

COCKTAILS

MR. LYONS HONEST MARTINI / 12
Vodka or Gin

AVIATION / 14
*Tanqueray Gin, Fresh Lemon, Maraschino Liqueur
& Crème de Violette*

PENICILLIN / 14
*Bank Note 5 yr Blended Scotch, Ginger, Honey,
Lemon & Compass Box Peat Monster*

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 CARRÉ / 14
*Bulleit Rye, Sweet Vermouth, Benedictine, Cognac,
Peychaud & Angostura Bitters*

MOSCOW MULE / 12
*Stolichnaya Vodka, Fresh Lime Juice, Bundaberg
Ginger Beer*

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

SPRING VEGETABLE CRUDITÉ 16

DUNGNESS CRAB CAKE "Benedict" 26
*Shaved Asparagus, 75°C Egg, Crispy Serrano Ham,
Sauce Bearnaise*

STEAK TARTARE 19
*Black Truffle Mustard, Pickled Mushrooms, Potato
Gaufrettes, Smoked Quail Egg*

SHRIMP COCKTAIL 21
U-10, Dill, Old Bay, Cocktail Sauce

FOIE GRAS TERRINE 22
*Membrillo, Cashew Butter, Fennel-Kumquat Jam,
Brioche*

15 MINUTE ROASTED BONE MARROW 19
*Oxtail and Date Jam, Petites Herbes Salad, Tellicherry
Gastrique*

GREENS AND 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*

SUPER GREEN SALAD 14
*Ancient Grains, Asparagus, Radish, Fennel,
Dried Apricot, Brassicas, Fines Herbes*

ASPARAGUS VICHYSOISE 16
Crab Fritter, Lemon Crème Fraiche

FRENCH ONION SOUP 11
Brioche Crouton, Gruyère & Comté Cheese

STEAKS

FILET MIGNON (5 OZ.) 33
(10 OZ.) 44

GRASS FED FILET MIGNON (5 OZ.) 40

PRIME HANGER STEAK (8 OZ.) 34

NEW YORK (14 OZ.) 44

AMERICAN WAGYU BEEF (8 OZ.) 46
Eye of the Rib

BONE IN RIB EYE STEAK (22 OZ.) 78

M&M 500

SLOW ROAST

PRIME RIB (10 OZ.) 30

Horseradish & Au Jus (12 OZ.) 36
(16 OZ.) 44

SPRING LAMB SHANK 42
*Green Garlic Panisse, Cauliflower Couscous
Apricot-Mint Chermoula*

WELLINGTONS

BEEF TENDERLOIN 44
Foie Gras, Duxelles, Bordelaise

VEGETABLE 26
Morels, Spinach, Fava Bean, Asparagus Relish

SAUCE FLIGHT 3 for / 9

Bordelaise, Green Peppercorn

Béarnaise

Apricot-Mint Chermoula

MAINS

JIDORI CHICKEN BREAST 29
*Green Garlic Pommes Anna, Asparagus,
Morel Mushroom Sauce*

SCOTTISH SALMON 34
*Spring Vegetable Vol-Au-Vent, Preserved Lemon
Emulsion*

WILD CAUGHT DAY BOAT SCALLOPS 38
*Wagyu Beef Bresaola, Beluga Lentils,
Spring Vegetable Confiture, Verjus Beurre Rouge*

SIDES / 9

Green Garlic Pommes Anna
Macaroni and Cheese, Aged Sharp Cheddar
Hand Cut Pommes Frites, Black Garlic Aioli
Crispy Brussels Sprouts, Balsamic Glaze
Coachella Valley Corn, Espelette Butter
Salt Baked Potato, Sour Cream, Chives, Soft Butter
Asparagus, Sauce Béarnaise, Preserved Lemon
Spring Vegetable Vol-Au-Vent
Pea Shoots, Cured Egg Yolk, Crispy Garlic

SEASONAL CHEESE

Cheese Selection 3 for / 18 or 5 for / 25

L'Explorateur, Cow, France
Cypress Grove "Lamb Chopper", Sheep, CA.
Carr Valley "Cocoa Cardonna", Goat, WI.
Cypress Grove "Humboldt Fog", Goat, CA.
Manchego, Sheep, Spain
Beemster Mustard Seed, Cow, Holland
Cypress Grove "Purple Haze", Goat, CA.
Point Reyes "Original Blue", Cow, CA.

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