

Sharables

| | |
|--|-------------------|
| STONE'S SIGNATURE CARPACCIO <small>DF</small> | 24. ⁹⁵ |
| thinly sliced filet mignon / roasted herb potatoes / parmesan / arugula / fennels / creamy horseradish | |
| TABLE SIDE FILET TARTARE <small>G.F. - D.F.</small> | 22. ⁹⁵ |
| prime filet / coturnix quail egg / stone ground / capers / shallots / truffle / ciabatta crostini / citrus segment | |
| CAJUN SHRIMP ETOUFFEE | 17. ⁹⁵ |
| cajun creamy creole / toasted brioche | |
| ITALIAN CURED MEATS & CHEESES | 18. ⁹⁵ |
| seasonal hand-crafted artisanal cheese and cured meats with traditional accompaniments | |
| PORTOBELLO | 14. ⁹⁵ |
| artichoke / aged gorgonzola / spinach / bell pepper / roasted tomatoes / béchamel sauce | |
| A TWIST TO WILD BOAR <small>G.F. - D.F.</small> | 14. ⁹⁵ |
| CA buttermilk polenta / crushed tomatoes / california red pepper / pinot noir reduction | |
| LUMP CRAB CAKE <small>G.F.</small> | 18. ⁹⁵ |
| blue crab / stone ground aioli / grilled heart of palm | |
| CRISPY CALAMARI | 13. ⁹⁵ |
| housemade marinara / chipotle aioli | |
| OYSTER ROCKEFELLER <small>G.F.</small> | 17. ⁹⁵ |
| sautéed spinach / applewood bacon / pecorino cheese dill sauce | |
| PULPO | 15. ⁹⁵ |
| grilled octopus / herb and micro-watercress / organic baby potato salad / mezcal lime aioli | |
| BALLAST POINT MUSSELS & CLAMS | 15. ⁹⁵ |
| braised seasonal green / chorizo / bell pepper / smoked tomato adobo / shallots / toasted points | |

Pier Side Picks

| | |
|--|------------------------------|
| LOCAL YELLOWTAIL CRUDO <small>G.F. - D.F.</small> | 16. ⁹⁵ |
| ponzu / rayu / micro cilantro / caviar / California grapefruit / California avocado | |
| EAST OR WEST COAST OYSTERS <small>G.F. - D.F.</small> | 15. ⁹⁵ |
| iced champagne ginger shallot mignonette / classic accompaniments | |
| BIG EYE TUNA <small>**D.F.</small> | 17. ⁹⁵ |
| roasted sesame ponzu / tobiko / avocado / quail egg / wonton chips / shaves of bonito flake / mustard sesame | |
| DOMESTIC OR OSSETRA STURGEON CAVIAR <small>G.F.</small> | MP |
| classic accompaniments | |
| SHRIMP COCKTAIL <small>G.F. - D.F.</small> | 15. ⁹⁵ |
| white gulf shrimp / spicy horseradish / chipotle cocktail | |
| CHILLED SHELLFISH ASSORTMENT | 1-2 GUESTS 48. ⁹⁵ |
| white gulf shrimp / fresh oysters / australian lobster tail / alaskan king crab legs | |

Be Social

#GREYSTONESTEAK
@GREYSTONESD
#GREYSTONESD

Farm to Fork

| | |
|---|-------------------|
| SHAVED BRUSSELS SPROUTS CAESAR | 13. ⁹⁵ |
| whole leaf Romaine / sourdough nuggets / aged parmesan Romano / peccerino / shave of brussels sprouts / add anchovies \$2 / add parmesan bowl \$2 | |
| LOBSTER CLAW <small>DF</small> LETTUCE WRAP | 16. ⁹⁵ |
| organic local butter lettuce / daikon sprouts / watermelon / roots / carrots / crispy noodles / ginger ponzu | |
| BLT WEDGE <small>G.F.</small> | 11. ⁹⁵ |
| local baby iceberg lettuce / egg / Maytag Farms blue cheese / cherry tomatoes / applewood bacon / red onion / blue cheese dressing | |
| ORGANIC GREYSTONE | 12. ⁹⁵ |
| encinitas living lettuce / caramelized walnuts / bosc pear / Maytag farms blue cheese / stone ground lemon vinaigrette / truffle croutons | |
| NOT THE AVERAGE CAPRESE <small>G.F.</small> | 14. ⁹⁵ |
| California heirloom tomatoes / local basil / imported Italian burrata ritagli / California strawberries / hearts of palm / balsamic reduction | |
| BEET SALAD | 13. ⁹⁵ |
| mizuna / golden and red beets / watermelon radish / roasted carrots / grapefruit / pistachio / goat cheese poppers / aged fig balsamic | |
| SOUP DU JOUR - FRESH DAILY | 10. ⁹⁵ |

SAUCES & TOPPINGS

| | |
|---|-------------------|
| MAYTAG & APPLEWOOD BACON BUTTER | 4. ⁹⁵ |
| SHAVES OF UMBRIA ITALIAN BLACK TRUFFLES | 11. ⁹⁵ |
| CAJUN RUBBED | 4. ⁹⁵ |
| LOBSTER TAIL | 18. ⁹⁵ |
| CREAM HORSERADISH | 2. ⁹⁵ |
| LUMP CRAB / OSCAR STYLE | 13. ⁹⁵ |
| WALLA WALLA CAMELIZED ONIONS | 4. ⁹⁵ |
| COGNAC+PEPPERCORN SAUCE | 2. ⁹⁵ |
| BÉARNAISE SAUCE | 2. ⁹⁵ |
| VEAL BONE BORDELAISE SAUCE | 2. ⁹⁵ |

MEAT TEMP LEGEND

BLUE SEARED: COLD CENTER
RARE: COOL RED CENTER
MEDIUM RARE: WARM RED CENTER
MEDIUM: WARM PINK CENTER, TOUCH OF RED
MEDIUM WELL: WARM BROWN, PINK CENTER
WELL DONE: HOT BROWN CENTER NO PINK

G.F = Gluten Free | D.F. = Dairy Free
18% Gratuity on Parties of 6+ & \$4 Split fee
** Substitute tamari soy sauce for G.F./ or G.F. pasta





和牛 Wagyu

All Wagyu is hand cut to order
exotic salts upon request

AMERICAN WAGYU

domestic wagyu & angus cross-breed
angus texture with wagyu flavor
10 per oz / minimum 8 oz

AUSTRALIAN WAGYU A8

domestic fullblood wagyu
10 per oz / minimum 8 oz

JAPANESE MIYAZAKI PREFECTURE A5

mild climate /
ideal conditions for raising cattle
22 per oz / minimum 6 oz

Land & Sea

LIVE MAINE G.F. - D.F. LOBSTER 3½ LBS.

-meuniere sauce-

BIG EYE TUNA **D.F.

wasabi seed crusted / bok choy /
wok-ginger rice / edamame / mustard soy

APPLEWOOD SMOKED **D.F. CHINOOK SALMON

served medium / broccolini /
organic carrots / champagne unagi sauce

MISO CHILEAN SEA BASS **D.F.

sauted spinach / shitake / calabrese
peppers / yuzo hanakatzu glaze

LOBSTER BUCCATINI **D.F. DIAVOLO

½ live maine lobster / calamari / clams /
mussels / shrimp / shaved garlic /
local basil / chilli flakes

SHIRMP & SCALLOP DUO G.F. - D.F.

Cajun crusted / summer beet purée
sweet chilli / shaved asparagus /
California buttermilk polenta / caviar /

MP

31.⁹⁵

27.⁹⁵

37.⁹⁵

57.⁹⁵

41.⁹⁵

Final Cuts

USDA PRIME 21 DAY DRY-AGED ON PREMISES

8 OZ FILET CENTER CUT G.F. - D.F. 47.⁹⁵

14 OZ NEW YORK G.F. - D.F.
CENTER CUT 48.⁹⁵

20 OZ BONE-IN RIB EYE G.F. - D.F. 56.⁹⁵

44 OZ PORTERHOUSE G.F. - D.F. MP
SERVES 2 (36 DAYS AGED)

USDA CHOICE ANGUS

10 OZ FILET MIGNON G.F. - D.F. 41.⁹⁵
W/ BORDELAISE SAUCE

16 OZ NEW YORK G.F. - D.F. 43.⁹⁵
W/ PORCINI BRANDY

22 OZ BONE-IN RIB EYE G.F. - D.F. 51.⁹⁵

Filet of Oscar G.F.

10oz filet w/ our signature
lump crab & béarnaise asparagus

MP

Entrees

COLORADO LAMB CHOPS 41.⁹⁵

pear infused cabernet reduction / gorgonzola /
broccolini / shallot orzo

BRAISED LAMB SHANK G.F. 37.⁹⁵

saffron roasted fingerling potatoes /
syrah reduction

ANTELOPE G.F. - D.F. 48.⁹⁵

pistachio crusted / whipped parsnip /
chocolate mint reduction

BISON TENDERLOIN FILET G.F. 45.⁹⁵

10 oz filet / poached pear / dry fig port /
reduction / crispy truffle risotto cake

ELK CHOP G.F. 47.⁹⁵

porcini rubbed / coriander-blackberry /
pancetta / fingerling potatoes / shitake

GLAZED BOURBON C.F. PORK CHOP 31.⁹⁵

apricot / polenta / pickled carrots

OXTAIL RAVIOLI 30.⁹⁵

roasted shallots / herbs / veal butter /
sherry / parmesan

WILD BOAR PASTA G.F. 27.⁹⁵

penne / sausage / portobello mushrooms /
fennel / organic tomatoes / goat cheese

PAPPARDELLE BOLOGNESE ** 26.⁹⁵

bolognese / chorizo /
arugula / parmesan

STROZZAPRETTI PASTA ** 26.⁹⁵

Italian lamb sausage / fresno chillies /
artichokes / castelvetro olives

ZESTY HERBED CHICKEN G.F. - D.F. 26.⁹⁵

pancetta fingerling potatoes /
rosemary / natural brassica sauce

12oz STEAK SALAD G.F. - D.F. 37.⁹⁵

NY strip 12oz / arugula salad /
pickled chorizo onions / samaru dressing

SIDES & MORE

LOADED BAKED G.F. 9.⁹⁵
POTATO

GARLIC YUKON G.F. 10.⁹⁵
GOLD POTATO PUREE

CREAM OF SPINACH 11.⁹⁵

PARMESAN TRUFFLE 13.⁹⁵
FRENCH FRIES

GRILLED ASPARAGUS 12.⁹⁵
G.F. - D.F.

SAUTEED WILD G.F. - D.F. 10.⁹⁵
MUSHROOMS

BRUSSELS SPROUTS G.F. 11.⁹⁵
APPLEWOOD BACON / DATES /
GOAT CHEESE / BALSAMIC GLAZE

HERBED BUTTER G.F. - D.F. 11.⁹⁵
CORN & APPLEWOOD BACON

LUMB CRAB & G.F. 18.⁹⁵
BÉARNAISE ASPARAGUS

LOBSTER 16.⁹⁵
MACARONI & CHEESE

PANCETTA 13.⁹⁵
MACARONI-CHEESE

SMOKED CHEDDAR 17.⁹⁵
TRUFFLE MACARONI
& CHEESE

BROCCOLINI 11.⁹⁵
LEMON ZEST /
PANKO CRUSTED

Many of our items can be made vegan, vegetarian or gluten free. If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.