

GREYSTONE STEAK & SEA

RARE CUTS. DONE WELL.

An icon in the Gaslamp since 1999. Serving fresh ingredients from our suppliers, artisans and farmers who set the highest-quality standards, carefully made celiac friendly served with love for our San Diegans.

san diego
RESTAURANT WEEK
JANUARY 21-28 2018

\$50 PER PERSON

FIRST COURSE

ORGANIC GREYSTONE

ENCINITAS LIVING LETTUCE /
CARAMELIZED WALNUTS / BOSCH PEAR /
MAYTAG FARMS BLUE CHEESE /
STONE GROUND LEMON VINAIGRETTE /
TRUFFLE CROUTONS

A TWIST TO WILD BOAR C.F. - D.F.

DRUMHEAD RED CABBAGE /
VIDALIA ONION / SUNDRIED TOMATOES /
CALIFORNIA RED PEPPER /
PINOT NOIR REDUCTION

CRISPY CALAMARI

HOUSEMADE MARINARA /
CHIPOTLE AIOLI

PORTOBELLO

AGED GORGONZOLA /
SPINACH / ARTICHOKE /
BELL PEPPER BECHAMEL SAUCE

SECOND COURSE

BOURBON PORK CHOP C.F.

APRICOT / POLENTA /
PICKLED CARROTS

BISON TENDERLOIN C.F.

10 OZ FILET / POACHED PEAR /
DRY FIG PORT REDUCTION /
CRISPY TRUFFLE / RISOTTO CAKE

PRIME PETITE FILET

C.F. - D.F.
21 DAY AGED

APPLEWOOD SMOKED CHINOOK SALMON C.F.

SERVED MEDIUM / BROCCOLINI /
ORGANIC CARROTS /
CHAMPAGNE UNAGI SAUCE

THIRD COURSE

MINIATURE CHOCOLATE MOUSSE

N.Y. CHEESECAKE

LIMONCELLO SPONGE CAKE

C.F. = CELIAC FRIENDLY
D.F. = DAIRY FREE

\$60 PER PERSON

FIRST COURSE

WEST COAST OYSTERS C.F. - D.F.

DRESSED IN CHAMPAGNE / GINGER /
SHALLOT MIGNONETTE /
CLASSIC ACCOMPANIMENTS

BIG EYE TUNA C.F. - D.F.

ENDIVE / CA AVOCADO / TOKYO NEGI /
PICKLED SERRANO PEPPERS /
SHALLOT AIOLI / YUZU

SHRIMP COCKTAIL C.F. - D.F.

WHITE GULF SHRIMP /
SPICY HORSE RADISH /
BLOODY MARY SAUCE

LOBSTER SALAD

DIAGON ROOT SPROUTS /
ASIAN DRESSING / CARROTS

SHAVED BRUSSELS SPROUTS CAESAR

WHOLE LEAF ROMAINE /
CIABATTA CROSTINI /
AGED PARMESAN ROMANO / SHAVE OF
BRUSSELS SPROUTS
ADD ANCHOVIES \$3

SECOND COURSE

ELK CHOP C.F. - D.F.

PORCINI RUBBED / CORIANDER-
BLACKBERRY / PANCETTA
FINGERLING POTATOES /
SEARED ARTICHOKE / ROASTED PEPPER

20 OZ BONE-IN RIB EYE

CHILEAN SEA BASS C.F.

BASIL LIME CILANTRO SAUCE /
EDAMAME CAKE / ROASTED PEPPERS

LOBSTER SPAGHETTI DIAVOLO D.F.

½ LB LIVE MAINE LOBSTER / CALAMARI
SHRIMP / SHAVED GARLIC / MINT /
CHILLI FLAKES

4OZ AUSTRALIAN WAGYU

DOMESTIC FULLBLOOD WAGYU

THIRD COURSE

CHOCOLATE MOLTEN LAVA CAKE

BREAD PUDDING A LA MODE

LIMONCELLO SPONGE CAKE

C.F. = CELIAC FRIENDLY
D.F. = DAIRY FREE

SIDES AND ADD-ONS

BRUSSELS SPROUTS 8

LEMON CAPER SAUCE /
PARMESAN

6OZ AUSTRALIAN LOBSTER TAIL 16

HERBED BUTTER CORN & APPLEWOOD BACON 7

BEER BATTERED PARMESAN TRUFFLE FRIES 8

SHAVED UMBRIA
BLACK TRUFFLES 12
SHRIMP SCAMPI 14

NO SPLITTING. NOT APPLICABLE WITH ANY OTHER PROMOTIONS TAX AND GRATUITY NOT INCLUDED.
SPEND OVER \$175 PER COUPLE & EARN A \$25 GIFT CARD FOR YOUR NEXT VISIT.