

GREYSTONE - AN ICON IN THE GASLAMP



Greystone Prime Steakhouse & Seafood has been proudly serving San Diego in the Gaslamp Quarter since 1999. Greystone's historic landmark holds a special place in Gaslamp's rich and colorful history.

This Florentine-Italianate architectural style building was originally a two-story brick building constructed in 1874 by Ralph Granger. Thirteen years later, two more stories were added. Upon the completion of the upper levels in 1887, the Public Library moved-in and occupied the third floor. In 1891, the City of San Diego purchased the building and the City of San Diego Government offices were moved into the building.

The Police Department occupied the first floor and the Council Chambers occupied the fourth floor. The first San Diego Mayor, Edwin Capp, office occupied our building.

Mayor Louis Wilde began his services in this building in 1917. Mayor Wilde is best known for donating the Horton Plaza fountain to the City in 1910. Mayor Wilde's own home and the U.S. Grant Hotel that he also owned were located on 'D' Street, which he renamed to Broadway. The City Hall housed the City of San Diego Government offices for 35 years

Our home has survived numerous architectural and ownership changes throughout the years. In 1923, the building was renovated into The Rivoli Theatre, housing 323 seats, The Savoy Theater, The Diana, The Roxy, Bijou Theatre, Cinema XXX, and Pussycat are all famous venues that have previously occupied our home.

Today, what was the old City Hall is occupied by Greystone on the first floor, retail on second floor, and live/work loft units on the third and fourth floors. In 1995, The building was restored as part of the Gaslamp Quarter preservation and is now home to one of San Diego's highest rated restaurants.

Greystone Prime Steakhouse & Seafood opened its doors in 1999, and since then has grown to become a top destination in San Diego's Gaslamp District.



Our Finest Hour

Cocktails

BUTTERFLY -8

gin / butterfly pea extract / lemon topped
with champagne

BLACKBERRY SMASH MULE -8

vodka / blackberry purée / fresh lime juice /
ginger beer / angostura bitters

SAN DIEGO SUNSET -8

tequila / hibiscus / splash of pineapple

MIDWAY -8

coconut rum / white chocolate liqueur /
pineapple juice

IT'S BOURBON HONEY -8

bourbon / maple / lemon / soda

STONE OLD FASHIONED -10

aged bourbon / bitters / demerara sugar /
luxardo cherry / orange peel

MANGO BELLINI - 6

prosecco, mango puree

Other Drinks

HOUSE RED- by the glass -6

HOUSE WHITE- by the glass -6

CHAMPAGNE- by the flute -5

Bottled Beer

ALL BOTTLES \$5

BUD LIGHT

/ BLUE MOON / CORONA /

COORS LIGHT / GUINNESS / HEINEKEN

/ MICHELOB ULTRA / MILLER LITE

HEINEKEN ZERO

Stone Favorites

OYSTERS -1.50ea

(four minimum per order)

CREAM OF LOCAL STREET CORN -9.50

bell pepper, parmesan

TRUFFLE BEER-BATTERED PARMESAN FRIES -5

BRUSSELS SPROUTS -7

pancetta, dates, goat cheese foam

LOADED FRIES -10

Beer battered fries / crema / melted cheddar
/ bacon bits / chives

TACOS - 6

Blackened salmon or garlic prime beef
Shaved red cabbage/ corn pic o/ chipotle aioli/ lime
(no combinations)

TRUFFLE MAC -11

Creamy Mac & cheese / parmesan bread crumbs
/ white truffle oil

CALAMARI -9

spicy aioli / homemade marinara

BLT WEDGE SALAD -8

local baby iceberg lettuce, Maytag Farms blue
cheese, cherry tomatoes, red onion,
roasted pork belly, blue cheese dressing.

LUMP CRAB CAKE -11 G.F.

blue crab / stone ground aioli / local greens salad

DRY AGED NEW YORK STRIP -18

served with yukon potato puree

AHI TUNA TARTARE WONTON TACO. 12.95

Green onion, toasted sesame seed, ponzu, avocado,
avocado mousse, seaweed

SMOKED MUSSELS. 12.95

spanish chorizo, Calabrian peppers, shaved fennel,
riesling white wine sauce, toasted ciabatta.

BROILED OYSTER 11.95

butter, lemon, white wine sauce, fresh parsley,
toasted ciabatta bread

CHARCUTERIE BOARD 14.95

seasonal handcrafted artisanal cheese, cured meats
with traditional accompaniments.

GREYSTONE SIGNATURE HOAGIE 14.95

aged N.Y. strip, triple creme brie bell peppers,
onion, chipotle aioli