Greystone

# SUMMER Menu

## SMALL BITES

### TASTE OF THE STONE
INDULGE YOUR GUEST WITH THIS 4 PIECE TREAT
TEMPURA PRAWN
WILD BOAR SAUSAGE
MINIATURE CRAB CAKE
1OZ GREG NORMAN'S FARM WAGYU 和牛
Minimum of three orders

**HUDSON VALLEY FOIE GRAS -C.F.&D.F.** $23
POACHED BOSC PEAR/ PORT REDUCTION
CARAMEL CRYSTAL / BLACK WINTER TRUFFLE

**PRIME FILET TARTARE -C.F. & D.F.** $20
COTURNIX QUAIL EGG /HONEY WHOLE GRAIN
MUSTARD / CAPERS/SHALLOTS/ CILANTRO
CIABATTA CROSTINI / CITRUS SEGMENT

**AUSTRALIAN LOBSTER TAIL TEMPURA** $19
SWEET CHILE-SAUCE / WAKAME SEAWEED

**HOUSE CHARCUTERIE** $24
HAND CRAFTED CHEESES / HOUSE
CURED PROSCIUTTO / HOUSE CURED SALAMI

**RIDGE BUFFALO CARPACCIO -D.F.** $22
ASTRO ARUGULA / SHAVED PARMESAN /
CAPERS / E.V.O.O/ TRUFFLE CROUTONS

**OCTOPUS-C.F.** $14
MADAKO OCTOPUS /WATERMELON ROOT
GARBANZO BEAN / ARTICHOKES/LEEKS
ASTRO ARUGULA/ PESTO BASIL CREAM SAUCE

**PORTOBELLO** $14
ARTICHOKE GORGONZOLA/ CHOPPED BLEND
MIXED BELL PEPPER SAUCE

**WILD BOAR SAUSAGE -C.F. &D.F.** $15
DRUMHEAD RED CABBAGE
SUNDRIED TOMATOES/ VIDALIA ONION
CALIFORNIA RED PEPPER/PINOT NOIR REDUCTION

**LUMP CRAB CAKE-C.F.** $18
HONEY WHOLE GRAIN DIJON MUSTARD

**CALAMARI** $14
HOUSE MADE MARINARA/ SPICY HERBED AIOLI

**OYSTER ROCKEFELLER-C.F.** $17
SAUTÉED SPINACH / BACON CRISPS / DILL SAUCE

**SHORT RIB TACOS** $18
SIX HOURS BRAISED / CARAMELIZED ONIONS
GORGONZOLA CHEESE

**LANGUE TACOS -D.F.** $17
GRILLED PINEAPPLE/AVOCADOS
ONIONS/CILANTRO/GUAJILLO CHILI SAUCE

## SEA TO TABLE

**HUNTER'S POINT OYSTERS** $16

**SHELLFISH PLATTER** 1-2 GUEST $45
3-4 GUEST $88
WHITE GULF SHRIMP/HUNTER'S POINT
OYSTERS / AUSTRALIAN LOBSTER TAIL
ALASKAN KING CRAB LEGS

**DOMESTIC STURGEON CAVIAR** MP
CLASSIC ACCOMPANIMENTS

**BIG EYE TUNA TARTAR** $18
CALIFORNIA AVOCADO / SALMON ROE
GINGER PONZU CIABATTA CROSTINI
WAKAME SEAWEED

**SHRIMP COCKTAIL -G.F. &D.F.** $17
WHITE GULF SHRIMP/ SPICY HORSERADISH
BLOODY MARY SAUCE

**SNOW CRAB COCKTAIL -G.F.& D.F.** $18
HORSERADISH COCKTAIL SAUCE

## FROM THE GARDEN

**GREYSTONE** $12
ENCINITAS LIVING LETTUCE / CARAMELIZED
WALNUTS BOSC PEAR / MAYTAG BLUE
CHEESE / LEMON MUSTARD VINAIGRETTE /
TRUFFLE CROUTONS

**ROASTED BEET SALAD-C.F.** $10
ASTRO ARUGULA / FENNEL CRUNCH
CARAMELIZED WALNUTS / RAW GOAT CHEESE
BLOOD ORANGE VINAIGRETTE

**THE WEDGE-C.F.** $10
ORGANIC ICEBERG / MAYTAG FARMS BLUE
CHEESE CHERRY TOMATOES / APPLEWOOD
BACON / BLUE CHEESE DRESSING

**KALE CAESAR** $11
WHOLE LEAF ROMAINE / CIABATTA CROSTINI
SHAVED PARMESAN ROMANO / KALE CURLS

**STRAWBERRY CAPRESE BURRATA -C.F.** $14
ORGANIC BASIL / MINT / (CA) HEIRLOOM
TOMATOES STRAWBERRIES / BURRATA
RITAGLI BALSAMIC REDUCTION/ E.V.O.O.

**SOUP DU JOUR- FRESH DAILY** $10

POST @GREYSTONESD,
#GREYSTONESTEAK #GREYSTONESD

REVIEW US ON TRIPADVISOR, OPENTABLE, YELP
TO ACCESS STONE SECRETS WHILE DINING

# SEA + LAND

**CHINOOK SALMON-C.F.** $26
QUINOA CRAB CAKE / SMOKED BEURRE BLANC / BOK CHOY

**BLACKENED MAHI MAHI -C.F.** $29
LOBSTER POTATO PUREE/ BABY CARROTS
BLOOD ORANGE CITRUS EMULSION

**LINE CAUGHT AHI TUNA-C.F.** $31
SHICHIMI TOGARASHI CRUSTED
WASABI POTATO PUREE / BOCK CHOY / SOY GLAZE

**JUMBO SEA SCALLOPS** $38
PISTACHIO CORN POLENTA/LEMON-SAFFRON COULIS / TOBIKO / IKURA

**CHILEAN SEABASS-C.F.** $36
JULIENNED VEGETABLES
PINEAPPLE CITRUS JALAPENO REDUCTION

**LIVE MAIN LOBSTER C.F.** MP
3 1/2 LBS. –MEUNIERE-

# FINAL CUTS

## USDA PRIME 21 DAY DRY-AGED IN HOUSE

| | |
|---|---|
| 8 OZ. FILET | $45 |
| 14 OZ. BONELESS NEW YORK | $45 |
| 18 OZ. BONE-IN RIB EYE | $48 |
| 44 OZ. PORTERHOUSE / SERVES 2 | MP |

## ANGUS 21 DAY DRY-AGED

| | |
|---|---|
| 10 OZ. FILET MIGNON/ BORDELAISE SAUCE | $39 |
| 16 OZ. NEW YORK / PORCINI BRANDY | $42 |
| 20 OZ. BONE- IN RIB EYE | $43 |

**8 OZ 21 DAY DRY AGED PRIME FILET**
WITH HUDSON VALLEY FOIE GRAS
$59

# 和牛 WAGYŪ

all wagyu is hand cut to order

**JAPANESE MIYAZAKI PREFECTURE A5** - 20 PER OZ MINIMUM 4 OZ RECOGNIZED WORLDWIDE AS THE BEST WAGYU
**AMERICAN WAGYU** - 10 PER OZ / MINIMUM 8 OZ DOMESTIC WAGYU AND ANGUS CROSS-BREED
**AUSTRALIAN WAGYU A8** - 10 PER OZ / MINIMUM 8 OZ DOMESTIC FULLBLOOD WAGYU

**BRAISED LAMB SHANK -C.F.** $39
SAFFRON ARBORIO RISOTTO/ SYRAH REDUCTION

**COLORADO LAMB CHOPS -C.F.** $42
PEAR INFUSED CABERNET REDUCTION
GORGONZOLA /KALE / WILD RICE

**BUFFALO TENDERLOIN (10 OZ.)-C.F.** $42
POACHED PEAR -DRY FIG PORT REDUCTION
TRUFFLE RISOTTO CAKE

**ROASTED ELK CHOP-C.F.** $44
PORCINI RUBBED CORIANDER-BLACKBERRY
CAULIFLOWER SAFFRON PUREE/ CRISPY KALE

**WILD BOAR PASTA** $26
RIGATONI/ PORTOBELLO MUSHROOMS
FENNEL/SUZIE'S FARM TOMATOES/GOAT CHEESE

**HOUSE CURED PANCETTA CARBONARA** $29
ALFREDO/ FINE HERBS/ PANCETTA
ADD BONELESS CHICKEN POULETS $8

**LOBSTER SPAGHETTI DIAVOLO** $49
½ 4 LB. LIVE MAINE LOBSTER / CALAMARI / SHRIMP

**SPAGHETTI CAMARÓN-C.F. & D.F.** $31
ZUCCHINI/ CHERRY TOMATOES
WHITE GULF SHRIMP/ GARLIC/ E.V.O.O.

**UMBRIA BLACK TRUFFLE RISOTTO** $39
TOPPED WITH WHILE TRUFFLE OIL / AGED PARMESAN

**FRENCHED BREAST** $29
GRAINY MUSTARD GLAZE/HERB POTATOES
ROSEMARY-LEMON SAUCE

**SMOKED BUTTER-BASTED CHICKEN BREAST-C.F.** $28
LEEKS / CHERRY TOMATOES
OMAHA ARTICHOKES / PORCINI MUSHROOM

**HOUSE MADE LAMB RAVIOLI** $30
ROSEMARY-SAGE WILD MUSHROOM BÉCHAMEL

**BOURBON BRAISED PORK CHOPS-C.F.** $29
RED CABBAGE / GRAINY MUSTARD
SWEET POTATO PUREE

# ADD TO THE CUTS

| | |
|---|---|
| AUSTRALIAN LOBSTER TAIL | $16 |
| ½ LIVE MAIN LOBSTER | $37 |
| LUMP CRAB/ OSCAR STYLE | $14 |
| CANDY BACON | $10 |
| HUDSON VALLEY FOIE GRAS | $18 |
| CARAMELIZED ONIONS | $5 |
| COGNAC & PEPPERCORN SAUCE | $3 |
| CREAM HORSERADISH | $3 |
| MAYTAG & APPLEWOOD BACON BUTTER | $5 |
| BÉARNAISE SAUCE | $3 |
| SHAVES OF UMBRIA ITALIAN BLACK TRUFFLES' | $12 |
| CAJUN RUBBED | $7 |
| CHIMICHURRI SAUCE | $5 |

# SIDES + MORE

| | |
|---|---|
| OSCAR-STYLE ASPARAGUS-C.F. | $19 |
| GRILLED ASPARAGUS- C.F. & D.F | $10 |
| SAUTÉED WILD MUSHROOMS-C.F. & D.F | $10 |
| BACON/ FIG/ BRUSSEL SPROUTS-C.F. & D.F | $12 |
| PANCETTA MACARONI-CHEESE | $12 |
| LOBSTER MACARONI-CHEESE | $19 |