

GREYSTONES

TO SHARE/FOR THE TABLE

Sourdough Baguette: Butter with sea salt/house made hummus.	6/9
Marinated Olives: Warm mixed olives, citrus zest, herbs, garlic.	12
East Coast Oysters: 1/2 dozen oysters, red wine mignonette, fresh horseradish, lemon.	27
Calamari Piccolo Fritto: Fennel, scallion, celery hearts, togarashi mayonnaise, lemon.	26
Parmigiano Reggiano Frites	12
Italian Burrata: Extra virgin olive oil, sea salt, cracked black pepper.	12

SMALL PLATES

Daily Soup	MP
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	29
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	20
Add Quebec Chicken Breast	20
Heirloom Tomato and Nectarine Salad: Barese cucumber, shiso, pickled shallots, sunflower seeds, ginger verjus vinaigrette.	23
Grilled Octopus: White miso romesco, shishito pepper, fennel escabeche, charred scallion, puffed wild rice.	30
Tempura Squash Blossoms: Cold-water shrimp mousse, kohlrabi and summer bean sunomono, cashew chili crunch, ginger-lime aioli.	25
Beef Tartare: Black garlic, smoked eggplant relish, pickled ramps, capers, potato crisps.	29

HOUSEMADE PASTA

Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust.	44
Casarecce: Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.	19/27
Bucatini: Guanciale, cracked pepper, pecorino romano, egg yolk.	32
Cavatelli: Corn, summer squash, basil, 'nduja, Manchego, black olive pangrattato.	23/32

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MAINS

Canadian Prime Beef

10oz New York Striploin: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. **69**

7oz Filet Mignon: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. **69**

Greystones Burger: Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. **32**

Add House Double Smoked Bacon **5**

Miso Roasted Summer Cabbage: Garlic scapes, oyster mushrooms, salsa verde, hazelnut crumb. **28**

Pan-Seared Scottish Salmon: Summer squash, cherry tomatoes, fingerling potatoes, saffron nage, shiso oil. **46**

Halibut: Herb & mustard crust, miso-noisette summer cabbage, Champagne-lime beurre blanc. **54**

Quebec Chicken: Saskatchewan chanterelles, local corn & farro fricassée, basil pistou. **43**

Saffron Risotto: Carnaroli rice, snow crab, shrimp, scallops, salsa verde. **54**

Venison: Grilled baby eggplant, Tokyo turnips, mustard greens, roasted plums, charred onion dashi. **54**

SIDES

French Green Beans **12**

Whipped Potatoes **11**

Sautéed Local Mushrooms **16**

Executive Chef: Shigetaka Wakai

Sous-Chef: Daniel Degasperis