

GREYSTONE

prime steakhouse & seafood

STARTERS

COLOSSAL PRAWN COCKTAIL G.F. / D.F. Cocktail Sauce, Atomic Horseradish, Mustard Grain Sauce	\$24
BAJA OYSTERS ON THE HALF SHELL D.F. 6 Oysters, Atomic Horseradish, Ginger Wasabi Ponzu	\$21
GREYSTONE SIGNATURE CRAB CAKES Pan Seared, Bell Peppers, Chives Mayonaise, Lemon, Parsley and Remoulade Sauce	\$22
SPICY CALAMARI D.F. Sliced Grapes, Seaweed Salad, Sweet Chili Garlic, and Boom Boom Sauce	\$18
LOBSTER ROLLS D.F. 2 Rolls, Chilled Maine Lobster, Brioche, Tarragon aioli ADD CAVIAR +\$11	\$34
YELLOWFIN TUNA TARTARE D.F. Avocado, Tobiko Sesame, Rice Crackers, Wasabi Ginger Sauce	\$23

GREYSTONE SIGNATURE APPETIZERS

POTATO & LEEK BISQUE G.F. Poached Egg and Truffle Caviar	\$21
CAVIAR AND CHIPS G.F. Yukon Potato Chips, Caramelized Onion, Crème fraiche	\$15
STEAK TARTARE AND CAVIAR D.F. Our Version of the Classic. Lemon emulsion, Toasted Brioche and Caviar	\$26
GREYSTONES CHILLED SEAFOOD TOWER D.F. PETITE X2 GRANDE X4 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	\$79 \$159

GARDEN

GREYSTONES CLASSIC CAESAR SALAD Little Gems, Brioche Croutons, White Anchovies, Parmesan Reggiano, House Dressing	\$16
POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD G.F. Heirloom Cherry Tomatoes, Smoked Bacon, Red Onion, Candied Pecans, House Blue Cheese Dressing	\$16
BURRATA HEIRLOOM TOMATOES AND SUMMER FIGS SALAD G.F. / VEG Fennel Roasted Tomatoes and Herb White Balsamic Vinaigrette	\$22

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.

===== STEAKS AND CHOPS =====

CREEKSTONE FARMS 8 OZ. FILET MIGNON	G.F.	\$58
GREATER OMAHA FARMS 35 DAY DRY-AGED PRIME NEW YORK STRIP LOIN 16 OZ.	G.F.	\$62
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.	\$54
BROKEN ARROW RANCH ELK CHOPS AU POIVRE AND PORT WINE SAUCE	G.F.	\$56

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

WAGYU FROM AROUND THE WORLD

	AUSTRALIA * A8. JACK CREEK'S FARMS 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.	\$99
Asparagus, Mashed Potatoes, Port Wine Demi-Glace and Drawn Butter	
FENNEL POLLEN ORGANIC CHICKEN G.F.	\$27
Caramelized Onion and Wilted Spinach, Yukon Mashed Potatoes, and Sherry Jus	
MISO CHILEAN SEA BASS G.F.	\$48
Sautéed Asian Greens, Mushrooms, Char Sui Sauce	
FAROE ISLAND SUGAR SPICED SALMON G.F. / D.F.	\$29
Grilled, Wasabi Mashed Potatoes, Sauteed Spinach, Mirin, Soy and Ginger Glaze with Mango Chutney	
LINGUINE	\$24
Petso, Tomatoes, Pine Nuts	
add Citrus Shrimp +\$15	
RICOTTA STUFFED GNOCCHI VEG	\$29
Black Truffle, and Parmesan Reggiano Cream Sauce	
JARDINIÈRE TASTING VEG / V / D.F.	\$24
Roasted Fingerlings, Brussels Sprouts, Kalamata Olives, Broccolini, Asparagus, Romesco Sauce	
BRAISED SHORT RIB RAVIOLI	\$26
Tender Wagyu Short Rib encased in delicate pasta pillows, velvety porcini and brandy infused cream sauce	
SMASH BURGER	\$24
Brioche Bun, pickles, caramelized onions, cheddar cheese, french fries and a spice aioli	

ACCOMPANIMENTS

TRUFFLE YUKON POTATO PUREE G.F.	\$14
SAUTÉED SPINACH VEG	\$13
Garlic Confit Cream Sauce	
CHARRED 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	\$38
MACARONI & CHEESE	\$19
TRUFFLE MACARONI & CHEESE	\$22

SPECIAL SAUCES

GRAIN MUSTARD PEPPER SAUCE	VEG / G.F.	\$5
PORT WINE DEMI-GLACE	VEG / G.F.	\$5
ARMAGNAC AU POIVRE SAUCE	VEG / G.F.	\$5
CRÈME FRAICHE ATOMIC HORSERADISH	VEG / G.F.	\$5
ARGENTINIAN CHIMICHURRI	VEG / V / G.F. / D.F.	\$5
BONE MARROW BUTTER	G.F.	\$8

3 SAUCES	\$11
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