

RESTAURANT WEEK

\$55PER PERSON

FIRST COURSE

CHOICE OF

SOUP OF THE DAY

WEDGE SALAD

local baby iceberg lettuce, maytag farms blue cheese, cherry tomatoes,
red onion, pancetta, blue cheese dressing

CAESAR SALAD

local sweet gem, homemade Caesar dressing, imported white anchovies,
parmigiano Reggiano, truffle herb croutons

SIGNATURE CRAB CAKE +\$5

blue crab, chives, celery remoulade, mango chutney

TUNA TARTARE +\$8

avocado, soy ginger, radish, wonton chip

SECOND COURSE

CHOICE OF

TRUFFLE GNOCCHI

ricotta, cream, parmesan Reggiano,
black truffle

WILD ISLE'S SALMON

honey dijon glaze, garlic potato puree,
julienne vegetables

DRY-AGED NEW YORK

ROASTED BONE-IN CHICKEN
BREAST

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

CHILEAN SEABASS +\$12

porcini crusted, wild mushroom medley
risotto, julienne vegetables,
truffle bechamel sauce

DRY-AGE BONE-IN RIBEYE +\$19

THIRD COURSE

CHOICE OF

LIMONCELLO SPONGE CAKE

CHOCOLATE HAZELNUT
MOUSSE CAKE +\$2

SIDES

Parmesan Truffle French Fries \$16

Creamed or Sauteed Spinach \$12

Wild Mushroom \$12

Truffle Mac & Cheese \$24

SAUCES & TOPPINGS

Creamed Horseradish \$3

Truffle Butter \$4

Beef Bone Bordelaise \$3

Gorgonzola \$4

ADD ONS:

Jumbo Shrimp Scampi \$25

8 Oz Wild Australian Lobster Tail \$45

SAN DIEGO

Restaurant
Week

SEPT 14 - 21

Presented by California Restaurant Association

BLACKOUT DATES

SEPTEMBER 14TH, 15TH AND 16TH

NO SUBSTITUTIONS

NO SPLITTING

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

GREYSTONE
prime steakhouse & seafood