



RESTAURANT WEEK LUNCH MENU

\$25++ PER PERSON

STARTERS

TODAY'S SOUP

Chef's inspiration

or

ARUGULA SALAD

*fresh pear, feta cheese, toasted almonds,
sun dried cranberries, hazelnut vinaigrette* (V) (GF)

or

GREYSTONE CAESAR

*local little gem lettuce, garlic anchovy dressing,
gremolata, shaved parmesan*

ENTRÉES

OPEN-FACED TURKEY SANDWICH

*oven roasted turkey, mashed potatoes,
cranberry apple relish, shoestring potatoes*

or

SHRIMP CAVATAPPI PASTA

creamy pesto, sundried tomatoes, pine nuts (V)

or

CRISPY TOFU STIR FRY

*jasmine rice, broccolini, peppers, onions, carrots,
sweet and spicy Thai sauce* (V) (GF)

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (for people with low tolerance to gluten, not intended for celiacs)

220 GREYSTONE LANE
LAKE TOXAWAY, NC 28747



(P) 828.966.4700
THEGREYSTONEINN.COM



RESTAURANT WEEK DINNER MENU

\$50++ PER PERSON

STARTERS

POTATO LEEK SOUP

bacon, green onions

or

SEASONAL HOUSE SALAD

farmhouse cheese, shaved vegetable, candied bourbon pecans, smoked shallot vinaigrette ♻️

or

GREYSTONE CAESAR

local little gem lettuce, garlic anchovy dressing, gremolata, shaved parmesan

ENTRÉES

CAROLINA MOUNTAIN TROUT

zucchini cakes, soubise, shaved apple, fennel salad

or

BERKSHIRE PORK TENDERLOIN NOISETTE

creamy risotto, port wine gastrique, haricot vert, dried peaches

or

PAN SEARED DAY BOAT SCALLOPS

roasted acorn squash, house dried tomatoes, asparagus, carrots, hazelnut butter sauce

DESSERT

MOUNTAIN BERRY COBBLER

fresh berries, streusel topping, vanilla ice cream

or

ALMOND CRÈME BRÛLÉE

dairy-free almond custard, caramelized turbinado sugar, almond tuille

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