

STARTERS


<b>OYSTERS HALF SHELL (6)</b> champagne lemon granita	24
<b>SHRIMP COCKTAIL</b> Bloody Mary cocktail sauce, mustard aioli. G.F	25
<b>CHILLED SHELLFISH PLATTER TOWER</b> Maine lobster, jumbo shrimp, oysters, stone crab, tuna tartare horseradish, cocktail sauce, mustard aioli. G.F PETITE X2 56.95      GRANDE X4 113.95	
<b>AHI TUNA WONTON TACO</b> Green onion, toasted sesame seed, ponzu, avocado mousse, seaweed	24
<b>CAVIAR 1 Oz</b> bellini, chive, crème fraiche	55
<b>CRISPY CALAMARI &amp; SHISHITO PEPPERS</b> housemade marinara, chipotle aioli.	22
<b>SMOKED MUSSELS</b> spanish chorizo, Calabrian peppers, shaved fennel, riesling white wine sauce, toasted ciabatta.	25
<b>LUMP CRAB CAKE</b> blue crab, chives, celerey remoulade, mango chutney.	24
<b>BROILED OYSTERS</b> butter, lemon, white wine sauce, fresh parsley, toasted ciabatta bread	27
<b>BRAISED NATURAL SHORT RIB</b> port wine sauce,whipped potatoes, peas, carrots, watermelon radish. G.F	25
<b>CHARCUTERIE BOARD</b> seasonal handcrafted artisinal cheese, cured meats with traditional accompaniments.	29
<b>BONE MARROW</b> grilled ciabatta bread, smoked salt, applewood bacon	25

<b>WAGYU TARTARE</b> Japanese Wagyu, pickled mustard seed, capers shallots, truffle, over crispy rice, topped with caviar	25
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FARM TO TABLE

G.F- no croutons or crostini

<b>CEASAR SALAD</b> local lettuce, lemon Caesar dressing, breadcrumbs, Parmesan Reggiano, +2 white anchovies. +3 Parmesan Basket	15
<b>BLT WEDGE</b> local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, roasted pork belly, blue cheese dressing.	14
<b>GREYSTONE SALAD</b> Encinitas living lettuce, caramelized walnuts, Bosc pear, Maytag Farms blue cheese, stone ground lemon vinaigrette, truffle croutons, cucumber wrap	15
<b>LOCAL HERILOOM TOMATOES</b> strawberry gazpacho, sweet corn, salsa fresca, purple basil, grilled ciabatta. VEG + V	15
<b>Soup</b> Du Jour. MP	15
	
<b>SIDES &amp; MORE</b>	
<b>LOADED BAKED POTATO</b> G.F	12
<b>PARMESAN TRUFFLE FRENCH FRIES</b> G.F	15
<b>CREAM OR SAUTEED SPINACH</b> G.F	13
<b>CREAM OF LOCAL STREET CORN</b> bell pepper, parmesano regiano VEG + G.F	13
<b>SAUTEED WILD MUSHROOMS</b> G.F	13
<b>TRUFFLE MAC AND CHEESE</b>	24
<b>LIVE MAINE LOBSTER MAC AND CHEESE</b>	45
<b>BAKED GREEN BEAN - MUSHROOM CASSEROLE</b> G.F smoked gouda cream, chili, garlic, topped with fried shallots	16
<b>BRUSSELS SPROUTS</b> pancetta, dates, goat cheese foam	14

POTATO YOUR WAY

made with yukon golden potatoes

<b>CLASSIC</b>	13
<b>BONE MARROW POTATO PURÉE</b>	24
<b>BLACK TRUFFLE POTATO PURÉE</b>	17
<b>SMOKED APPLEWOOD BACON, CHEDDAR</b>	14

SPECIALTY ENTREES

**NEW ZEALAND FRENCH CUT LAMB CHOPS** 53  
pistachio crusted, local mint risotto,  
cabernet reduction

**ELK CHOP** 53  
Porcini crusted, coriander blackberry jam,  
barolo wine reduction whipped rutabaga  
and swiss chard.

**JIDORI CHICKEN BREAST** 30  
pancetta fingerling potatoes, roasted shallots,  
tomato coulis rosemary,  
champagne herb a jus. G.F

**FILET MIGNON & PORTOBELLO** 65  
grilled portobello, asparagus,  
yukon potato flower, bordelaise

**SURF AND TURF** 90  
8 oz, prime Wet- Aged filet mignon,  
1/2 Live Maine Lobster

**FILET OSCAR** 69  
crab meat, asparagus, bernaise sauce

**CHILEAN SEABASS** 47  
blackened, celery root puree, roasted  
butternut squash chestnuts, yellow coulis

**WILD ISLE'S KING SALMON** 33  
wasabi mashed potatoes, sauteed spinach,  
mirin, ginger, soy glaze, topped with mango  
chutney.

**STUFFED GNOCCHI** 38  
ricotta cheese cream parmesano  
reggiano sauce, shaved black truffle.

**TRUFFLE MAFALDE** 29  
homemade mafalde pasta, black umbira truffle,  
aged parmesan

FINAL CUTS G.F.

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

**FILET MIGNON CENTER CUT** 8oz 53

**BONE-IN RIB EYE** 20oz 66

**NEW YORK CENTER CUT** 14oz 55

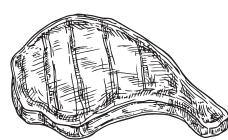
**WAGYU SKIRT STEAK** 64  
american wagyu, chimichurri sauce.  
6 Oz +\$8/oz

和牛WAGYU

**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 32 per oz, minimum 6oz. G.F

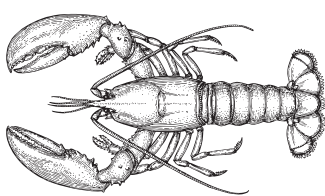


LARGE SHAREABLE CUTS  
FOR 2 PEOPLE

AGED TO PERFECTION AGED FOR 35 DAYS +

**PORTERHOUSE** 44 oZ MP  
(36 DAYS AGED)

**TOMAHAWK STEAK** MP  
(36 DAYS AGED)



SAUCES & TOPPINGS

<b>CREAM HORSERADISH</b> G.F.	4
<b>LOBSTER TAIL</b> 6 oZ G.F	5
<b>BEARNAISE</b>	5
<b>TRUFFLE BUTTER</b> G.F	5
<b>CHIMICHURRI</b> G.F	5
<b>BONE MARROW</b> G.F	19
<b>CARAMELIZED ONIONS</b> G.F	5
<b>BEEF BONE BORDELAISE</b> G.F	5
<b>BRANDY COGNAC</b> G.F	4

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