

RESTAURANT WEEK MENU

\$59 PER PERSON

APPETIZER

Choice Of:

GREYSTONES CLASSIC CAESAR SALAD

Little Gems, Brioche Croutons, White Anchovies, Parmesan Reggiano, House Dressing

POINT REYES BLUE CHEESE BABY ICEBERG WEDGE SALAD

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

SPICY CALAMARI

Sliced Grapes, Seaweed Salad, Sweet Chili Garlic, and Boom Boom Sauce

CAVIAR AND CHIPS

Yukon Potato Chips, Caramelized Onion, Crème fraiche

ENTREE

Choice Of:

LINGUINE

Petso, Tomatoes, Pine Nuts

FENNEL POLLEN ORGANIC CHICKEN

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

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

Grilled, Wasabi Mashed Potatoes, Sauteed Spinach, Mirin, Soy and Ginger Glaze with Mango Chutney

GREATER OMAHA FARMS 35 DAY DRY-AGED PRIME NEW YORK STRIP LOIN 16OZ. G.F.

RICOTTA STUFFED GNOCCHI VEG

Black Truffle, and Parmesan Reggiano Cream Sauce

THE SIGNATURE PRIME EXPERIENCE

All Steaks are G.F.

+\$10 PER PERSON | 2 PEOPLE MINIMUM

RIBEYE

6oz; 36 days dry aged

NY STRIP

6oz; 21 days dry aged

FLANK STEAK 6oz

AUSTRALIAN LAMB CHOPS

2 Chops

SIDE ADD ONS:

BLISTERED BRUSSELS SPROUTS G.F.

Gigante Beans, Smoked Bacon, Preserved Lemon, & Feta

TRUFFLE PARMESAN HAND-CUT FRIES VEG / V / G.F.

Avocado Ranch

SAUTÉED SPINACH VEG

Garlic Confit Cream Sauce

SAUTÉED MAGIC MUSHROOMS MEDLEY VEG / V / G.F.

JUMBO ASPARAGUS VEG / G.F.

Parmesan Reggiano and Lemon Vinaigrette

MACARONI & CHEESE

LOADED MASHED POTATOES G.F.

Crème Fraiche Bacon Cheddar Demi-glace

CRÈME FRAICHE ATOMIC HORSE RADISH VEG / G.F.

ARGENTINIAN CHIMICHURRI VEG / V / G.F. / D.F.

DESSERT

To Share:

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

LIMONCELLO CAKE

BERRY TARTE (G.F.)

WINE SUGGESTION \$29

A Duo of Red and White Italian Indigenous Wines, recommended for your dinner.