

## COCKTAILS

### MR. LYONS HONEST MARTINI / 12

Vodka or Gin

### AVIATION / 14

Tanqueray Gin, Fresh Lemon, Maraschino Liqueur  
& Crème de Violette

### BOULEVARDIER / 14

Evan Williams, Sweet Vermouth & Campari

### WHISKEY SOUR / 14

Bank Note Scotch, Lemon Juice, Simple Syrup  
& Egg White

### OLD FASHIONED / 14

Old Overholt Rye, Bitters, Sugar, Amarena Cherries  
& Orange Peel

### VIEUX CARRE' / 14

Bulleit Rye, Sweet Vermouth, Benedictine, Cognac,  
Peychaud & Angostura Bitters

### MOSCOW MULE / 12

Stolichnaya Vodka, Fresh Lime Juice, Housemade  
Ginger Syrup & Soda

### MANHATTAN / 14

Evan Williams, Sweet Vermouth & Bitters

### FRENCH 75 / 14

Fords Gin, Lemon Juice, Simple Syrup & Prosecco

### SIDECAR / 14

Park Cognac, Cointreau & Lemon Juice

### THE SPANIARD / 14

Junipero Gin & Fentimans Tonic

## STARTERS

### CRUDITE FOR TWO / 16

### MAINE LOBSTER "Louie" / 24

Shaved Celery, Endive, Winter Citrus, Hearts of palm

### STEAK TARTARE / 19

Black Truffle Mustard, Pickled Mushrooms, Potato Gaufrettes,  
Quail Egg

### SHRIMP COCKTAIL / 21

Dill, Old Bay, Cocktail Sauce

### FOIE GRAS TERRINE / 22

Membrillo, Cashew Butter, Fennel-Kumquat Jam, Brioche

### 15 MINUTE ROASTED BONE MARROW / 18

Oxtail and Date Jam, Petit Herb Salad, Tellicherry Gastrique

## GREENS/SOUPS

### BABY ICEBERG WEDGE SALAD / 13

Nueskes Bacon, Point Reyes Blue,  
Shaved Egg, Pickled Red Onion

### CAESAR SALAD / 12

Romaine, Parmigiano-Reggiano,  
White Anchovy, Croutons

### WINTER GREEN SALAD / 13

Super Greens, Shaved Cauliflower, Fennel, Mushroom,  
Fines Herbes

### MAINE LOBSTER BISQUE / 16

Butter Poached Lobster, Sherry Espuma

### FRENCH ONION SOUP / 10

Brioche Crouton, Gruyere, Comté Cheese

*\*Consuming under cooked meats and poultry could be  
hazardous to your health.*

## STEAKS

### FILET MIGNON

(5 OZ.) 33

(10 OZ.) 44

### NEW YORK

(14 OZ.) 44

### BONE IN RIB EYE STEAK

(22 OZ.) 59

### GRASS FED FILET MIGNON

(5 OZ.) 40

### AMERICAN WAGYU BEEF

(8 OZ.) 43

Eye of the Rib

### M&M

500

## SLOW ROAST

### PRIME RIB

(10 OZ.) 29

Horseradish & Au Jus

(12 OZ.) 34

(16 OZ.) 39

### RED WINE BRAISED SHORT RIBS

38

Pommes Purée, Horseradish

## WELLINGTONS

### BEEF TENDERLOIN

40

Foie Gras, Duxelles, Bordelaise

### VEGETABLE

26

Portobello, Spinach, Burrata

## SAUCE FLIGHT / 6

Bordelaise, Green Peppercorn, Béarnaise,  
Salsa Verde

## MAINS

### JIDORI CHICKEN BREAST / 29

Cauliflower Puree, Romanesco,  
Mushroom Jus, Beet Crisps

### MAINE LOBSTER THERMIDOR / MP

Wild Mushroom, Brandied Cream, Comté

### MEDITERRANEAN TURBOT / 38

Braised Salsifis, Endive, Saffron, Castelvetrano Olives,  
Noisette Maltaise

## SIDES / 9

Pommes Purée

Macaroni and Cheese, Aged Sharp Cheddar

Hand Cut Pommes Frites, Sauce Bernaise

Crispy Brussels Sprouts, Balsamic Glaze

Mr. Lyons Creamed Spinach

Salt Baked Potato, Sour Cream, Chives, Butter

Wild Mushrooms, Brioche, Herb Butter

Broccolini, Calabrian Chili, Preserved Lemon

Beer Battered Onion Rings

## SEASONAL CHEESE

*Cheese Selection 3 for / 15 or 5 for / 23*

Point Reyes "Original Blue", Cow, Ca.

Cypress Grove "Humboldt Fog", Goat, Ca.

L'Explorateur, Cow, France

Fiscalini "18-month aged Cheddar", Cow, Ca.

Comté, Raw Cow, France

Fiscalini, Purple Moon, Cow, Ca.

Beemster Mustard Seed, Cow, Holland