

# GREYSTONE

prime steakhouse & seafood

**\$60 PER PERSON**

choice of:  
GREYSTONE SALAD G.F.  
butter lettuce/candied pecans/pears/Maytag blue cheese/ lemon mustard vinaigrette

WEST COAST OYSTERS G.F-D.F  
1/2, served with classic accompaniments

CAJUN SHRIMP +\$3  
spicy cajun shrimp in a etouffee sauce

choice of:  
SIGNATURE CAESAR SALAD

**\$50 PER PERSON**

SHRIMP COCKTAIL +\$3

WILDBOAR SAUSAGE G.F-D.F  
drumhead red cabbage, vidalia onion sundried tomatoes/california red pepper/pinot noir reduction

**ENTREE**

choice of:  
BUFFALO TENDERLOIN G.F  
poached pear/dry fig/Swiss chard/garlic mash/port reduction

FILET MIGNON G.F- D.F +\$3  
8 oz, 21-day aged

MISO GLAZED CHILEAN SEA BASS  
sautéed spinach/shiitake/spring peas/yuzu hanakatzu glaze

**ENTREE**

choice of:  
APPLEWOOD SMOKED CHINOOK SALMON  
served medium, broccolini, carrots

NEW YORK SIRLOIN G.F- D.F+\$3  
16 oz, 14-day aged prime

ZESTY HERB CHICKEN  
pancetta/fingerling potatoes/roasted shallots/rosemary/champagne herb a jus

**DESSERT**

choice of:  
LIMONCELLO SPONGE CAKE

HOMEMADE TIRAMISU

CHOCOLATE MOUSSE CAKE

**DESSERT**

Choice of:  
NY CHEESECAKE

CHOCOLATE MOUSSE CAKE

## SIDES

choice of:

MASHED POTATOES \$ 9

TRUFFLE PARMESAN FRIES \$12

BRUSSELS SPROUTS, BACON, FIGS, GOATCHEESE, BALSAMIC GLAZE \$ 9

SAUTEED MUSHROOMS \$8

CORN & APPLEWOOD BACON, AIOLI \$8

CREAMED OR SAUTEED SPINACH \$8

PANCETTA MAC AND CHEESE \$14

3.75% surcharge will be added to all guest checks to help cover increasing costs and support recent increases to minimum wage and benefits for our dedicated team

No splitting. No substitutions. 18% gratuity on parties of 6 or more.