLUE CHEESE / LEMON MUSTARD / VINAIGRETTE / TRUFFLE CROUTONS

### **THE WEDGE // 12 GF**

ORGANIC ICEBERG / MAYTAG FARMS BLUE CHEESE /  
CHERRY TOMATOES / BLUE CHEESE DRESSING

### **BRUSSEL CAESAR // 12**

WHOLE LEAF ROMAINE / CIABATTA CROSTINI / SHAVED PARMESANO ROMANO /  
SHAVED BRUSSELS SPROUTS

### **NOT THE AVERAGE CAPRESE C.F. // 15**

ORGANIC BASIL / MINT / CALIFORNIA HEIRLOOM / TOMATOES / STRAWBERRIES /  
BURRATA RITAGLI / BALSAMIC REDUCTION E.V.O.O.

### **PASTA PRIMAVERA // 25**

LOCALLY SOURCED VEGETABLES / SPICY PINK VODKA SAUCE

### **PENNE PESTO C.F. D.F. // 27**

CHERRY TOMATOES / ZUCCHINI / MUSHROOMS / GARLIC / E.V.O.O. / PESTO

### **CREAMY PAPPERDELLE TRUFFLE // 29**

SPINACH / TRUFFLE / CREAM

### **VEGAN WILDRICE W/ YOUNG BROCCOLONI D.F. & V. // 22**

ARTICHOKE / PORTOBELLO / ASPARAGUS /  
BRUSSELS SPROUTS / PICATA SAUCE

### **PORTOBELLO STEAK // 27**

POACHED PEAR / DRY FIG PORT REDUCTION /  
CRISPY TRUFFLE RISOTTO CAKE

### **MAC & CHEESE // 21**

LOCALLY SOURCED VEGETABLES  
ZUCCHINI / SQUASH / CARROTS