

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, House made
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 / 18

Market Vegetables, Basil Pistou

SALMON RILLETES / 16

House made Crème Fraiche, Preserved Lemon, Fried Capers

STEAK TARTARE / 17

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

SHRIMP COCKTAIL / 18

Dill, Old Bay, Cocktail Sauce

FOIE GRAS TERRINE / 21

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

BEER BATTERED ONION RINGS / 11

GREENS/SOUPS

BABY ICEBERG WEDGE SALAD / 13

House-made 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

ROASTED PUMPKIN SOUP / 12

Quince Chutney, Candied Pepitas,
Toasted Pumpkin Seed Oil

FRENCH ONION SOUP / 10

Brioche Crouton, Gruyere, Comté Cheese

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

STEAKS

PETITE FILET MIGNON

(5 OZ.) 33

(8 OZ.) 41

NEW YORK (14 OZ.) 44

BONE IN RIB EYE STEAK (22 OZ.) 59

Double R Ranch

GRASS FED FILET MIGNON (5 OZ.) 40

AMERICAN WAGYU BEEF (8 OZ.) 43

Eye of the Rib, Snake River Farms

M&M 500

PRIME RIB

10 HR. SLOW ROAST (10 OZ.) 29

Horseradish & Au Jus (12 OZ.) 34

(16 OZ.) 39

WELLINGTONS

BEEF TENDERLOIN 40

Foie Gras, Duxelles, Bordelaise

VEGETABLE 24

Portobello, Ratatouille, Spinach, Burrata

SAUCE FLIGHT / 6

Bordelaise, Green Peppercorn, Béarnaise,
Chimichurri

MAINS

JIDORI CHICKEN BREAST / 29

Cauliflower Puree, Romanesco,
Mushroom Jus, Beet Crisps

PAN ROASTED SALMON / 32

Asparagus, Fried Capers & Noisette Maltaise

STRIPED SEABASS / 33

Smoked Corn Nage, Horseradish, Charred Tomato Bois
Boudran

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

Wild Mushrooms, Brioche, Herb Butter

Broccolini, Calabrian Chili, Preserved Lemon

Cauliflower Medley, Spiced Raisins, Mint

SEASONAL CHEESE

Cheese Selection 3 for / 15 or 5 for / 19

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

Beemster Mustard Seed, Cow, Holland