

# GREYSTONE

prime steakhouse & seafood

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## Date Night Menu

**\$99 PER COUPLE**

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### FIRST COURSE

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Choose 1 to Share:

**COLOSSAL PRAWN COCKTAIL** G.F. / D.F.

Cocktail Sauce, Atomic Horseradish, Mustard Grain Sauce

**LOBSTER AND JUMBO LUMP CRAB DIP**

Artichoke, Spinach, Parmesan, Tarragon and Crostini

**FILET MIGNON STEAK AND EGGS** D.F. +\$10

Our version of Classic Ingredients: Lemon Emulsion, Toasted Brioche and Caviar

**YELLOWFIN TUNA TARTARE** D.F. +\$5

Avocado, Tobiko Sesame, Rice Crackers, Wasabi Ginger Sauce

**POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD** G.F.

Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans, House Blue Cheese Dressing

**PRETZEL BREAD SERVICE** VEG

Herb Mustard Dijon Butter

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### SECOND COURSE

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Choice Of:

**MISO CHILEAN SEA BASS**

Sautéed Asian Greens, Mushrooms, Char Sui Sauce

**CREEKSTONE FARMS 8 OZ. FILET MIGNON** G.F. +\$20

Asparagus, Yukon Mashed Potatoes, Port Wine Demi-Glace

**FAROE ISLAND SUGAR SPICED SALMON** G.F. / D.F.

Roasted Fingerlings, Brussels Sprouts, Kalamata Olives, Romesco Sauce

**FENNEL POLLEN ORGANIC CHICKEN** G.F.

Caramelized Onion and Wilted Spinach, Yukon Mashed Potatoes, and Sherry Jus

**COLOSSAL PRAWN SCAMPI LINGUINE**

Wild Mushrooms, Roasted Tomatoes, and Citrus

**USA \* SNAKE RIVER FARMS 8 OZ. FLAT IRON** G.F. / D.F. +\$8

Pastrami Spiced Wagyu Smoked under glass with two Sauces

**JARDINIÈRE TASTING** VEG / V / D.F.

Roasted Fingerlings, Brussels Sprouts, Kalamata Olives, Broccolini, Haricort Verts, Romesco Sauce

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### DESSERT

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Choose 1 to Share:

**CHOCOLATE LAVA CAKE** +\$5

Flambeed Table Side, Vanilla Gelato

**YUZU CHEESECAKE** +\$5

Matcha Powder, Lime, Whipped Cream

**LIMONCELLO CAKE**