



**GREYSTONE**  
The Steakhouse Wildly Original

# BACHELORETTE PARTIES

---

JOIN US & CELEBRATE IN STYLE | #STONESEXY

Open Daily at 4pm til Midnight | Happy Hour Daily from 4:30pm-7pm | Private Dining & Buyout Options Available  
658 5th Ave | San Diego, CA 92101 | (619) 232-0225 | [info@greystonesteakhouse.com](mailto:info@greystonesteakhouse.com) | [www.greystonesteakhouse.com](http://www.greystonesteakhouse.com)

## 3.2.1...Engaged

DINE AND BE ENTERTAINED LIKE A ROLLING STONE AT THE STEAKHOUSE BY GREYSTONE  
FOR LADIES NIGHTS OR BROMANCE TO CELEBRATE THIS SPECIAL OCCASION.

THE STEAKHOUSE BY GREYSTONE OFFERS MULTIPLE BACHELOR/BACHELORETTE ACCOMMODATIONS FOR PRIVATE DINING, WINE CELLAR  
SURROUNDINGS OR FRONT ROW PATIO DINING IN THE HISTORIC GASLAMP QUARTER TO CELEBRATE THE FINAL DESTINATION. STUMBLING  
DISTANCE FROM ALL MAJOR NIGHTCLUBS; LOCATED IN THE HEART OF THE GASLAMP & PETCO PARK.

OUR AMENITIES OFFER THE FOLLOWING:

CUSTOMIZED PRIX-FIX MENUS

SOMMELIER SERVICE

SURROUND SOUND DINING

MULTIPLE HOUR DINING IN THREE LEVELS OF EVENT SPACES

ONYX BAR COCKTAIL RECEPTION

LOUNGE AND TELEVISION RECEPTION

PROJECTION SCREEN SERVICES.

INTERACTIVE COCKTAILS

VALET PARKING

TABLE-SIDE SERVICE

GLUTEN FREE DISHES

VEGETARIAN MENU

AN ARTFUL BLEND BETWEEN THE MODERN AMERICAN STEAKHOUSE AND A CHIC LOUNGE  
PERFECT FOR THE BRIDE OR GROOM WANTING THE PERFECT MIDDLE GROUND BETWEEN THE TWO.



# Menu 1:

BACHELORETTE \$69  
INCLUDES A TOAST OF PROSECCO

## Choice of Starter:

### FARMER'S MARKET SALAD

TOSSED ORGANIC GREENS / CUCUMBER / TOMATO / AGED BALSAMIC VINAIGRETTE

OR

### SOUP DU JOUR

## Choice of Entrée:

(PRE-SELECT THREE OF THE FOLLOWING)

### MARKET FRESH FISH

OUR SEASONAL FRESH FISH SELECTION  
WITH SIGNATURE SAUCES

### ZESTY HERBED CHICKEN

ROASTED / PANCETTA FINGERLING POTATOES / ROSEMARY LEMON / NATURAL BRASSICA SAUCE

### PENNE CAMARON PESTO

ZUCCHINI / CHERRY TOMATOES  
WHITE GULF SHRIMP / SHALLOT / PESTO

### 12OZ. PRIME NEW YORK

21 DAYS DRY-AGED USDA PRIME CORN-FED  
HERB GARLIC MASHED POTATOES

## Entrée Enhancements

LOBSTER TAIL \$17  
BLEU CHEESE CRUST \$5

OSCAR STYLE \$15  
AU POIVRE \$4

THREE LARGE SHRIMP \$15  
SHAVES OF ITALIAN TRUFFLE \$12

## Entrée Complements (\$20 each • serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS  
GRILLED ASPARAGUS  
HERBED CORN & BACON  
SEASONAL VEGETABLES

MACARONI & CHEESE  
BROCCOLINI  
WILD MUSHROOMS  
ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE  
ADD TRUFFLE, SHRIMP, OR PANCETTA +\$18

# Menu 2:

BACHELORETTE \$75

INCLUDES TWO TOASTS & CHEERS OF PROSECCO OR A ROUND OF HSE DRINKS & SHOTS

## Choice of First Course:

### SHAVED BRUSSELS SPROUTS CAESAR

WHOLE LEAF ROMAINE / CIABATTA CROSTINI / AGED PARMESANO ROMANO / SHAVE OF BRUSSELS SPROUTS

### NOT THE AVERAGE CAPRESE C.F.

ORGANIC BASIL/MINT/CALIFORNIA HEIRLOOM TOMATOES/BURRATA RITAGLI/BALSAMIC REDUCTION/STRAWBERRIES/E.V.O.O./HEARTS OF PALM

### ORGANIC GREYSTONE

ENCINITAS LIVING LETTUCE / CARAMELIZED WALNUTS / BOSQ PEAR / MAYTAG BLUE CHEESE / STONE GROUND LEMON VINAIGRETTE / TRUFFLE CROUTON

## For the table:

### BIG EYE TUNA

ENDIVE / CA AVOCADO / TOKYO NEGI / PICKLED SERRANO PEPPERS / SHALLOT AIOLI / YUZU

### PORTOBELLO

ARTICHOKE GORGONZOLA / CHOPPED BLEND / MIXED BELL PEPPER SAUCE

## Choice of Entree:

(PRE-SELECT THREE OF THE FOLLOWING)

### CHILEAN SEA BASS

BASIL LIME CILANTRO / EDAMAME RISOTTO / ROASTED PEPPERS

### LINE CAUGHT AHI TUNA

SHICHIMI TOGARASHI CRUSTED / WASABI POTATO PUREE / BOCK CHOY / SOY GLAZE

### 10 O Z. PRIME FILET MIGNON

21DAYS WET-AGED USDA PRIME CORN-FED

### BISON TENDERLOIN

10OZ. FILET / POACHED PEAR / DRY FIG / PORT REDUCTION / CRISPY TRUFFLE / RISOTTO CAKE

## Entree Enhancements

LOBSTER TAIL \$17

BLEU CHEESE CRUST \$5

OSCAR STYLE \$15

AU POIVRE \$4

THREE LARGE SHRIMP \$15

SHAVES OF ITALIAN TRUFFLE \$12

## Entree Complements (\$20 each • serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS

GRILLED ASPARAGUS

HERBED CORN & BACON

SEASONAL VEGETABLES

MACARONI & CHEESE

BROCCOLINI

WILD MUSHROOMS

ROASTED PANCETTA FINGERLING POTATOES

SPECIALTY MACARONI & CHEESE

ADD TRUFFLE, SHRIMP, OR PANCETTA +\$18