

NEW YEAR

Preset Menu

GREYSTONE
prime steakhouse & seafood

STARTER

Choice Of

DECONSTRUCTED WAGYU TARTARE

quail egg, chives, mustard, shallots, pickles, capers, toast points

CEASAR SALAD

local sweet jam, homemade ceasar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons

LOBSTER BISQUE

MAIN COURSE

Choice Of

USDA DRY-AGED BONE-IN RIBEYE

this classic cut is aged for 21 days

DRY-AGED NEW YORK CENTER CUT

this classic cut is aged for 21 days

CHILEAN SEABASS G.F

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

WILD ISLES KING SALMON G.F

honey dijon glaze, garlic mashed potatoes, spring vegetables

RICOTTA GNOCCHI

ricotta cheese cream parmesan Reggiano sauce, black truffle

SURF AND TURF +\$20

8 oz Prime Filet Mignon, 6oz Lobster tail, mashed potatoes, grilled asparagus, white wine lemon butter sauce

DESSERT

Choice Of

CHOCOLATE MOUSSE

CHEESECAKE

CHAMPAGNE TOAST AT MIDNIGHT

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 35

no substitution or sharing

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

