



## STARTERS

### REEF

**OYSTERS HALF SHELL (6)** 24  
traditional preparation

**SHRIMP COCKTAIL** G.F. 26  
bloody mary cocktail sauce

**CHILLED SHELLFISH PLATTER TOWER** G.F.  
maine lobster, jumbo shrimp, oysters, stone crab, tuna tartare horseradish,  
cocktail sauce, mustard aioli  
PETITE X2 68      GRANDE X4 135

**CRISPY CALAMARI & SHISHITO PEPPERS** 24  
housemade marinara, chipotle aioli

**SMOKED MUSSELS** 26  
Spanish chorizo, Calabrian peppers, shaved fennel, Riesling white wine sauce,  
toasted ciabatta G.F. – no croutons or crostini

**SIGNATURE CRAB CAKES** 26  
blue crab, chives, celery remoulade, mango chutney

### LAND

**WAGYU TARTARE** G.F. 28  
Japanese Wagyu, pickled mustard seed, capers shallots,  
truffle, over crispy rice, topped / caviar

**CHARCUTERIE BOARD** 32  
seasonal handcrafted artisanal cheese, cured meats / traditional accompaniments  
G.F. – no croutons or crostini

## LEAF

### FARM TO TABLE

**CEASAR SALAD** 17  
local sweet jam, homemade ceasar dressing, imported white anchovies, parmigiano reggiano,  
truffle herb croutons G.F. – no croutons or crostini

**BLT WEDGE** 16  
local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted  
pork belly, bleu cheese dressing

**GREYSTONE SALAD** 16  
Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone  
ground lemon vinaigrette, truffle croutons, cucumber wrap  
G.F. – no croutons or crostini

**STRAWBERRY CAPRESE** G.F. 18  
buffalo burrata, organic cherry tomato, strawberry gazpacho, purple basil, black  
olives, local herbs E.V.O.O

### SOUPS

**SOUP** 15  
Du Jour

18% Gratuity on Parties 6 and over.

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

Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.  
G.F.- Gluten Free | Vegan and Vegetarian Menu Available

FINAL CUTS

G.F.

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 Gluten-free.

LARGE SHAREABLE CUTS

G.F.

FOR 2 PEOPLE

AGED TO PERFECTION FOR 35+ DAYS

Torched herb butter table side

WET-AGED FILET MIGNON CENTER CUT

8oz

54

our tender filet is natural angus and aged for 21 days

DRY-AGED BONE-IN RIBEYE

20oz

79

we dry age our ribeyes following our own strict specifications to ensure a hearty flavor profile emarkably tender and flavorful

DRY-AGED NEW YORK CENTER CUT

14oz

56

this classic cut is aged for 21 days

DRY AGED BONELESS RIBEYE

14oz

62

we dry age our ribeyes for 21 days following our own strict specifications to ensure a hearty flavor profile

PORTERHOUSE

44 OZ

148

(36 DAYS AGED)

TOMAHAWK STEAK

48 OZ

MP

(36 DAYS AGED)

MEAT TEMP LEGEND

BLUE SEARED: COLD CENTER  
RARE: COOL RED CENTER

MEDIUM RARE: RED CENTER  
MEDIUM: PINK CENTER. TOUCH OF RED  
MEDIUM WELL: BROWN. PINK CENTER

WELL DONE: BROWN CENTER



和牛WAGYU

ALL WAGYU IS HAND CUT TO ORDER G.F

GREG NORMAN AUSTRALIAN WAGYU A8

Greg Norman Wagyu Beef Farm the highest quality Halal Australian Wagyu Beef

- New York 15 per oz
- Eye of Ribeye 16 per oz G.F.

A5 Wagyu beef from Miyazaki prefecture, known as Miyazakigyu, is one of the finest and most luxurious beef brands in the world. This 100% Fullblood Japanese Wagyu, specifically the Kuroge (Japanese Black) breed, is renowned for its intricate, snowflake-like marbling and buttery, tender texture, offering an upscale eating experience.

JAPANESE MIYAZAKI PREFECTURE A5 (New York 30 per oz, minimum 6oz.)

SPECIALTY ENTREES

**PRIME COLORADO LAMB CHOP** 62  
pan seared, celery root, rutabaga, sweet potato, butternut squash, fig and red wine demi glaze sauce

**ELK CHOP** 58  
Porcini crusted, coriander blackberry jam, Barolo wine reduction whipped rutabaga and Swiss chard

**JIDORI CHICKEN BREAST** G.F. 35  
pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb a jus

**SURF AND TURF** G.F. 109  
8 oz Prime Filet Mignon, 6oz Lobster tail, mashed potatoes, grilled asparagus, white wine lemon butter sauce

**CHILEAN SEABASS** G.F. 52  
pan seared, bokchoy puree, sauteéd spinach, fresh ginger, sesame oil, plum red wine sauce

**WILD ISLES KING SALMON** G.F. 39  
wasabi mashed potatoes, sauteéd spinach, mirin, ginger, soy glaze, topped / mango chutney

**ALASKAN KING CRAB SPAGHETTI** 48  
organic cherry tomatoes, green onion, lemon zest, brandy light cream

**RICOTTA GNOCCHI** 42  
ricotta cheese cream parmesan Reggiano sauce, shaved black truffle

**SCALLOPS** 44  
macademia crusted, coconut risotto, bokchoy, passion fruit emulsion sauce

SIDES & MORE

**PARMESAN TRUFFLE FRENCH FRIES** G.F. 18  
+\$7 Shaved Truffle

**CREAM OR SAUTÉED SPINACH** G.F. 14

**CREAM OR LOCAL STREET CORN** G.F. 14  
bell pepper, Parmesan Reggiano

**SAUTEED WILD MUSHROOMS** G.F. 14

**TRUFFLE MAC AND CHEESE** 24

**1/2 LOBSTER TAIL MAC AND CHEESE** 38

**GRILLED ASPARAGUS** 17  
béarnaise sauce

**LOADED MASHED POTATOS** 17

SAUCES & TOPPINGS

**CREAM HORSERADISH** G.F. 3

**BEARNAISE** G.F. 3

**TRUFFLE BUTTER** G.F. 4

**BEEF BONE BORDELAISE** G.F. 3

**GORGONZOLA** 4

**CHIMICHURRI** G.F. 3

**BONE MARROW** G.F. 22

**CARAMELIZED ONIONS** G.F. 5

**PEPPERCORN** 4