

**APPETIZERS**

- (CHOOSE 1)  
**BABY GEM CEASAR SALAD**  
Shaved brussel sprouts  
**BLT WEDGE**  
Local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, applewood bacon, blue cheese dressing  
**GREYSTONE SALAD**  
local mixed greens, shaved seasonal vegetables, feta crumbles, poppy seed dressing, avocado  
**SOUP DU JOUR**

**ENTREES**

- (CHOOSE 1)  
**FROM THE SEA**  
**APPLEWOOD SMOKED CHINOOK SALMON (G.F.) (NO SAUCE)**  
Served medium, broccolini, organic carrots, champagne unagi sauce

**FINAL CUTS**

- FILET MIGNON CENTER CUT (8 OZ) (+\$5)**  
**NEW YORK CENTER CUT (14 OZ)**  
**BONE-IN RIBEYE (20 OZ) (+\$10)**  
**ZABATON STEAK**  
Served with homemade chimichurri

**SPECIALTY ENTREES**

- ZESTY HERBED CHICKEN (G.F.) (D.F.)**  
Pancetta fingerling potatoes, roasted shallots, rosemary, champagne herb a jus  
**TRUFFLE PAPPARDELLE**  
Wild mushrooms, butter, parmesan, shaved black truffles

**SIDES AND MORE**

- LOADED BAKED POTATO (G.F.) \$11.85**  
**GARLIC YUKON GOLD POTATO PUREE (G.F.) \$11.85**  
**PARMESEAN TRUFFLE FRENCH FRIES \$14**  
**BROCCOLINI LEMON ZEST (D.F.) \$11.85**  
**CREAM OR SAUTEED SPINACH \$11.85**  
**SAUTEED WILD MUSHROOMS (G.F.) (D.F.) \$11.85**  
**BRUSSEL SPROUTS (G.F.) \$11.85**  
Applewood bacon, dates, goat cheese, balsamic fig glaze  
**LOBSTER MAC AND CHEESE \$28**  
Chunks of lobster, lobster tail  
**CORN & APPLEWOOD BACON (G.F.) \$11.85**  
Parmesan paprika aioli  
**CREAM HORSERADISH \$2.95**  
**BRANDY SIX PEPPERCORN \$3.95**  
**TRUFFLE HERB BUTTER \$5.95**  
**CARAMELIZED ONIONS \$4.95**  
**CHIMICHURRI \$3.95**  
**BEEF BONE BORDELAISE \$3.95**  
**LOBSTER TAIL 6 OZ \$39.95**

**DESSERTS**

- (CHOOSE 1)  
**OREO CRUST, CHOCOLATE MOUSSE**  
**NEW YORK CHEESECAKE**