

## PIER SIDE PICKS

### Oysters On The Half Shell (6)

Chef's daily selection. 20.95 **G.F**

### Ahi Tuna Tartare

Tuna and olive tartare with capers and fried parsley  
gem lettuce ups. 23.95

**G.F** - without the crostini

### Shrimp Cocktail

Cocktail sauce, mustard aioli. 22.95 **G.F**

### Chilled Shellfish Platter

Maine lobster, jumbo shrimp, oysters, crab,  
horseradish, cocktail sauce, mustard aioli **G.F**

PETITE X2 56.95 GRANDE X4 113.95

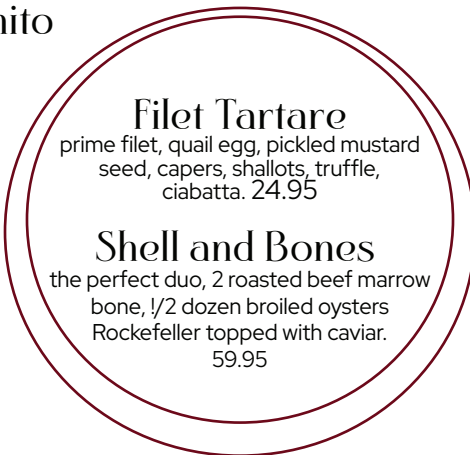
## SHAREABLES

### Crispy Calamari & Shishito Peppers

housemade marinara,  
chipotle aioli. 18.95

### Jumbo Shrimp N Grits

cajun sautéed jumbo shrimp,  
creamy cheddar grits. 21.95 **G.F**



### Lump Crab Cake

local green salad, mustard aioli. 22.95

### Oyster Rockefeller

sautéed spinach, applewood bacon,  
parmesan dill sauce. 23.95 **G.F**

### Braised Natural Short Rib

port wine sauce, whipped potatoes,  
peas, carrots, watermelon radish. 19.95 **G.F**

## FARM TO TABLE

**G.F**- no croutons or crostini

### Ceasar Salad

local lettuce, lemon Caesar dressing,  
grilled ciabatta, shaved asiago,  
+2 white anchovies. 13.95

### Blt Wedge

local baby iceberg lettuce, Maytag Farms blue cheese,  
cherry tomatoes, smoked bacon lardons,  
blue cheese dressing. 13.95

### Soup

Du Jour. MP

### Greystone Salad

Encinitas living lettuce, caramelized walnuts, Bosc pear,  
Maytag Farms blue cheese, stone ground lemon  
vinaigrette, truffle croutons. 13.95

### Local Heirloom Tomatoes

strawberry gazpacho, sweet corn, salsa fresca,  
purple basil, grilled ciabatta. 14.95 **VEG+V**

## SIDES & MORE

LOADED BAKED POTATO <b>G.F</b>	11.95	SAUTEED WILD MUSHROOMS <b>G.F</b>	12.95
GARLIC YUKON GOLD POTATO PUREE <b>G.F</b>	11.95	KIMCHEE BRUSSELS <b>G.F</b>	12.95
PARMESAN TRUFFLE FRENCH FRIES <b>G.F</b>	12.95	crispy fried Brussels / house kimchee sauce	
CREAM OF SAUTEED SPINACH <b>G.F</b>	12.95	TRUFFLE MAC AND CHEESE	18.95
CREAM OF LOCAL STREET CORN	12.95	BAKED GREEN BEAN	
parmesano regiano <b>VEG + G.F</b>		-MUSHROOM CASSEROLE <b>G.F</b>	15.95
POTATO AND MUSHROOM PARFAIT <b>G.F</b>	19.95	smoked gouda cream, chili, garlic, topped with fried shallots	

## GET FEATURED

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PROFILE AND HASHTAG #GREYSTONESTEAKHOUSE



## SPECIALTY ENTREES

### Australian Lamb Shank

Butternut squash risotto, mint cilantro salsa verde, feta crumbles, golden raisins. 41.95 **G.F**

### Chilean Seabass

served with celery root puree, red and green coulis sauce. 54.95

### Truffle Mafalde

wild mushrooms, butter, parmesan, shaved black truffles. 28.95 **VEG**

### Seared Hokkaido Scallops

cappollini puree, sauteed crimini mushrooms, ginger, tangerine citrus emulsion. 49.95 **G.F**

### Jidori Chicken Breast

pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb jus. 29.95 **G.F**

### Colorado Elk Chop

8 oz porcini rubbed, coriander-blackberry rubbed, shiitake mushrooms, bacon fingerling potatoes. 52.95 **G.F**

### Wild Isle's King Salmon

gusabi mashed potatoes, sauteed spinach, mirin, ginger, soy glaze, topped with mango chutney 39.95 **G.F**

## FINAL CUTS **G.F.**

**Filet Mignon Center Cut**  
8 oz 52.95

**Bone-in Rib Eye**  
20 oz 62.95

**New York Center Cut**  
14 oz 56.95

USDA PRIME 21 DAY DRY-AGED ON PREMISES. USING CATTLE RAISED IN THE HEART OF AMERICA'S FARMS. GRASS FED THEN CORN FED IN THE LAST THREE MONTHS. HORMONE AND ANTIBIOTIC FREE. ALL A LA CARTE STEAKS ARE GLUTEN-FREE



**All Wagyu Is Hand Cut To Order**  
exotic salts

### Snake River Farms American Wagyu

New York 15 per oz  
Eye of Ribeye 16 per oz  
domestic Hybrid wagyu minimum 8oz **G.F**

### Japanese Miyazaki Prefecture A5

mild climate, ideal conditions for raising cattle New York 30 per oz, minimum 6oz **G.F**

## LARGE SHAREABLE CUTS

FOR 2 PEOPLE

AGED TO PERFECTION AGED FOR 35 DAYS +

**Porterhouse 44 oz MP**  
(36 DAYS AGED)

**Tomahawk Steak MP**  
(36 DAYS AGED)

## SAUCES & TOPPINGS

**Cream Horseradish **G.F** 3.95**

**Truffle Butter **G.F** 4.95**

**Caramelized Onions **G.F** 4.95**

**Lobster Tail 6 Oz **G.F** 42.95**

**Chimichurri **G.F** 4.95**

**Beef Bone Bordelaise **G.F** 4.95**

**Crab Cake 18.95**

**Bone Marrow **G.F** 18.95**

**Brandy Six Peppercorn **G.F** 4.95**

## MEAT TEMP LEGEND

BLUE SEARED: COLD CENTER

RARE: COOL RED CENTER

MEDIUM RARE: RED CENTER

MEDIUM: PINK CENTER. TOUCH OF RED

MEDIUM WELL: BROWN. PINK CENTER

WELL DONE: BROWN CENTER

3.75% surcharge will be added to all the guest checks to cover increasing costs & support recent min wage & 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= Gluten Free | V= Vegan | VG= Vegetarian | D= Dairy Free | 18% Gratuity on Parties of 6 + & 4 Split fee