

COLD

OYSTERS ON A HALF SHELL	18
<i>½ Dz. Oysters / Champagne Mignonette / Lemon</i>	
SHRIMP COCKTAIL	23
<i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	
HOKKAIDO SCALLOP CRUDO	24
<i>Yuzu Kosho / Serrano Chili / Pomegranate Seeds / Crispy Shallots</i>	
MR. LYONS SEAFOOD TOWER	MP
<i>King Crab Legs / Oysters / Cocktail Shrimp / Scallop Crudo</i> <i>Skuna Bay Salmon Tartare</i>	
HEIRLOOM BEET CARPACCIO	14
<i>Avocado / Local Orange Curd / Cashew Cheese / Chia Seed</i>	
STEAK TARTARE "ATILLA"	19
<i>Black Truffle Mustard / Pickled Mushrooms / Potato Gaufrettes</i> <i>Smoked Quail Egg</i>	

HOT

FRENCH ONION SOUP	14
<i>Rich Veal Broth / Caramelized Onion / Brioche Crouton</i> <i>Gruyere Cheese</i>	
MATZO BALL SOUP	16
<i>Chicken Consommé / Celery Leaf / Maitake Mushroom</i>	
15-MINUTE ROASTED BONE MARROW	22
<i>Oxtail-Date Jam / Petit Herb Salad / Tellicherry Gastrique</i>	

GREENS

KING CRAB LOUIE	16
<i>Iceberg Lettuce / Heirloom Tomato / Hearts of Palm</i> <i>Sieved Egg / Traditional Louie Dressing</i>	
WINTER CRUNCH SALAD	14
<i>Red Cabbage / Shaved Brussels Sprouts / Red Beet</i> <i>Pickled Garlic / Dijon Dressing / Pickled Garlic / Fresh Dill</i>	
CAESAR "CARDINI 1924"	13
<i>Romaine / Parmigiano-Reggiano</i> <i>White Anchovy / Croutons / Oregano</i>	
BABY ICEBERG WEDGE SALAD	15
<i>Nueske's Bacon / Point Reyes Blue,</i> <i>Sieved Egg / Pickled Red Onion / Cherry Tomato</i>	

SIDES

MACARONI AND CHEESE	12
<i>Tillamook Sharp Cheddar / Brioche</i>	
LOBSTER MACARONI AND CHEESE	24
SMASHED & FRIED POTATOES	9
<i>Yukon Gold / Garlic / Parsley / Piquillo Pepper Aioli</i>	
CRISPY BRUSSELS SPROUTS	11
<i>Spiced Balsamic Glaze / Parsley</i>	
HARICOTS VERTS ALMONDINE	12
<i>Brown Butter / Sliced Almonds / Parsley</i>	
SALT BAKED POTATO	9
<i>Sour Cream / Chives / Softened Butter</i>	
CREAMED BLOOMSDALE SPINACH	10
<i>Creamy Béchamel / Garlic / Nutmeg</i>	
ROASTED CAULIFLOWER	13
<i>Tahini / Parsley-Citrus Salad</i>	
POMMES PURÉE	10
<i>Yukon Gold / Chive</i>	

STEAKS

PRIME FILET MIGNON	5 oz.	34
<i>Certified Angus Beef</i>		10 oz. 46
GRASS FED FILET MIGNON	5 oz.	40
<i>Santa Carota Farms, CA</i>		
PRIME NEW YORK	14 oz.	52
<i>Certified Angus Beef</i>		
AMERICAN WAGYU RIBEYE FILET	8 oz.	46
<i>Snake River Farms, ID ~Black Label~</i>		
PRIME TOMAHAWK RIB CHOP	36 oz.	120
<i>Certified Angus Beef</i>		

FEATURED

SLOW ROASTED PRIME RIB	10 oz.	34
<i>Horseradish Cream / Beef Au Jus</i>		12 oz. 40
		16 oz. 48
BEEF WELLINGTON "ROSSINI"		46
<i>Petit Filet of Beef / Spinach</i> <i>Black Truffle Mushroom Duxelles & Bordelaise</i>		
Tasting of "M&M"		500
<i>Chefs Selection of Six Cuts / Sauce Flight</i> <i>Sommeliers Selection of a Featured Magnum</i>		

CHEESE

Traditional Accompaniments // 3 for 18 // 6 for 32

Sottocenerre Al Tartufo - Cow, Italy
Cypress Grove "Lamb Chopper" - Sheep, CA.
Carr Valley "Coco Cardona" - Goat, WI.
Manchego - Sheep, Spain
Beemster Mustard Seed - Cow, Holland
Point Reyes "Original Blue" - Cow, CA.

FISH & SEAFOOD

SKUNA BAY SALMON LYONAISE	36
<i>Confit Fingerling Potatoes / Foraged Mushrooms</i> <i>Mushroom "Bacon" / Frisée / Dijon Mustard</i>	
HOKKAIDO SCALLOPS / U-10	38
<i>Hokkaido, JP. Spinach-Potato Mouseline</i> <i>Beluga Lentil Ragout / Sauce Américaine</i>	
MAINE LOBSTER "IMPERIAL"	88
<i>1.75-2 Pounds. Dungeness Crab / Melted Leeks</i> <i>Foraged Mushroom / Tarragon Glacage</i>	

PASTURE & FIELD

GRILLED QUAILS	26
<i>Texas Quail Farms, TX.</i>	
GRASS FED LAMB CHOPS	52
<i>New Zealand, NZ.</i>	
PASTURE RAISED CHICKEN	34
<i>Pasture Bird Farms, CA. Vanilla-Parsnip Purée</i> <i>Herbed Spätzle / Shaved Brussel'</i>	
HEIRLOOM BEET BOURGUIGNON	24
<i>Sebastopol, CA. Farro / Butternut Squash</i> <i>Mushrooms / Smoked Pearl Onions / Roasted Grapes</i> <i>Vegan Demi-Glace</i>	

SAUCES // 3ea // Flight 15

Bordelaise ~ Green Peppercorn
Béarnaise ~ Chimichurri
Lemon-Rosemary Jam ~ Tellicherry Gastrique