

STARTERS REEF

housemade marinara, chipotle aioli

OYSTERS HALF SHELL (6)	23
traditional preparation	
SHRIMP COCKTAIL G.F.	25

horseradish cocktail sauce

CRISPY CALAMARI & SHISHITO PEPPERS 22

SIGNATURE CRAB CAKE 24

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

DECONSTRUCTED WAGYU TARTARE 28 quail egg, chives, mustard, shallots, pickles, capers, toast points

LEAF

FARM TO TABLE

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

– no croutons or crostini

BLT WEDGElocal baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, smoked bacon, bleu cheese dressing

GREYSTONE SALADEncinitas 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 BONE-IN RIBEYE 14oz 78 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 66 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



14

14

16





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 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.

64

28

34

38

47

SPECIALTY ENTREES



PRIME AUSTRALIAN LAMB CHOPSoven roasted fingerling potatoes, grilled asparagus and Madeira sauce

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

WILD ISLES KING SALMON G.F pancetta potato puree, sauteed spinach, delicate beurre blanc

TRUFFLE GNOCCHI stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

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

SIDES & MORE

JUMBO SHRIMP SCAMPI

14 cream, bell pepper, parmesan reggiano **LOBSTER MAC AND CHEESE** 45 **POTATO PUREE** 12 PARMESAN TRUFFLE FRENCH FRIES G.F. 16 CREAM OF SPINACH G.F. **SAUTEED WILD MUSHROOMS G.F** 15 TRUFFLE MAC AND CHEESE 24 **ROASTED BRUSSEL SPROUTS** 15 pancetta, goat cheese, balsamic glaze **GRILLED ASPARAGUS** 17 béarnaise sauce **SAUTEED SPINACH** 12 SAUCES & TOPPINGS CREAM HORSERADISH G.E.

CREATI HORSERADISH G.I	5
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	45

25

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.