



*\$65 per person minimum spent requirement

STARTERS

REEF

OYSTERS HALF SHELL (6) 24
traditional preparation

SHRIMP COCKTAIL G.F 26
horseradish cocktail sauce

CHILLED SHELLFISH PLATTER TOWER G.F
maine lobster, jumbo shrimp, oysters, stone crab, tuna tartare horseradish,
cocktail sauce, mustard aioli
PETITE X2 68 GRANDE X4 135

CRISPY CALAMARI & SHISHITO PEPPERS 24
housemade marinara, chipotle aioli

TUNA TARTARE 26
avocado, soy ginger, radish, wonton chip

SIGNATURE CRAB CAKES 26
blue crab, chives, celery remoulade, mango chutney

LAND

DECONSTRUCTED WAGYU TARTARE 33
quail egg, chives, mustard, shallots, pickles, capers, toast points

LEAF

FARM TO TABLE

CEASAR SALAD 17
local sweet jam, homemade ceasar dressing, imported white anchovies, parmigiano reggiano,
truffle herb croutons G.F. – no croutons or crostini

BLT WEDGE 16
local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted
pork belly, bleu cheese dressing

GREYSTONE SALAD 16
Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone
ground lemon vinaigrette, truffle croutons, cucumber wrap
G.F. – no croutons or crostini

SOUPS

SOUP 15
Du Jour

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.

ALL STEAKS CAN SURF
Add on Lobster Tail +48 or Shrimp Scampi +25

WET-AGED FILET MIGNON CENTER CUT 8oz 69
our tender filet is natural angus and aged for 21 days

DRY-AGED BONE-IN RIBEYE 22oz 79
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 64
this classic cut is aged for 21 days

DRY AGED BONELESS RIBEYE 14oz 69
we dry age our ribeyes for 21 days following
our own strict specifications to ensure a
hearty flavor profile



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



ALL WAGYU IS HAND CUT TO ORDER G.F

GREG NORMAN AUSTRALIAN WAGYU A8

Greg Norman Wagyu Beef Farm the highest quality Halal Australian Wagyu Beef

- New York 20 per oz

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.

JAPANESE MIYAZAKI PREFECTURE A5 (New York 37 per oz, minimum 6oz.)

SPECIALTY ENTREES

PRIME AUSTRALIAN LAMB CHOP 62
lyonasse potatoes, organic grilled
asparagus, six peppercorn sauce

ROASTED BONE-IN CHICKEN BREAST G.F 39
pancetta fingerling potatoes, roasted
shallots, tomato coulis rosemary,
champagne herb a jus

SURF AND TURF G.F 109
8 oz Prime Filet Mignon, 6oz Lobster tail,
mashed potatoes, grilled asparagus,
white wine lemon butter sauce

CHILEAN SEABASS G.F 52
pan seared, porcini crusted, mushroom risotto,
sauteed vegetables, truffle cream
reduction sauce

WILD ISLES KING SALMON G.F 44
honey dijon glaze, garlic mashed potatoes,
spring vegetables

RICOTTA GNOCCHI 48
ricotta cheese cream parmesan
Reggiano sauce, black truffle

SIDES & MORE

- PARMESAN TRUFFLE FRENCH FRIES** G.F 18
- CREAM OR SAUTÉED SPINACH** G.F 14
- ELOTÉ** G.F 13
cream, bell pepper, Parmesan Reggiano
- SAUTEED WILD MUSHROOMS** G.F 14
- TRUFFLE MAC AND CHEESE** 24
- GRILLED ASPARAGUS** 17
béarnaise sauce
- MASHED POTATOS** 17
- LOBSTER MAC AND CHEESE** 25

SAUCES & TOPPINGS

- CREAM HORSERADISH** G.F 3
- BEARNAISE** G.F 4
- TRUFFLE BUTTER** G.F 4
- BEEF BONE BORDELAISE** G.F 5
- CARAMELIZED ONIONS** G.F 4
- 6 OZ WILD AUSTRALIAN LOBSTER TAIL** 48
- JUMBO SHRIMP SCAMPI** 25