

## SPECIALTY COCKTAILS

### MR. LYONS HONEST MARTINI 12

Vodka or Gin

### AVIATION 14

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

### BOULEVARDIER 14

Buffalo Trace, Sweet Vermouth & Campari

### WHISKEY SOUR 14

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

### VIEUX CARRE' 14

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

### MOSCOW MULE 12

Stolichnaya Vodka, Fresh Lime Juice, House made Ginger Syrup & Soda

### MANHATTAN 14

Evan Williams, Sweet Vermouth & Bitters

### FRENCH 75 14

Tanqueray Bloomsbury Gin, Lemon Juice, Simple Syrup & Prosecco

### SIDECAR 14

Park Cognac, Cointreau & Lemon Juice

### THE SPANIARD 14

Junipero Gin & Fentimans Tonic

## STARTERS

### STEAK TARTARE 17

*Capers, Cornichons, Mustard, Shallots, Fines Herbes, Quail Egg*

### FOIE GRAS TERRINE 21

*Mission Figs, Celery, Toasted Pistachios, Pickled Mushrooms, Brioche*

### SALMON CARPACCIO 15

*Caviar, Avocado, Mango, Grapefruit*

### BEER BATTERED ONION RINGS 11

## GREENS AND SOUPS

### BABY ICEBERG WEDGE SALAD 12

*House-made Bacon, Point Reyes Blue, Shaved Egg, Pickled Red Onion*

### CAESAR SALAD 11

*Romaine, Parmigiano-Reggiano, White Anchovy, Croutons*

### SUMMER GREENS SALAD 10

*Asparagus, Bibb, Fennel, Corn, Fine Herbs*

### CHILLED SPRING PEA SOUP 12

*Lemon Poached Crab, Crème Fraiche, Volcanic Sea Salt*

### FRENCH ONION SOUP 10

*Brioche Crouton, Gruyere, Comté Cheese*

## CUTS

### PETITE FILET MIGNON 33

*(5oz or 8oz)*

### NEW YORK 40

*(14oz)*

### BONE IN RIB EYE STEAK 59

*Double R Ranch (22oz)*

### GRASS FED FILET MIGNON 40

*(5oz)*

### AMERICAN WAGYU BEEF 42

*(8oz) Eye of the Rib, Snake River Farms*

### M&M 500

## FISH

### PAN ROASTED SALMON 32

*Panisse, Wild Ramps*

## MR LYONS WELLINGTONS

### BEEF TENDERLOIN 40

*Foie Gras, Duxelles, Bordelaise*

### VEGETABLE 23

*Ratatouille, Potato, Spinach, Burrata*

## MR LYONS PRIME RIB

### 10 HR. SLOW ROAST 29

*Horseradish & Au Jus* 32

*(10oz, 12oz or 16oz)* 38

## SAUCE FLIGHT /6

Bordelaise, Green Peppercorn, Béarnaise, Chimichurri

## SIDES /9

Pommes Purée

Macaroni and Cheese, Aged Sharp Cheddar

Hand Cut Pommes Frites

Crispy Brussels Sprouts, Balsamic Glaze

Mr. Lyons Creamed Spinach

Baked Potato, Sour Cream, Chives, Butter

Indio Corn, Jalapeno, Shallots

Asparagus, Sauce Gribiche

## CHEESE SELECTIONS

### SEASONAL CHEESE TROLLEY

*3 for 13 or 5 for 17*

Point Reyes "Original Blue", Cow, Ca.

Cypress Grove "Humboldt Fog", Goat, Ca.

L'Explorateur, Cow, France

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

Comte, Raw Cow, France

Fiscalini, Purple Moon Cheddar, Cow, Ca.

Beemster Mustard Seed, Cow, Holland

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