



STARTERS

OYSTERS HALF SHELL (6) 18
traditional preparation

SHRIMP COCKTAIL G.F 22
horseradish cocktail sauce

CHILLED SHELLFISH PLATTER TOWER G.F
maine lobster, jumbo shrimp, oysters, tuna tartare, alaskan king crab,
crab claw horseradish, cocktail sauce, mustard aioli
PETITE X2 55 GRANDE X4 119

CRISPY CALAMARI & SHISHITO PEPPERS 20
housemade marinara, chipotle aioli

BONE MARROW 26
served with crostini

SIGNATURE

CRAB CAKE 25
blue crab, chives, celery remoulade, medley of bell peppers

DECONSTRUCTED WAGYU TARTARE 26
quail egg, chives, mustard, shallots, pickles, capers, toast points

TUNA TARTARE 22
avocado, soy ginger, radish, wonton chip

TASTE OF GREYSTONE MP
1 oz japanese wagyu, minature crab cake, tempura prawn
minimum of 4 guests

CAJUN SHRIMP ETOUFEE 26
served with brioche bread

OYSTER ROCKEFELLER 26
creamy spinach, herbs, aged parmesan, bacon and breadcrumbs

SOUP DU JOUR 13

LEAF

FARM TO TABLE

CAESAR SALAD 15
local sweet gem, homemade caesar dressing, imported white anchovies,
parmigiano reggiano, truffle herb croutons

BLT WEDGE 16
local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes,
red onion, smoked bacon, blue cheese dressing

GREYSTONE SALAD 16
organic Encinitas living lettuce, caramelized walnuts, bosc pear, Maytag farms blue cheese,
stone ground lemon vinaigrette, truffle croutons, cucumber

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.

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.

- WET-AGED PRIME FILET MIGNON CENTER CUT

8oz, this tender filet is wet-aged for 21 days

48
- DRY-AGED PRIME BONE-IN RIBEYE

22oz, this cowboy cut is dry-aged for 21 days

59
- DRY-AGED PRIME NEW YORK CENTER CUT

14oz, this classic cut is aged for 21 days

48

ALL STEAKS CAN SURF
Add On:
Lobster Tail +\$39
Shrimp Scampi +\$25

LARGE SHAREABLE CUTS G.F.
FOR 2 PEOPLE
AGED TO PERFECTION FOR 35+ DAYS
Torch herb butter table side

- PORTERHOUSE 44 OZ

(36 DAYS AGED)

MP
- TOMAHAWK STEAK 48 OZ

(36 DAYS AGED)

MP

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

AUSTRALIAN WAGYU A8

• New York 15 per oz

JAPANESE MIYAZAKI PREFECTURE A5 (New York 32 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

oven roasted fingerling potatoes, grilled asparagus and Madeira sauce

57
- ELK CHOP

pan seared, blackberry demi-glacé, butternut squash purée

57
- ROASTED BONE-IN CHICKEN BREAST G.F

pancetta fingerling potatoes, roasted shallots, tomato coulis rosemary, champagne herb au jus

27
- WILD ISLES KING SALMON G.F

garlic confit puree, seasoned vegetables, polenta and lime bb sauce

33
- CHILEAN SEABASS

pan seared, porcini crusted, mushroom risotto, sauteed vegetables, truffle cream reduction sauce

39
- SURF N’ TURF

6oz wild australain lobster tail, 8oz filet mignon, homemade potato puree, grilled asparagus

99
- LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

39
- TRUFFLE GNOCCHI

stuffed ricotta cheese cream parmesan Reggiano sauce, black truffle

32

SIDES & MORE

- PARMESAN TRUFFLE FRENCH FRIES G.F

CREAM OR SAUTÉED SPINACH G.F

ELOTÉ

cream, bell pepper, Parmesan Reggiano

WILD MUSHROOMS G.F

TRUFFLE MAC AND CHEESE

GRILLED ASPARAGUS

béarnaise sauce

MASHED POTATOES

BRUSSELS SPROUTS

pancetta, goat cheese, balsamic glaze

LOADED BAKED POTATO

16

12

14

12

24

17

12

14

14

SAUCES & TOPPINGS

- CREAM HORSERADISH G.F

BEARNAISE G.F

TRUFFLE BUTTER G.F

BEEF BONE BORDELAISE G.F

CHIMICHURRI G.F

CARAMELIZED ONIONS G.F

6 OZ WILD AUSTRALIAN LOBSTER TAIL

JUMBO SHRIMP SCAMPI

3

3

4

3

3

5

39

25

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