



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

- JAPANESE MIYAZAKI PREFTURE A5** +\$50
New York 4 OZ
ADDITIONAL OZ +\$35/OZ
- 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
- USDA PRIME FILET MIGNON** +\$8
8OZ this tender filet is wet-aged for 21 days
- SURF AND TURF** +\$30
8oz prime USDA Filet Mignon, 6oz wild caught Australian tail, potato pureé, beurre blanc al limone
- ROASTED BONE-IN CHICKEN BREAST**
pancetta fingerling potatoes, champagne herb au jus
- WILD ISLES KING SALMON** G.F +\$5
honey dijon glaze, potato puree, julienne vegetables
- TRUFFLE GNOCCHI**
stuffed ricotta gnocchi, parmesan reggiano, black truffle

THIRD COURSE

Choice Of

- HEART SHAPED CHOCOLATE MOUSSE**
hazelnut, caramel, raspberry
- LIMONCELLO CAKE**

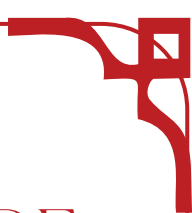
SIDES & MORE

PARMESAN TRUFFLE FRENCH FRIES G.F	+\$18	6OZ WILD AUSTRALIAN LOBSTER TAIL	+\$45
JUMBO SHRIMP SCAMPI	+\$25	SAUTEÉD WILD MUSHROOMS G.F	+\$14
GRILLED ASPARAGUS bearnaise sauce		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
- DEEZ NUTS**
buffalo trace, walnut bitters, demerara sugar, luxardo cherry, orange peel
- SMOKE ME**
la luna mezcal, agave, grapefruit bitters, dehydrated orange

COCKTAILS WITH ATTITUDE

- CUPIDS BOW**
wheatley vodka, fresh strawberry, rhubarb liquor, pamplemousse rose, lemon press
- GREYSTONE-TINI**
belvedere , pomegranate, elderflower liquor, prosecco
- ESPRESSOTINI**
vanilla vodka, white chocolate liquor, kahlua, shot of espresso
- BLACKBERRY MULE**
titos vodka, crushed blackberries, lime press
- MANGO BELLINI**
Vodka, mango purée, topped with prosecco
- STRAWBERRY BELLINI**
Vodka, strawberry pureé, topped with prosecco
- PASSIONFRUIT MARGARITA**
corazon tequila, passionfruit, agave, lime
- UPGRADE MEZCAL \$6

ZERO PROOF

N/A (non alcoholic)

COCKTAILS

- MAI TAI**
zero proof rum, pineapple, orgeat, orange
- STRAWBERRY GIMLET**
zero proof gin, clarified strawberries, lime press
- AMALFI SPRITZ**
crodino non alcoholic spritz paired with mionetto premium alcohol removed sparkling wine

WINES

- ARIEL CHARDONNAY**
tropical fruit, subtle oak from barrel aging
- ARIEL CABERNET**
black currants, cherry, blueberries and chocolate
- LYRES CLASSICO SPARKLING**
fresh peach, granny smith apple skin

- LOVERS IN PARADISE**
Casamigos Reposado, lime press, Cointreau, pomegranate infused agave, champagne float
- CHOCOLATE COVERED STRAWBERRY SHOT**
Strawberries & Crème Baileys, white chocolate Liqueur, Tito’s vodka, served with chocolate rim
- STRAWBERRY KISS SPRITZER**
Strawberry infused soda with a splash of cranberry
- Add Gin or Vodka \$19

DRAFT BEER

- STELLA ARTOIS**
5.2% abv belgium european pale lager
- MODELO MEXICAN LAGER**
4.4% abv crisp with subtle hop
- CORONADO ORANGE AVE WIT**
(san diego, ca) 7.5% abv
- KONA BIG WAVE**
4.4% ABV, Blonde/Golden Ale, Citrusy hops, orange, grapefruit
- THORN HAZY IPA**
new england-style hazy ipa 7% san diego, ca
- STONE DELICIOUS IPA**
(san diego, ca) 7.7% abv citrus hop finish herbal notes, passion fruit
- STONE PILSNER**
san diego, ca 4.7% abv orange, pear, watermelon, corn chip finish

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
- Chandon | Brut | Split | California**
Crisp | clean green apple | pot 12mm | sagra
- Moët et Chandon | Brut | Split | France**
Bouquet of red fruits | wild strawberry | raspberry | cherry | rose | a slight hint of pepper
- Veuve Du Vernay | Brut Rosé | France**
Fresh | touch of sweetness red forest fruit
- Imperatore | Moscato D’Asti Rosé | Italy**
Bright | sweet | pears | table grapes | ripe peaches | citrus acidity

WHITES

- Corte della Flora | Pinot Grigio | Italy**
Ripe stone fruit | fresh acid
- 13 Celsius | Sauvignon Blanc | New Zealand**
Single Vineyard | Tropical | Passionfruit | Dark Herbs
- Joseph Drouhin | Macon Village | White Burgandy | France**
Citrus aromas | grapefruit | well-balanced
- Sonoma Vineyard | Chardonnay | Sonoma Coast**
Citrus fruit | lemon and bitter orange
- Fess Parker | Riesling | Santa Barbara**
Semi sparkling | light body touch of sweetness
- 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.

REDS

- Elouan | Pinot Noir | Willamette Valley | Oregon**
Bright cherry | plum pie | cocoa nibs | baking spice
- Crossbarn by Paul Hobbs | Pinot Noir | Sonoma | California**
Pomegranate | cranberry crisp red apple skin | hints of delicate florals and forest floor
- J. Lohr | Los Osos | Merlot | Paso Robles**
Plum | currant | violet | baking spices | toasted pastry
- 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
- Alexander Valley Vineyard | Sonoma County | Cabernet Sauvignon**
Plum | dark cherry | vanilla
- Daou Reserve | Cabernet Sauvignon | Adelaide Hills | Paso Robles**
Medium body | red-blue fruit spicy smooth silky tannins
- Caymus | Cabernet Sauvignon | Napa Valley**
Supple | dark and rich | bearing the signature hallmarks of caymus
- 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.
- Borgomasso | Chianti Classico Riserva | Italy**
This full-bodied version shows beautiful dark chocolate and ripe black cherry aromas | firm tannins and sweet | ripe fruit

