

COLD

OYSTERS ON A HALF SHELL	18
<i>½ Doz. Oysters / Orchard Apple Mignonette / Lemon</i>	
SHRIMP COCKTAIL	23
<i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	
HOKKIADO SCALLOP CRUDO	24
<i>Yuzu Kosho / Serrano Chili / Pomegranate Seeds / Crisp Shallots</i>	
MR. LYONS SEAFOOD TOWER	MP
<i>Whole Lobster / Oysters / Cocktail Shrimp / Scallop Crudo Skuna Bay Salmon Tartare</i>	
SMOKED EEL & FOIE GRAS TERRINE	24
<i>Compressed Green Apple / Celeriac Variations</i>	
HEIRLOOM BEET CARPACCIO	13
<i>Avocado / Local Orange Curd / Cashew Cheese / Chia Seed</i>	
STEAK TARTARE "ATILLA"	19
<i>Black Truffle Mustard / Pickled Mushrooms / Potato Gaufrettes Smoked Quail Egg</i>	
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FRENCH ONION SOUP	14
<i>Rich Veal Broth / Caramelized Onion / Brioche Crouton Sotocenere & Gruyere Cheese</i>	
15 MINUTE ROASTED BONE MARROW	22
<i>Oxtail-Date Jam / Petit Herb Salad / Tellicherry Gastrique</i>	
TEXAS QUAIL FARMS YAKATORI	16
<i>Quail Eggs / Black Mission Fig / Scallion</i>	

HOT

GREENS

FALL SUPER GREENS	14
<i>Roasted Apple / Pickled Butternut Squash / Shaved Fennel Pumpkin Seeds / "Cranberry Shrub" Vinaigrette</i>	
CAESAR "CARDINI 1924"	13
<i>Romaine / Parmigiano-Reggiano White Anchovy / Croutons / Oregano</i>	
BABY ICEBERG WEDGE SALAD	15
<i>Nueskes Bacon / Point Reyes Blue, Sieved Egg / Pickled Red Onion / Cherry Tomato</i>	

SIDES

MACARONI AND CHEESE	12
<i>Tillamook Sharp Cheddar / Brioche</i>	
LOBSTER MACARONI AND CHEESE	24
SMASHED & FRIED POTATOES	9
<i>Yukon Gold / Garlic / Parsley / Piquillo Pepper Aioli</i>	
CRISPY BRUSSELS SPROUTS	11
<i>Spiced Balsamic Glaze / Parsley</i>	
SALT BAKED POTATO	9
<i>Sour Cream / Chives / Soften Butter</i>	
CREAMED BLOOMSDALE SPINACH	10
<i>Creamy Bechamel / Garlic / Nutmeg</i>	
BEER BATTERED ONION RINGS	11
<i>Piquillo Pepper Aioli</i>	
POMME FRITES	9
<i>Black Garlic Aioli</i>	

STEAKS

PRIME FILET MIGNON	5 oz.	34
<i>Certified Angus Beef</i>		10 oz. 46
GRASS FED FILET MIGNON	5 oz.	40
<i>Santa Carota Farms, Ca</i>		
PRIME NEW YORK	14 oz.	52
<i>Certified Angus Beef</i>		
AMERICAN WAGYU RIBEYE FILET	8 oz.	46
<i>Snake River Farms, Id ~Black Label~</i>		
PRIME TOMAHAWK RIB CHOP	36 oz.	120
<i>Certified Angus Beef</i>		

FEATURED

SLOW ROASTED PRIME RIB	10 oz.	34
<i>Horseradish Cream / Beef Au Jus</i>		12 oz. 40
		16 oz. 48
BEEF WELLINGTON "ROSSINI"		46
<i>Petit Filet Of Beef / Foie Gras / Spinach, Black Truffle Mushroom Duxelle & Bordelaise</i>		
Tasting of "M&M"		500
<i>Chefs Selection Of Six Cuts / Sauce Flight Sommeliers Selection Of A Featured Magnum</i>		

CHEESE

Traditional accompaniments // 3 for 18 // 6 for 32

Sottocenere Al Tartufo - Cow, Italy.
Cypress Grove "Lamb Chopper" - Sheep, Ca.
Carr Valley "Coco Cardona" - Goat, Wi.
Manchego - Sheep, Spain.
Beemster Mustard Seed - Cow, Holland.
Point Reyes "Original Blue" - Cow, Ca

FISH & SEAFOOD

SKUNA BAY CRAFT RAISED SALMON	34
<i>Vancouver Bay, BC. Vanilla Parsnip Puree Foraged Mushrooms / Braised Turnips Maple-Jerez Jus</i>	
HOKKIADO SCALLOPS / U-10	38
<i>Hokkiado, JP. Spinach-Potato Mouseline Beluga Lentil Ragout / Sauce Américaine</i>	
MAINE LOBSTER "IMPERIAL"	88
<i>1.75-2 Pounds. Lump Crab / Melted Leeks Oyster Mushroom / Tarragon Glacage</i>	

PASTURE & FIELD

GRILLED QUAILS	26
<i>Texas Quail Farms, TX.</i>	
GRASS FED LAMB CHOPS	52
<i>New Zealand, NZ.</i>	
PASTURE RAISED CHICKEN	32
<i>Pasture Bird Farms, CA. Brussels Sprouts, Roasted Apple / Sweet Potato / Lemon Rosemary Jam</i>	
HEIRLOOM BEET BOURGUIGNON	24
<i>Sebastopol, CA. Farro / Butternut Squash, Mushrooms / Smoked Pearl Onions / Roasted Grapes, Vegan Demi Galce</i>	

SAUCES // 3ea // Flight 15

Bordelaise ~ Green Peppercorn
Béarnaise ~ Chimichurri
Lemon-Rosemary Jam ~ Tellicherry Gastrique