

# GREYSTONES

## TO SHARE/FOR THE TABLE

|                                                                                               |            |
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| <b>Sourdough Baguette:</b> Butter with sea salt/house made hummus.                            | <b>5/8</b> |
| <b>Marinated Olives:</b> Warm mixed olives, citrus zest, herbs, garlic.                       | <b>11</b>  |
| <b>East Coast Oysters:</b> 1/2 dozen oysters, red wine mignonette, fresh horseradish, lemon.  | <b>27</b>  |
| <b>Calamari Piccolo Fritto:</b> Fennel, scallion, celery hearts, togarashi mayonnaise, lemon. | <b>26</b>  |

## SMALL PLATES

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| <b>Butternut Squash Soup:</b> Whipped mascarpone, apple mostarda, toasted hazelnut breadcrumb.                                                                    | <b>17</b>    |
| <b>Tuna Tartare:</b> Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.                                         | <b>28</b>    |
| <b>Romaine Hearts:</b> House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.                                                                 | <b>19</b>    |
| <b>Heirloom Carrots &amp; Beets:</b> Smoked fresh goat cheese, coriander chimichurri, white wine poached honeycrisp apple, spiced walnuts, pomegranate gastrique. | <b>23</b>    |
| <b>Wild Mushrooms on Toast:</b> Mushroom purée, buttermilk ricotta, veal jus.                                                                                     | <b>25</b>    |
| <b>Sea Scallops:</b> Cauliflower, charred leeks, double smoked bacon, saffron vinaigrette.                                                                        | <b>28/53</b> |
| <b>Beef Tartare:</b> Prime beef tenderloin, black garlic vinaigrette, 16-month aged Comte cheese, egg yolk gel, crispy shallots, crostini.                        | <b>28</b>    |

## HOUSEMADE PASTA

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| <b>Peppercorn Tagliatelle:</b> Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust. | <b>43</b>    |
| <b>Casarecce:</b> Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.                                                   | <b>19/27</b> |
| <b>Cavatelli:</b> Lamb ragu, gaeta olives, ricotta salata, charred orange relish.                                                         | <b>25/34</b> |
| <b>Mafaldine:</b> Snow crab, tomato fondue, capers, basil.                                                                                | <b>38</b>    |

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## MAINS

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| <b>Gnocchi Parisienne:</b> Brown butter roasted squash, pulled duck confit, BC chanterelles, sage pesto, duck jus.                                                                 | <b>27/35</b> |
| <b>Canadian Prime Beef:</b> Whipped potatoes, sautéed mushrooms, French green beans, red wine jus.                                                                                 | <b>69</b>    |
| <b>10oz New York Striploin</b>                                                                                                                                                     |              |
| <b>OR</b>                                                                                                                                                                          |              |
| <b>7oz Filet Mignon</b>                                                                                                                                                            |              |
| <b>Roasted Cauliflower:</b> Spiced honey glazed carrots, parsnip purée, brussels sprouts, pumpkin seed dukkah, coriander chimichurri.                                              | <b>28</b>    |
| <b>Atlantic Halibut:</b> Buttered leeks, confit fingerlings, spinach, BC steelhead caviar, Champagne beurre blanc.                                                                 | <b>49</b>    |
| <b>Quebec Chicken:</b> Hickory smoked and roasted breast, farro, parsnip purée, butternut squash, brown butter apple cider reduction.                                              | <b>42</b>    |
| <b>Rack of Lamb:</b> Spiced honey glazed carrots, shallots, brussels sprouts, chive whipped potatoes, pumpkin seed dukkah crumb, salsa verde.                                      | <b>65</b>    |
| <b>Braised Beef Short Ribs:</b> Red wine braised, miso celeriac purée, heirloom carrots, sautéed Asian greens, pine nut and pear gremolata, crispy onions.                         | <b>52</b>    |
| <b>Greystones Burger:</b> Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. | <b>30</b>    |
| <b>Add House Double Smoked Bacon</b>                                                                                                                                               | <b>4</b>     |
| <b>Duck Breast:</b> Buttercup squash purée, dashi braised daikon, maitake mushrooms, potato pavé, togarashi salt, natural jus.                                                     | <b>47</b>    |

## SIDES

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|-----------------------------------|-----------|
| <b>Parmigiano Reggiano Frites</b> | <b>12</b> |
| <b>French Green Beans</b>         | <b>12</b> |
| <b>Whipped Potatoes</b>           | <b>11</b> |
| <b>Sautéed Mixed Mushrooms</b>    | <b>15</b> |