

GREYSTONE

prime steakhouse & seafood

STARTERS

PRETZEL BREAD SERVICE VEG	\$9
Herb Mustard Dijon Butter	
COLOSSAL PRAWN COCKTAIL G.F. / D.F.	\$24
Cocktail Sauce, Atomic Horseradish, Mustard Grain Sauce	
BAJA OYSTERS ON THE HALF SHELL D.F.	\$21
6 Oysters, Atomic Horseradish, Ginger Wasabi Ponzu	
LOBSTER AND JUMBO LUMP CRAB DIP	\$24
Artichoke, Spinach, Parmesan, Tarragon and Crostini	
SPICY CALAMARI D.F.	\$19
Sliced Grapes, Seaweed Salad, Sweet Chili Garlic, and Boom Boom Sauce	
LOBSTER ROLLS D.F.	\$34
2 Rolls, Chilled Maine Lobster, Brioche, Tarragon aioli ADD CAVIAR +\$11	
YELLOWFIN TUNA TARTARE D.F.	\$26
Avocado, Tobiko Sesame, Rice Crackers, Wasabi Ginger Sauce	

GREYSTONE SIGNATURE APPETIZERS

POTATO LEEK AND SOUP G.F.	\$21
Poached Egg and Truffle Caviar	
CAVIAR AND CHIPS G.F.	\$19
Yukon Potato Chips, Caramelized Onion, Crème fraiche	
GREYSTONE CRUDO OF THE DAY D.F.	\$24
Catch of the day: Passion Fruit, Pico de Gallo Avocado and Radish	
STEAK TARTARE AND CAVIAR D.F.	\$26
Our version of Classic Ingredients: Lemon Emulsion, Toasted Brioche and Caviar	
GREYSTONES CHILLED SEAFOOD TOWER D.F.	
PETITE X2	\$79
GRANDE X4	\$159
Maine Lobster, Colossal Prawns, Baja Oysters, Tuna Tartare, Crab Salad Ginger Wasabi Ponzu, Horseradish Cocktail Sauce, and Mustard Grain Crème Fraiche ADD CAVIAR 1oz +\$99	

GARDEN

TABLESIDE GREYSTONES CLASSIC CAESAR SALAD	\$15
Little Gems, Brioche Croutons, White Anchovies, Parmesan Reggiano, House Dressing	
POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD G.F.	\$16
Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans, House Blue Cheese Dressing	
HEIRLOOM TOMATOES ARTICHOKE FIG AND BURRATA SALAD G.F. / VEG	\$24
Fennel Roasted Tomatoes and Herb White Balsamic Vinaigrette	

STEAKS AND CHOPS

CREEKSTONE FARMS 8 OZ. FILET MIGNON G.F.	\$64
GREATER OMAHA FARMS 35 DAY DRY-AGED PRIME NEW YORK STRIP LOIN 16 OZ. G.F.	\$58
CREEKSTONE FARMS 35 DAY DRY-AGED PRIME 22 OZ. BONE-IN RIB CHOP G.F.	\$74
DOUBLE RR RANCH 48 OZ. LONG BONE RIBEYE TOMAHAWK STEAK G.F.	MP
BLACK OPAL RANCH AUSTRALIAN LAMB CHOPS AND CHIMICHURRI G.F.	\$56
BROKEN ARROW RANCH ELK CHOPS AU POIVRE AND PORT WINE SAUCE G.F.	\$54

SURF ADD-ONS AUSTRALIAN LOBSTER TAIL \$49 PRAWN SCAMPI \$25

WAGYU FROM AROUND THE WORLD



AUSTRALIA * A8. JACK CREEK'S FARMS RIBEYE G.F. (15oz / 6oz minimum)

MP



JAPAN * A5 MIYAZAKI PREFECTURE NEW YORK STRIP LOIN G.F. / D.F. (\$34oz/6oz minimum)

MP

SIGNATURE ENTREES

USA * SNAKE RIVER FARMS 8 OZ. FLAT IRON G.F. \$44
Pastrami Spiced Wagyu Smoked under glass with two Sauces.

SURF AND TURF 7OZ. AUSTRIAN LOBSTER TAIL 8OZ. FILET MIGNON G.F. MP	
Asparagus, Mashed Potatoes, Port Wine Demi-Glace and Drawn Butter	
FENNEL POLLEN ORGANIC CHICKEN G.F.	\$28
Caramelized Onion and Wilted Spinach, Yukon Mashed Potatoes, and Sherry Jus	
MISO CHILEAN SEA BASS G.F.	\$54
Sautéed Asian Greens, Mushrooms, Char Sui Sauce	
FAROE ISLAND SUGAR SPICED SALMON G.F. / D.F.	\$28
Roasted Fingerlings, Brussels Sprouts, Kalamata Olives, Romesco Sauce	
LINGUINE	\$26
Wild Mushrooms, Roasted Tomatoes, and Citrus Shrimp +\$18	
RICOTTA STUFFED GNOCCHI VEG	\$29
Jumbo Asparagus, Wild Mushrooms, Black Truffle, and Parmesan Reggiano Sauce	
JARDINIÈRE TASTING VEG / V / D.F.	\$24
Roasted Fingerlings, Brussels Sprouts, Kalamata Olives, Broccolini, Haricort Verts, Romesco Sauce	
BRAISED WAGYU SHORT RIB RAVIOLI	\$26
Tender Wagyu short rib encased in delicate pasta pillows, served with a velvety porcini and brandy-infused cream sauce.	
WAGYU SMASH BURGER	\$19
Brioche bun, pickles, caramelized onions, and a spicy aioli with cheddar cheese +\$7 fries +\$8 extra Wagyu patty	

ACCOMPANIMENTS

TRUFFLE YUKON POTATO PUREE G.F.	\$14
SAUTÉED SPINACH VEG	\$13
Garlic Confit Cream Sauce	
ASIAN STYLE SESAME HARICOT VERTS VEG / V / D.F.	\$14
GRILLED BROCCOLINI VEG / V / D.F.	\$14
Black Garlic	
BLISTERED BRUSSELS SPROUTS G.F.	\$13
Gigante Beans, Smoked Bacon, Preserved Lemon, & Feta	
JUMBO ASPARAGUS VEG / G.F.	\$14
Parmesan Reggiano and Lemon Vinaigrette	
LOADED MASHED POTATOES G.F.	\$16
Crème Fraiche Bacon Cheddar Demi-glace	
TRUFFLE PARMESAN HAND-CUT FRIES VEG / V / G.F.	\$14
Avocado Ranch	
SAUTÉED MAGIC MUSHROOMS MEDLEY VEG / V / G.F.	\$14
MAINE LOBSTER MAC AND CHEESE	\$47
MACARONI & CHEESE	\$19
ARM CANDY	
GREYSTONE STEAK SAUCE VEG / V / D.F.	\$4
GRAIN MUSTARD PEPPER SAUCE VEG / G.F.	\$4
PORT WINE DEMI-GLACE VEG / G.F.	\$4
ARMAGNAC AU POIVRE SAUCE VEG / G.F.	\$4
CRÈME FRAICHE ATOMIC HORSERADISH VEG / G.F.	\$4
ARGENTINIAN CHIMICHURRI VEG / V / G.F. / D.F.	\$4
BONE MARROW BUTTER G.F.	\$4
ALL SIX SAUCES	\$30

18% Gratuity on Parties 6 and over. 4% 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 D.F. - DAIRY FREE VEG - VEGETARIAN V - VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.