



RESTAURANT WEEK

\$60 PER PERSON

choice of:

greystone salad g.f

butter lettuce/candied pecans/ pears/
maytag bleu cheese / lemon mustard
vinaigrette

west coast oysters g.f – d.f

½ dozen

cajon shrimp

spicy cajon shrimp in a etouffee sauce

\$50 STARTER

choice of:

caesar salad

shrimp cocktail +\$3

wildboar sausage g.f – d.f

drumhead red cabbage, vidalia onion
sundried tomatoes / california red
pepper, pinot noir reduction

ENTREE

choice of:

buffalo tenderloin g.f

poached pear / dry fig / swiss chard /
garlic mash / port reduction

petite filet g.f – d.f

21-day aged

miso chilean sea bass

sauteed spinach/ shitake/
spring peas/ yuzu hanakatzu glaze

ENTREE

choice of:

smoked salmon

served medium, broccolini, carrots

new york steak g.f – d.f

14-day aged prime

zesty herb chicken

pancetta fingerling potatoes / roasted
shallots/ rosemary / champagne herb ajus

DESSERT

choice of:

lemon cello sponge cake

homemade tiramisu

chocolate mousse

DESSERT

choice of :

ny cheesecake

chocolate mouse

SIDES

choice of:

mashed potatoes \$ 9

truffle parmesan fries \$12

brussels sprouts, bacon, figs, goat cheese, balsamic glaze \$ 9

sauteed mushrooms \$ 8

corn & applewood bacon, aioli \$ 8

creamed or sautéed spinach \$ 8

baked potato \$ 9

wild 6 oz lobster tail \$19

3.75% surcharge will be added to all guest checks to help cover increasing costs
and support recent increases to minimum wage and benefits for our dedicated team

No splitting. No substitutions. 18% gratuity on parties of 6 or more.