

9.20.17

Menu offerings are subject to seasonal changes and may not reflect actual/current menu items and/or pricing.

## SPECIALTY 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

**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

**CRUDITE FOR TWO** 18

Market Vegetables, Green Goddess

**SALMON RILLETTES** 16

Housemade 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 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

**GARDEN VEGETABLE SALAD** 10

Asparagus, Bibb, Fennel, Corn, Fine Herbs

**CHILLED 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) 40

**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

## MAINS

**JIDORI CHICKEN BREAST** 34

Cauliflower Puree, Romanesco, Mushroom Jus, Beet Crisps & Chard

**PAN ROASTED SALMON** 31

Asparagus, Fried Capers & Noisette Maltaise

**STRIPED SEABASS** 32

Smoked Corn Nage, Horseradish & Charred Tomato Bois Boudran

## MR LYONS WELLINGTONS

**BEEF TENDERLOIN** 40

Foie Gras, Duxelles, Bordelaise

**VEGETABLE** 23

Portobello, Ratatouille, Spinach, Burrata

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

## MR LYONS PRIME RIB

**10 HR. SLOW ROAST** 2

Horseradish & Au Jus 3

(10oz, 12oz or 16oz) 3

## SAUCE FLIGHT /6

Bordelaise, Green Peppercorn, Béarnaise, Chimichurr

## 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

Cauliflower Medley, Spiced Raisins, Mint

## 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