

# GREYSTONES

## TAKE OUT MENU

### .....SMALL PLATES.....

<b>Bread:</b> Sourdough baguette and hummus.	
<b>Half Baguette</b>	7
<b>Full Baguette</b>	12
<b>Marinated Olives:</b> Warm mixed olives, citrus and herbs.	9
<b>Green Salad:</b> Gem lettuce, arugula, endives, shaved manchego, romesco, sherry vinaigrette	12
<b>Romaine Hearts:</b> House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	13
<b>Calamari:</b> Piccolo fritto of fresh calamari, fennel, scallion, celery heart, spicy lime aioli.	20
<b>Lobster and Matane Shrimp Salad:</b> Shaved asparagus, radish, frisée, potato crisp, lemon mayonnaise.	21
<b>Tuna Tartare:</b> Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	22

### .....PASTA.....

<b>Cavatelli:</b> Aged cheddar sauce, cauliflower, brown butter, lemon and chives.	21
<b>Peppercorn Casarecce:</b> House made pasta, sauteed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, Parmigiano crust.	32
<b>Lobster Risotto:</b> Fresh Nova Scotian lobster, B.C. shrimp, asparagus, morel mushrooms, wild leeks,	42

### .....MAINS.....

<b>Mediterranean Vegetables:</b> Whipped chickpeas, roasted fennel, carrots, oven dried cherry tomatoes, spinach, romesco, fine olive oil.	22
<b>Halibut:</b> Fresh West Coast Halibut, green and white asparagus, mushrooms, spinach, porcini vin blanc.	38
<b>Sea Scallops:</b> Pan seared Dayboat scallops, spring onions, snap peas, bokchoi, wild rice, ginger lime beurre blanc.	39
<b>Lamb Chops:</b> Brushed with basil pesto, goat cheese whipped potato, seasonal grilled vegetables, natural jus.	42
<b>Chicken:</b> Free range Ontario chicken breast with crispy sea salt skin, farro, treviso, lemon and herbs, toasted walnuts, dark chicken jus.	33

### .....GRILLED ONTARIO TRIPLE 'A' BEEF.....

<b>Burger:</b> Hand cut beef, double smoked bacon, Benedictine blue cheese, pickled red onions, Bibb lettuce, green goddess aioli, brioche bun and pommes frites.	21
<b>10oz New York Striploin:</b> French green beans, roasted fingerling potatoes, red wine jus.	40
<b>7oz Filet Mignon:</b> French green beans, roasted fingerling potatoes, red wine jus.	42

### .....SIDES.....

<b>Frites</b>	7
<b>Asparagus</b>	8
<b>French Green Beans</b>	9
<b>Sautéed Mixed Mushrooms</b>	12