

## SHAREABLES

FILET TARTARE <small>G.F. (NO CROSTINI) - D.F.</small> prime filet / coturnix quail egg / stone ground / capers / shallots / truffle / ciabatta crostini / citrus segment	23.95	LUMP CRAB CAKE <small>D.F. G.F.</small> blue crab / stone ground aioli / grilled heart of palm	23.95
CAJUN SHRIMP ETOUFFEE cajun creamy creole / toasted brioche	24.95	A TWIST TO WILD BOAR Soft Polenta/ bell peppers/ crushed tomatoes G.F.	18.95
CRISPY CALAMARI & SHISHITO PEPPERS housemade marinara / chipotle aioli	18.95		
		WILD CURED MEATS & CHEESES seasonal hand-crafted artisanal cheese and cured meats with traditional accompaniments	23.95

\*UPON AVAILABILITY

## FARM TO FORK

CAESAR SHAVED BRUSSELS SPROUTS classic romaine ceaser / shaved brussels sprouts add anchovies \$2	13.95
BLT WEDGE local baby iceberg lettuce / Maytag Farms blue cheese / cherry tomatoes / Applewood bacon /blue cheese dressing	14.95
ORGANIC GREYSTONE Encinitas living lettuce / caramelized walnuts/ bosc pear / Maytag farms blue cheese / stone ground lemon vinaigrette / truffle croutons	15.95
SOUP DU JOUR - FRESH DAILY	11.95

## PIER SIDE PICKS

EAST COAST OYSTERS <small>G.F. - D.F.</small> iced champagne ginger shallot mignonette /classic accompaniments	23.95
DOMESTIC OR OSSETRA <small>G.F.</small> STURGEON CAVIAR classic accompaniments	MP
JUMBO SHRIMP COCKTAIL <small>G.F. - D.F.</small> white gulf shrimp / spicy horseradish / cocktail sauce	22.95
CHILLED SHELLFISH 1-2 GUESTS ASSORTMENT <small>D.F. G.F.</small> 3-4 GUESTS white gulf shrimp / fresh oysters / australian lobster tail / alaskan king crab legs	57.95 114.95

## SAUCES & TOPPINGS

MAYTAG & APPLEWOOD BACON BUTTER	3.95
CAJUN RUBBED	4.95
6OZ WILD AUSTRALIAN COLD WATER LOBSTER TAIL	19.95
CREAM HORSERADISH	2.95
LUMP CRAB / OSCAR STYLE	16.95
WALLA WALLA CARAMELIZED ONIONS	4.95
BÉARNAISE SAUCE	2.95
VEAL BONE BORDELAISE SAUCE	2.95
SIX PEPPERCORN SAUCE	2.95

### MEAT TEMP LEGEND

RARE: COOL RED CENTER  
MEDIUM RARE: RED CENTER  
MEDIUM: PINK CENTER. TOUCH OF RED  
MEDIUM WELL BUTTERFLY: BROWN. PINK CENTERWELL  
DONE BUTTERFLY: BROWN CENTER NO PINK

### PHOTO OP!

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## LAND & SEA

APPLEWOOD SMOKED  
CHINOOK SALMON \*\*G.F. (NO SAUCE) 34.95  
served medium / broccolini / organic  
carrots / champagne unagi sauce

MISO CHILEAN SEA BASS \*\* G.F. D.F. 46.95  
sautéed spinach / shitake / spring peas /  
yuzo hanakatzu glaze

## FINAL CUTS

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 GF and DF.

8 OZ FILET MIGNON 54.95  
CENTER CUT G.F. - D.F.

14 OZ NEW YORK 55.95  
CENTER CUT G.F. - D.F.

20 OZ BONE-IN RIB EYE G.F. - D.F. 64.95

### AGED TO PERFECTION AGED FOR 35 DAYS +

44 OZ PORTERHOUSE G.F. - D.F. MP  
SERVES 2 (36 DAYS AGED)

TOMAHAWK STEAK G.F. - D.F. MP



### 和牛 WAGYŪ

ALL WAGYU IS HAND CUT TO ORDER D.F. G.F.  
exotic salts upon request

AUSTRALIAN WAGYU A8  
domestic fullblood wagyu  
15 per oz / minimum 8 oz

JAPANESE MIYAZAKI PREFECTURE AS  
mild climate / ideal conditions for raising cattle  
26 per oz / minimum 6 oz

AMERICAN WAGYU  
domestic wagyu & angus cross-breed  
angus texture with wagyu flavor  
15 per oz / minimum 8 oz

## ENTREES

BISON TENDERLOIN FILET D.F. G.F. 55.95  
filet / poached pear / dry fig port / reduction / crispy truffle  
risotto cake

ELK CHOP D.F. 56.95  
porcini rubbed / coriander-blackberry / pancetta / fingerling  
potatoes / shitake

WILD BOAR PASTA 32.95  
rigatoni / sausage / portobello mushrooms / fennel /  
organic tomatoes / goat cheese

GLAZED BOURBON 34.95  
PORK CHOP  
apricot / polenta / pickled carrots

ZESTY HERBED CHICKEN G.F. - D.F. 29.95  
pancetta fingerling potatoes / roasted shallots /  
rosemary / champagne herb ajus

## SIDES & MORE

LOADED BAKED POTATO G.F. 10.95

GARLIC YUKON G.F. 11.95  
GOLD POTATO PUREE

CREAM OF SPINACH OR SAUTEED 12.95

PARMESAN TRUFFLE 14.95  
FRENCH FRIES

GRILLED ASPARAGUS G.F. - D.F. 13.95

BROCCOLINI D.F. 12.95  
LEMON ZEST / PANKO CRUSTED

SAUTEED WILD G.F. - D.F. 11.95  
MUSHROOMS

BRUSSELS SPROUTS G.F. 12.95  
APPLEWOOD BACON / DATES /  
GOAT CHEESE / BALSAMIC FIG GLAZE

CORN & APPLEWOOD BACON G.F. 12.95  
PARMESAN PAPRIKA AIOLI

LUMB CRAB & 20.95  
BÉARNAISE ASPARAGUS G.F.

LOBSTER 18.95  
MACARONI & CHEESE

3.75% surcharge will be added o 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.