$40 PER PERSON

FIRST COURSE

GSTKH WEDGE G.F.
ORGANIC ICEBURG/ MAYTAG FARMS BLUE CHEESE
CHERRY TOMATOES/ APPLEWOOD BACON/ BLUE CHEESE DRESSING

CALAMARI
MARINARA / PARMESAN / SPICY AIOLI

PORTOBELLO
ARTICHOKE GORGONZOLA/ CHOPPED BLEND
MIXED BELL PEPPER SAUCE

WILDBOAR SAUSAGE G.F. D.F.
DRUMHEAD RED CABBAGE, VIDALIA ONION
SUNDRIED TOMATOES / CALIFORNIA RED
PEPPER, PINOT NOIR REDUCTION

SECOND COURSE

SALMON G.F.
QUINOA CRAB CAKE / SMOKED BEURRE BLANCBOK CHOY

WILD BOAR PASTA
RIGATONI / PORTOBELLO MUSHROOM / FENNEL
TOMATOES / GOAT CHEESE

SMOKED BUTTER-BASTED CHICKEN BREAST G.F
GREEN LEEKS / CHERRY TOMATOES
OMAHA ARTICHOKES / PORCINI MUSHROOMS

21-DAY AGED
NEW YORK

THIRD COURSE

CHOCOLATE MOUSSE CAKE
TIRAMISU
LIMONCELLO SPONGE CAKE

$50 PER PERSON

FIRST COURSE

GSTKH SALAD G.F.
BUTTER LETTUCE/CANDIED PECANS/ PEARS
MAYTAG BLEU CHEESE / LEMON MUSTARDVINAIGRETTE

WILDBOAR SAUSAGE G.F D.F
DRUMHEAD RED CABBAGE, VIDALIA ONION
SUNDRIED TOMATOES / CALIFORNIA RED
PEPPER, PINOT NOIR REDUCTION

PULPO G.F
MADAKO OCTUPUS /WATERMELON ROOT GARBANZO BEAN
ARTICHOKES/LEEKSASTRO ARUGULA
PESTO BASIL CREAM SAUCE

WEST COAST OYSTERS
½ DOZEN

SECOND COURSE

COLORADO HOUSE MADE LAMB RAVIOLI
ROSEMARY SAGE WILD MUSHROOM BECHAMEL
SHAVED UMBRIA TRUFFLES

SPAGHETTI CAMARON G.F D.F.
ZUCCHINI/ CHERRY TOMATOES
WHITE GULF SHRIMP/ GARLIC/ E.V.O.O.

BUFFALO TENDERLOIN G.F
POACHED PEAR -DRY FIG PORT REDUCTION
TRUFFLE RISSOTO CAKE

21 DAY DRY AGED
PRIME PETITE FILET

THIRD COURSE

LIMONCELLO SPONGE CAKE
FIVE LAYER GLUTEN FREE CHOCOLATE CAKE
CRÈME BRULEE CHEESECAKE

$60 PER PERSON

FIRST COURSE

HUNTER'S POINT OYSTERS
1/2 dozen

BIG EYE TUNA TARTAR
CALIFORNIA AVOCADO / SALMON ROE
GINGER PONZU CIABATTA CROSTINI

SHRIMP COCKTAIL G.F D.F.
WHITE GULF SHRIMP/ SPICY HORSERADISH
BLOODY MARY SAUCE

STRAWBERRY BURRATA CAPRESE G.F.
ORGANIC BASIL / MINT / CALIFORNIA HEIRLOOM TOMATOES /
STRAWBERRIES / BURRATA RITAGLI BALSAMIC REDUCTION, E.V.O.O.

KALE CAESAR
WHOLELEAF ROMAINE / CIABATTA CROSTINI
SHAVED PARMESANO ROMANO / KALE CURLS

SECOND COURSE

LINE CAUGHT AHI TUNA G.F.
SHICHIMI TOGARASHI CRUSTED
WASABI POTATO PUREE / BOCK CHOY / SOY GLAZE

ROASTED ELK CHOP
PORCINI RUBBED CORIANDER-BLACKBERY
CALIFLOWER SAFRON PUREE/ KALE

20 OZ BONE- IN RIB EYE

CHILEAN SEABASS G.F D.F.
JULIEN CUT VEGETABLES/ PINEAPPLE CITRUS JALAPENO REDUCTION

COLORADO LAMB CHOPS G.F
PEAR INFUSED CABERNET REDUCTION /GORGONZOLA /KALE
WILD RICE

LOBSTER SPAGHETTI DIAVOLO
¼ 4 LB LIVE MAINE LOBSTER / CALAMARI
SHRIMP FIRE SIRRACHA TOUCH

THIRD COURSE

CHOCOLATE LAVA CAKE
BREAD PUDDING
LEMONCELLO SPONGE CAKE

Greystone the steakhouse
SAN DIEGO RESTAURANT WEEK
JAN. 17-24 2016

$20 WINE FLIGHT PAIRING

Choose 3

DOMINO CHARDONNAY / FRISK RIESLING
LA VELONA RED BLEND / LLAMA MALBEC
EXCELSIOR CABERNET

6oz AUTRAILIAN LOBSTER TAIL	16
BACON FIG-BRUSSEL SPROUTS	8
HERBED BUTTER CORN & APPLEWOOD BACON	8
BEER BATTERED PARMESAN TRUFFLE FRIES	9
SHAVED UMBRIA BLACK TRUFFLES	14
THREE PRAWNS	14

GF = GLUTEN FREE & DF = DAIRY FREE
VEGETARIAN AVAILABLE
TAX AND GRATUITY NOT INCLUDED
NO SPLITTING
NO SUBSTITUTIONS