

THANKSGIVING MENU



GREYSTONE PRIME STEAKHOUSE & SEAFOOD
\$69 PER PERSON • \$32 PER CHILDREN (2-COURSES, 12 AND UNDER)

STARTER

(SELECT ONE)

ORGANIC GREYSTONE +\$3

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

ROASTED BUTTERNUT SQUASH SOUP

cranberry, crème fraîche

PUMPKIN STUFFED RAVIOLI

sage butter sauce

MAIN COURSE

(SELECT ONE)

HAND-CARVED TURKEY

traditional stuffing, sweet potatoes, cranberry sauce, turkey gravy

WILD ISLE'S KING SALMON

pancetta potato puree, sauteed spinach, delicate beurre blanc

DRY-AGED PRIME NEW YORK CENTER CUT +\$8

14oz, this classic cut is aged for 21 days

PRIME AUSTRALIAN LAMB CHOPS +\$6

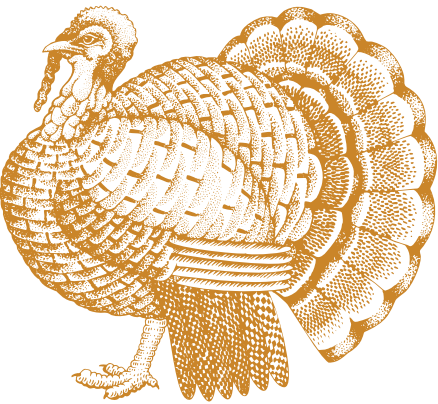
oven roasted fingerling potatoes, grilled asparagus and Madeira sauce

DESSERT

(SELECT ONE)

CHEESECAKE

PUMPKIN PIE



ENJOY THESE ADDITIONAL MENU ITEMS!

LOADED BAKED POTATO G.F

\$14

POTATO PUREE G.F

\$14

PARMESAN TRUFFLE FRENCH FRIES G.F

\$15

CREAM OF SPINACH G.F

\$15

ELOTE

cream, bell pepper, parmesan reggiano

\$14

TRUFFLE MAC AND CHEESE

\$24

LOBSTER MAC AND CHEESE

\$45

SAUTEED SPINACH

\$12



Not valid with other promotions or discounts.
No splitting plates, 18% gratuity added to groups of 6 and up. 3.75% surcharge added. In addition to this menu, we will be serving our regular dinner menu.