

STARTERS

REEF

OYSTERS HALF SHELL (6)
25 traditional preparation

SHRIMP COCKTAIL G.F 25
horseradish cocktail sauce

CRISPY CALAMARI & SHISHITO PEPPERS 22
housemade marinara, chipotle aioli

SIGNATURE CRAB CAKE 26
blue crab, chives, celery remoulade, mango chutney

SHELLFISH PLATTER
maine lobster, jumbo shrimp, oysters, tuna tartare,
alaskan king crab, horseradish, cocktail sauce, mustard
aioli
PETITE 75 GRANDE 139

LEAF

FARM TO TABLE

CAESAR SALAD 16
local sweet gem, homemade caesar 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,
smoked bacon, bleu cheese dressing

GREYSTONE SALAD 17
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

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.

ALL STEAKS CAN SURF
Add on Lobster Tail +45 or Shrimp Scampi +25

WET-AGED FILET MIGNON CENTER CUT 8oz 59
our tender filet is natural angus and aged for 21 days

DRY AGED BONELESS RIBEYE 14oz 72
we dry age our ribeyes for 21 days following
our own strict specifications to ensure a hearty
flavor profile

DRY-AGED NEW YORK CENTER CUT 14oz 59
this classic cut is aged for 21 days

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

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

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.

SPECIALTY ENTREES

PRIME COLORADO LAMB CHOPS 59
lyonasse potatoes, organic grilled
asparagus, six peppercorn sauce

ROASTED BONE-IN CHICKEN BREAST G.F 35
pancetta fingerling
potatoes, roasted shallots, tomato
coulis rosemary, champagne herb a
jus

WILD ISLES KING SALMON G.F 45
honey dijon glaze, garlic mashed
potatoes, spring vegetables

RICOTTA GNOCCHI 45
ricotta cheese cream parmesan
Reggiano sauce, black truffle

SIDES & MORE

MASHED POTATOES G.F 12

PARMESAN TRUFFLE FRENCH FRIES G.F 16

CREAM OR SAUTÉED SPINACH G.F 12

SAUTEED WILD MUSHROOMS G.F 15

TRUFFLE MAC AND CHEESE 24

ROASTED BRUSSEL SPROUTS 18
pancetta, goat cheese, balsamic glaze

GRILLED ASPARAGUS 17
bearenaise sauce

SAUCES & TOPPINGS

CREAM HORSERADISH G.F 3

BEARNAISE G.F 3

TRUFFLE BUTTER G.F 4

BEEF BONE BORDELAISE 3

CHIMICHURRI G.F 3

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.