



# THE GREY STONE

## FINE FOOD & SPIRITS

### APPETIZERS

#### **SHORT RIB FRIES 12**

Hand cut fries, braised short rib, melted smoked gouda, Himalayan pink salt

#### **BLISTERED SHISHITO PEPPERS 9**

Lemongrass aioli, cashew dust, wonton chips, Korean chili flakes

#### **GENERAL TSOS CAULIFLOWER 10**

Wasabi ranch, sesame seeds, scallion

#### **MEZZA PLATE 12**

Hummus trio; edamame, roasted red pepper & garlic served with grilled pita bread, cucumber, grape tomatoes, Kalamata olives

#### **FRIED CHICKEN NACHOS 12**

Fried green tomatoes, bacon, Pimento cheese sauce, pico di gallo, scallion, buttermilk ranch

#### **GREY STONE WINGS 14**

-Maple bourbon BBQ, ranch

-Garlic Parmesan, marinara

-Secret Weapon, wasabi ranch

#### **BLACK GARLIC TERIYAKI BEEF SKEWERS 12**

Thai peanut sauce, Asian slaw, sesame seeds

#### **LAMB MEATBALLS 14**

Golden raisin pesto, grapes, smoke paprika yogurt, micro mint

#### **\*GF\* STEAMED PEI MUSSELS 14**

Jalapeño bacon, cilantro oil, miso broth

#### **\*GF\* SHRIMP & CRAB COCKTAIL 16**

Gazpacho cocktail sauce

#### **CHILI GLAZED OCTOPUS 15**

Olives, roasted tomatoes, patatas bravas, temperanillo

#### **TURKEY CHILI CORNBREAD SKILLET 12**

Cheddar cheese, sour cream, scallion

### SOUP

Cup 6 Bowl 9

#### **BUTTERNUT SQUASH BISQUE**

#### **SOUP OF THE DAY**

### SALAD

Add Chicken 6 - Shrimp 7 - Scallops 8

#### **\*GF\* GREY STONE WEDGE 14**

Iceberg lettuce, grilled hanger steak, tomatoes, bacon, gorgonzola, balsamic glaze

#### **BUFFALO CAULIFLOWER CAESAR 12**

Kale & Romaine lettuce, bleu cheese croutons

#### **\*GF\* GRILLED CHICKEN SALAD 14**

Spinach, grapes, apples, pumpkin seeds, feta cheese, champagne pear vinaigrette

#### **\*GF\* BEET SALAD 13**

Arugula, pistachio, goat cheese, dried cherries, citrus poppy vinaigrette

#### **WASABI CRUSTED AHI TUNA 16**

Superfood salad, mandarin oranges, wonton chips, miso dressing

### FLATBREADS

14

Manchego cheese, artichokes, maitake mushrooms, truffle oil

Duck confit, black mission figs, house made apple sauce, pickled shallots, arugula

Poached pear, apple, onion, brie, fig balsamic glaze

Roasted tomato, buffalo mozzarella, sopresatta, broccoli rabe

## SANDWICHES

Choose; Homemade potato chips or hand cut fries. Substitute cup of soup or garden salad 3

\*GF Bun available upon request 2

### **BLACK BEAN VEGGIE BURGER 13**

Manchego, pico di gallo, guacamole

### **FRIED CHICKEN SANDWICH 14**

Buffalo sauce, bleu cheese spread, jalapeno bacon

### **SHORT RIB SANDWICH 15**

Onion poppy seed brioche, caramelized onion, smoked gouda, horseradish aioli

### **WAGYU BEEF BURGER 22**

Smoked gouda fondue, shallot marmalade, port wine mayonnaise and truffle fries

### **FIG JAM BURGER 15**

Certified Angus Beef, brie cheese, caramelized onion, brioche bun

### **SALMON BURGER 14**

Lemongrass mayo, sweet soy, superfood slaw

## PASTA

### **BUTTERNUT SQUASH RAVIOLI 18**

Caramelized figs, dried cherries, roasted butternut squash, sage brown butter, fig balsamic glaze

### **SEAFOOD PESCATORE 32**

Fresh fish, scallops, shrimp, mussels, octopus, saffron tomato fennel broth over pasta

### **CAVATELLI LAMB BOLOGNESE 26**

Goat cheese crema, fresh mint

### **CHICKEN MARSALA MEATBALLS 24**

Pappardelle pasta, maitake mushrooms, prosciutto

## ENTREES

### **SHISHITO PESTO STIR FRY 20**

Tofu, Asian vegetables, glass noodles, cashew dust

### **PAN ROASTED CHICKEN BREAST 21**

Honey thyme jus, mashed sweet potato, roasted brussels sprouts

### **BRAISED BEEF SHORT RIB 30**

Roasted garlic mashed potato, baby vegetables, Cabernet demi-glace

### **\*GF\* GRILLED HANGER STEAK 28**

Roasted brussels sprouts & butternut squash medley, mashed sweet potato, chimichurri

### **GRILLED PORK CHOP 26**

Roasted brussels sprouts, garlic mashed potatoe, sweet apple and onion compote, apricot cherry pork jus

### **\*GF\* PAN SEARED SALMON 28**

French lentils, rainbow chard, champagne mustard sauce

### **\*GF\* BLACKENED SWORDFISH 35**

Sweet potato and brussels sprout hash with jumbo lump crab & bacon, maple bourbon BBQ

### **CRAB CAKES 34**

Wild rice, asparagus, lobster sauce

### **\*GF\* SEARED SCALLOPS 30**

Creamy grits, chorizo & corn ragout, poblano chimichurri sauce

### **PEPPERCORN CRUSTED AHI TUNA 32**

Soba noodles, grilled asparagus, lemongrass aioli

### **FIG GLAZED HALIBUT 32**

Butternut squash risotto, pumpkin seeds, asparagus, red zinfandel sauce



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness