



STARTERS

OYSTERS HALF SHELL (6) 21
traditional preparation

SHRIMP COCKTAIL G.F 23
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 59 GRANDE X4 129

CRISPY CALAMARI & SHISHITO PEPPERS 20
housemade marinara, chipotle aioli

BONE MARROW 28
served with crostini

SIGNATURE

CRAB CAKE 23
blue crab, chives, celery remoulade, medley of bell peppers

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

TUNA TARTARE 24
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

SOUP DU JOUR 13

LEAF

FARM TO TABLE

CAESAR SALAD 16
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 17
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

52
- DRY-AGED PRIME BONE-IN RIBEYE

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

69
- DRY-AGED PRIME NEW YORK CENTER CUT

14oz, this classic cut is aged for 21 days

52

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 18 per oz

JAPANESE MIYAZAKI PREFECTURE A5 (New York 34 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

garlic confit potatoe pureé, port wine reduction poached pear, carrots, cabernet demi-glaze

59
- 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

pancetta potato pureé, sauteed spinach, delicate beurre blanc

33
- CHILEAN SEABASS

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

48
- SURF N’ TURF

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

99
- LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

39
- TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan Reggiano sauce, black truffle

32

SIDES & MORE

- PARMESAN TRUFFLE FRENCH FRIES G.F

16
- CREAM OR SAUTÉED SPINACH G.F

12
- ELOTÉ

cream, bell pepper, Parmesan Reggiano

14
- WILD MUSHROOMS G.F

12
- TRUFFLE MAC AND CHEESE

24
- GRILLED ASPARAGUS

béarnaise sauce

17
- MASHED POTATOES

12
- BRUSSELS SPROUTS

pancetta, goat cheese, balsamic glaze

14
- LOADED BAKED POTATO

14

SAUCES & TOPPINGS

- CREAM HORSERADISH G.F

3
- BEARNAISE G.F

3
- TRUFFLE BUTTER G.F

4
- BEEF BONE BORDELAISE G.F

3
- CHIMICHURRI G.F

3
- CARAMELIZED ONIONS G.F

5
- 6 OZ WILD AUSTRALIAN LOBSTER TAIL

39
- JUMBO SHRIMP SCAMPI

25

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