

# GREYSTONEGRILL

## STARTERS

- GG Greystone Skewers** Tender medallions of beef, marinated, grilled and drizzled with peanut sauce. \$10
- Calamari Rockefeller** Tender calamari lightly breaded and sautéed with fresh garlic, peppered bacon, chopped spinach, and diced tomato. \$10
- Blue Crab & Artichoke Fondue** In a melting pot of cheeses with crisp crostini. \$11
- GG Chilled Ceviche** Shrimp and calamari marinated in a spicy cilantro and tomato salsa, served with plantain chips in a chilled martini glass. \$12
- Bacon Wrapped Shrimp** Served with a teriyaki glaze. \$12
- Chicken Lettuce Wrap** Sautéed chicken, mushrooms, carrots, scallions and rice sticks. Served with a sweet chili sauce. \$10

## SALADS

- Beef, Balsamico & Bleu** Grilled medallions of beef on top of crisp greens, tomatoes, roasted onions and red peppers, artichoke hearts, crumbled bleu cheese and tossed with *balsamic vinaigrette*. \$15
- GG Mango & Mandarin** Blackened Jumbo shrimp, fresh seasonal berries, Mandarin oranges, on top of crisp greens tossed with homemade *mango & mandarin champagne vinaigrette*, finished with sliced brie cheese, sliced red onions and toasted almonds. \$15
- Crispy Chicken Cobb** Crisp garden greens topped with crispy chicken chunks, roast turkey, tomatoes, avocado, corn, egg, peppered bacon, colby jack cheese and *honey mustard dressing*. \$14
- GG Southwest Chicken Tortilla** Chopped Iceberg lettuce tossed with tomatoes, corn, cucumbers, black beans, onions, Colby jack cheese and a *creamy cilantro vinaigrette* finished with tortilla chips and grilled chicken breast. \$14
- Greystone** Crisp greens, candied cashews and crumbled bleu cheese tossed with *raspberry vinaigrette*. \$8
- Wedge** Iceberg lettuce with blue cheese dressing, peppered bacon and chopped tomatoes finished with crumbled bleu cheese. \$8
- Classic Caesar** Hearts of romaine tossed with parmesan and croutons. \$8

### Add to Any Salad

|                     |                  |                       |                     |
|---------------------|------------------|-----------------------|---------------------|
| Grilled Salmon \$5  | Grilled Tuna \$7 | Sautéed Crab \$6      | Seared Scallops \$6 |
| Grilled Chicken \$4 | Steak \$6        | Blackened Shrimp \$5, |                     |

### LUNCH SOUPS

Our Chef incorporates seasonal ingredients to prepare Greystone Grill soups.

- GG Blue Crab & Roasted Corn** - Medal Winner, Maryland Seafood Festival \$8
- Chef's Selection \$7

## DAILY DUOS \$11

- Soup & Salad** Soup and salad (Greystone, Caesar or Wedge)    **Soup & Sandwich** Soup and half of the featured sandwich. \$11
- Salad & Sandwich** Salad (Greystone, Caesar or Wedge) and half of the Chef's featured sandwich. \$11

## SANDWICHES

*Served with fries*

- Greystone Grilled Cheese** Our Chef's signature take on the all time classic lunch sandwich. Fresh mozzarella cheese, fire roasted red and yellow peppers, pesto mayonnaise, and balsamic glaze on thick-sliced sourdough bread. \$10
- GG Filet & Gruyere** Tender filet mignon topped with roasted onions, melted gruyere cheese, lettuce and tomato on a toasted brioche. \$15
- Marble City Club** Smokehouse ham, roast turkey, peppered bacon, crisp lettuce and sliced tomatoes on a toasted marble rye with pesto mayonnaise and cheddar cheese. \$12
- Waldorf Chicken Salad Wrap** Grilled chicken, diced and chilled, blended with pecans and Granny Smith apples, rolled in a soft tortilla with lettuce and tomato. \$10
- GG Barbecue Chicken** Herb grilled, with lettuce, tomato, onion and cheddar cheese topped with barbecue sauce on grilled ciabata bread. \$10

**GG** Designates Greystone Grill's signature items

## ASK TO BECOME A VIP

Get special advance notice of events and menus, birthday gifts, priority reservations and much more. No purchase required

18% gratuity added to parties of 8 or more

Consuming raw or undercooked meats, fish, shellfish, fresh eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

**GIFT CARDS AVAILABLE**  **VISIT US AT [WWW.GREYSTONEGRILL.COM](http://WWW.GREYSTONEGRILL.COM)**

# GREYSTONEGRILL

## BURGERS

All burgers are 8 oz Black Angus. Served with french fries

- GG The Greystone** Topped with bleu cheese, peppered bacon and Char-Barrel onion served on grilled ciabata bread. \$11
- Grill Burger** Soft brie cheese, crisp lettuce, sliced tomatoes and shaved red onions served on grilled ciabata bread. \$10
- Backyard Burger** Basted with tangy barbecue sauce, topped with sautéed mushrooms, roasted onions, cheddar cheese and honey mustard on toasted brioche. \$10
- Veggie Burger** Brown rice and vegetable patty topped with lettuce, tomato, onion, mozzarella cheese, and a smoked red pepper remoulade served on grilled ciabata. \$10

## ENTRÉES

- Baby Back Ribs** 1/2 rack of fall-off-the-bone BBQ ribs served with french fries. \$15
- Grilled Chicken and Roasted Garlic Alfredo** Grilled chicken smothered in a slow roasted garlic, cream and parmesan sauce served over fettuccine. \$13
- GG Stonehouse Pasta** Sautéed fresh garden vegetables tossed with an old-fashioned smokehouse ham and peppered bacon in a creamy Pecorino Romano cheese sauce topped with grilled chicken over penne pasta. \$14
- GG Grilled Vegetable Stack** Fresh squash and bell peppers, layered with fresh mozzarella, capped with a portobello mushroom and finished with smoked red pepper remoulade. Served with daily vegetables. \$11
- Top Sirloin** Dijon, thyme and cracked pepper grilled marinated steak. Served with daily vegetables. \$16
- Rosemary Chicken** Marinated and grilled skewers of chicken with yellow squash, cherry tomatoes and artichoke hearts. Served with daily vegetables. \$14

## FRESH CATCH

Served with our daily vegetables

### select your fish

- step 1**
- Salmon \$15
  - Ahi Tuna \$19
  - Twin Tilapia Filets \$16

### select your preparation

- step 2**
- Grilled
  - Broiled
  - Blackened
  - Pan Seared

### select a finishing sauce

- step 3**
- Wasabi Vinaigrette
  - Citrus Beurre Blanc
  - Saffron Butter

- GG Bay Crabcake Sandwich** Broiled jumbo lump cake, lettuce, and tomato, served with lemon dill caper remoulade on a toasted brioche. \$ 16
- Fresh Catch Sandwich** Chef's daily market selection served with lettuce, tomato and lemon dill caper remoulade on grilled ciabata bread. \$ MKT
- Bacon Wrapped Sea Scallops** Pan roasted, on sautéed baby spinach with a warm citrus beurre blanc. \$14

## DESSERT

- GG Molten Chocolate Lava Bomba** Chocolate Soufflé with warm silken chocolate ganache topped with vanilla ice cream and raspberry coulis. \$9
- Homemade Bread Pudding** Candied cashew crusted, served warm topped with Knob Creek bourbon anglaise. \$8
- Artisan Cheese Plate** Chef's selection of fresh and aged crafted cheeses, and seasonal fruits. \$14
- Apple Crumb Cobbler** Granny Smith apples, sun-ripened raisins, brown sugar, cinnamon and brandy served warm topped with vanilla ice cream and caramel. \$8
- GG Crème Brûlée** Our vanilla bean egg custard topped with caramelized sugar crust. \$8
- Fresh Berry Napoleon** Plump seasonal berries tossed with turbinado sugar and layered with fresh cream and cookie crisps. \$10

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HOST YOUR NEXT EVENT WITH US - Reserve our Wine Vault or the Chef's Table for a unique experience.

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