



\$89++ per person
90 MINUTE EXPERIENCE

QUEEN OF HEARTS



FIRST COURSE

Choice Of

CEASAR SALAD

romaine, truffle herb croutons, aged parmigiano romano

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, crumbled bacon, blue cheese dressing

LOBSTER BISQUE +\$5

CAVIAR BUMP +\$12

tobikko caviar

CAVIAR +\$110

crème fraîche, accoutrements

HEART-SHAPED RAVIOLI

ricotta cheese, pink vodka sauce

LAMB LOLLIPOP +\$10

mixed greens

SECOND COURSE

Choice Of

USDA DRY-AGED BONE-IN RIBEYE +\$20

this classic cut is aged for 21 days

DRY-AGED NEW YORK CENTER CUT

this classic cut is aged for 21 days

WILD ISLES KING SALMON G.F +\$5

honey dijon glaze, potato puree, julienne vegetables

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano, black truffle

SURF AND TURF +\$30

8oz prime USDA Filet Mignon, 6oz wild caught Australian tail, potato pureé, beurre blanc al limone

JAPANESE MIYAZAKI PREFTURE A5 +\$50

New York 4 OZ

ADDITIONAL OZ +\$35/OZ

ROASTED BONE-IN CHICKEN BREAST

pancetta fingerling potatoes, champagne herb au jus

THIRD COURSE

Choice Of

HEART SHAPED CHOCOLATE MOUSSE

hazelnut, caramel, raspberry

LIMONCELLO CAKE

SIDES & MORE

PARMESAN TRUFFLE FRENCH FRIES G.F +\$18

JUMBO SHRIMP SCAMPI +\$25

GRILLED ASPARAGUS

bearnaise sauce

6OZ WILD AUSTRALIAN LOBSTER TAIL +\$45

SAUTEÉD WILD MUSHROOMS G.F +\$14

WAGYU FAT MASHED POTATOES +\$12

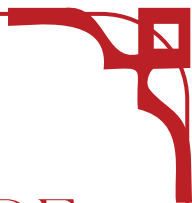
GREYSTONE TRUFFLE MAC AND CHEESE +\$24

no substitution or sharing

18% Gratuity on Parties 6 and over.

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM
Many of our items can be made vegan, vegetarian or gluten free. Notify your server of any food allergies or special dietary restrictions.
(G.F.)- Gluten Free | (V) Vegan and Vegetarian Menu Available

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



OLD FASHIONEDS

- 24K GOLDDIGGER

traveller whiskey, demerara sugar, 24k gold flake, angostura bitters, orange peel

22
- DEEZ NUTS

buffalo trace, walnut bitters, demerara sugar, luxardo cherry, orange peel

23
- SMOKE ME

la luna mezcal, agave, grapefruit bitters, dehydrated orange

28

COCKTAILS WITH ATTITUDE

- CUPIDS BOW

wheatley vodka, fresh strawberry, rhubarb liquor, pamplemousse rose, lemon press

18
- GREYSTONE-TINI

belvedere , pomegranate, elderflower liquor, prosecco

17
- ESPRESSOTINI

vanilla vodka, white chocolate liquor, kahlua, shot of espresso

18
- BLACKBERRY MULE

titos vodka, crushed blackberries, lime press

17
- MANGO BELLINI

Vodka, mango purée, topped with prosecco

16
- STRAWBERRY BELLINI

Vodka, strawberry pureé, topped with prosecco

17
- PASSIONFRUIT MARGARITA

corazon tequila, passionfruit, agave, lime

18
- UPGRADE MEZCAL

\$6

ZERO PROOF

N/A (non alcoholic)

COCKTAILS

- MAI TAI

zero proof rum, pineapple, orgeat, orange

15
- STRAWBERRY GIMLET

zero proof gin, clarified strawberries, lime press

14
- AMALFI SPRITZ

crodino non alcoholic spritz paired with mionetto premium alcohol removed sparkling wine

19

WINES

- ARIEL CHARDONNAY

tropical fruit, subtle oak from barrel aging

16
- ARIEL CABERNET

black currants, cherry, blueberries and chocolate

16
- LYRES CLASSICO SPARKLING

fresh peach, granny smith apple skin

16

- LOVERS IN PARADISE

Casamigos Reposado, lime press, Cointreau, pomegranate infused agave, champagne float

17
- CHOCOLATE COVERED STRAWBERRY SHOT

Strawberries & Crème Baileys, white chocolate Liqueur, Tito’s vodka, served with chocolate rim

12
- STRAWBERRY KISS SPRITZER

Strawberry infused soda with a splash of cranberry

15
- Add Gin or Vodka

\$19

DRAFT BEER

- STELLA ARTOIS

5.2% abv belgium european pale lager

12
- MODELO MEXICAN LAGER

4.4% abv crisp with subtle hop

12
- CORONADO ORANGE AVE WIT

(san diego, ca) 7.5% abv

13
- KONA BIG WAVE

4.4% ABV, Blonde/Golden Ale, Citrusy hops, orange, grapefruit

12
- THORN HAZY IPA

new england-style hazy ipa 7% san diego, ca

12
- STONE DELICIOUS IPA

(san diego, ca) 7.7% abv citrus hop finish herbal notes, passion fruit

12
- STONE PILSNER

san diego, ca 4.7% abv orange, pear, watermelon, corn chip finish

12

Duvel: Belgian Strong Blond est 1871 Belgium	\$14.50
Trappistes Rochefort Belgian Ale est 1230 Belgium	\$15.50
Trumer Pils Salzburg Austria est 1610	\$14.00

WINE

SPARKLING

- Corte Alla Flora | Prosecco | Italy

Green Apple | Acacia Flower

16
- Chandon | Brut | Split | California

Crisp | clean green apple | pot 12mm | sagra

19
- Moët et Chandon | Brut | Split | France

Bouquet of red fruits | wild strawberry | raspberry | cherry | rose | a slight hint of pepper

27
- Veuve Du Vernay | Brut Rosé | France

Fresh | touch of sweetness red forest fruit

16
- Imperatore | Moscato D’Asti Rosé | Italy

Bright | sweet | pears | table grapes | ripe peaches | citrus acidity

14

REDS

- Elouan | Pinot Noir | Willamette Valley | Oregon

Bright cherry | plum pie | cocoa nibs | baking spice

18
- Crossbarn by Paul Hobbs | Pinot Noir | Sonoma | California

Pomegranate | cranberry crisp red apple skin | hints of delicate florals and forest floor

24
- J. Lohr | Los Osos | Merlot | Paso Robles

Plum | currant | violet | baking spices | toasted pastry

16
- The Show | Malbec | Mendoza | Argentina

dark fruit flavors like blackberry | plum | black cherry | complemented by spices such as cinnamon | black pepper | notes of cocoa or chocolate

18
- Alexander Valley Vineyard | Sonoma County | Cabernet Sauvignon

Plum | dark cherry | vanilla

18
- Daou Reserve | Cabernet Sauvignon | Adelaide Hills | Paso Robles

Medium body | red-blue fruit spicy smooth silky tannins

26
- Caymus | Cabernet Sauvignon | Napa Valley

Supple | dark and rich | bearing the signature hallmarks of caymus

29
- Salvano | Langhe Rosso Trabuch | Super Tuscan | Italy | 2018

Perfumed bouquet with scent of baking spices. Full-bodied wine with sweet and velvety tannins with soft chocolate cherries on the mid palate.

18
- Borgomasso | Chianti Classico Riserva | Italy

This full-bodied version shows beautiful dark chocolate and ripe black cherry aromas | firm tannins and sweet | ripe fruit

16

WHITES

- Corte della Flora | Pinot Grigio | Italy

Ripe stone fruit | fresh acid

16
- 13 Celsius | Sauvignon Blanc | New Zealand

Single Vineyard | Tropical | Passionfruit | Dark Herbs

17
- Joseph Drouhin | Macon Village | White Burgandy | France

Citrus aromas | grapefruit | well-balanced

22
- Sonoma Vineyard | Chardonnay | Sonoma Coast

Citrus fruit | lemon and bitter orange

20
- Fess Parker | Riesling | Santa Barbara

Semi sparkling | light body touch of sweetness

17
- Decoy by Duckhorn | Sauvignon Blanc | California

Bright and lively | crisp | refreshing character and vibrant fruit flavors. aromas of citrus (lime, lemon, grapefruit) tropical fruits like passionfruit | mango | and guava.

16

