

## COCKTAILS

<b>MR. LYONS HONEST MARTINI</b>	<b>12</b>
<i>Vodka or Gin</i>	
<b>LYONS' LEMONADE</b>	<b>10</b>
<i>Smirnoff Citron, Lemon Juice, Simple Syrup, &amp; Soda</i>	
<b>AVIATION</b>	<b>14</b>
<i>Tanqueray Gin, Fresh Lemon, Maraschino Liqueur &amp; Crème de Violette</i>	
<b>WHITE NEGRONI</b>	<b>15</b>
<i>Plymouth Gin, Dry Vermouth &amp; Suze</i>	
<b>WHISKEY SOUR</b>	<b>14</b>
<i>Bank Note Scotch, Lemon Juice, Simple Syrup &amp; Egg White</i>	
<b>VIEUX CARRÉ</b>	<b>14</b>
<i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's &amp; Angostura Bitters</i>	
<b>JAPANESE HIGHBALL</b>	<b>14</b>
<i>Suntory Toki Whiskey, East Imperial Soda &amp; Lemon</i>	
<b>FRENCH 75</b>	<b>14</b>
<i>Fords Gin, Lemon Juice, Simple Syrup &amp; Prosecco</i>	
<b>SIDECAR</b>	<b>14</b>
<i>Park Cognac, Cointreau &amp; Lemon Juice</i>	
<b>THE DAIQUIRI</b>	<b>14</b>
<i>Trois Rivières Rhum, Lime Juice, Cane Sugar</i>	
<b>THE SPANIARD</b>	<b>14</b>
<i>Plymouth Gin &amp; Fentimans Tonic</i>	

## COLD

<b>SHRIMP COCKTAIL</b>	<b>23</b>
<i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	
<b>YELLOWFIN TUNA CRUDO</b>	<b>24</b>
<i>Scallion / Puffed Farro / Radish / Mediterranean Olives</i>	
<b>TOMATO &amp; WATERMELON GAZPACHO</b>	<b>12</b>
<i>Compressed Watermelon / Lemon Cucumber / Agravato</i>	
<b>STEAK TARTARE "ATILLA"</b>	<b>19</b>
<i>Black Truffle Mustard / Pickled Mushrooms / Potato Gaufrettes / Smoked Quail Egg</i>	

## HOT

<b>FRENCH ONION SOUP</b>	<b>12</b>
<i>Rich Veal Broth / Caramelized Onion / Brioche Crouton Sottocenere &amp; Gruyere Cheese</i>	
<b>15-MINUTE ROASTED BONE MARROW</b>	<b>22</b>
<i>Oxtail-Date Jam / Petit Herb Salad / Tellicherry Gastrique</i>	

## GREENS

<b>SHAVED SUMMER SQUASH SALAD</b>	<b>14</b>
<i>Heirloom Cucumbers / Grilled &amp; Marinated Haloumi Cheese Mint / Squash Blossoms / Pistachio Oil</i>	
<b>CAESAR "CARDINI 1924"</b>	<b>13</b>
<i>Romaine / Parmigiano-Reggiano White Anchovy / Croutons / Oregano</i>	
<b>BABY ICEBERG WEDGE SALAD</b>	<b>15</b>
<i>Nueske's Bacon / Point Reyes Blue, Sieved Egg / Pickled Red Onion / Cherry Tomato</i>	

*\* Consuming Raw or Undercooked Seafood, Meats & Poultry Could Be Hazardous To Your Health*

## STEAK

<b>PRIME FILET MIGNON</b>	<b>5 oz. 36</b>
<i>Certified Angus Beef</i>	
<b>GRASS FED FILET MIGNON</b>	<b>5 oz. 46</b>
<i>Santa Carota Farms, CA</i>	
<b>PRIME NEW YORK STRIP</b>	<b>12 oz. 52</b>
<i>Brandt Beef, Imperial Valley, CA</i>	
<b>AMERICAN WAGYU EYE OF RIB</b>	<b>8 oz. 50</b>
<i>Mishima Reserve, Imperial Valley, CA</i>	
<b>PRIME BONE-IN RIBEYE</b>	<b>24 oz. 80</b>
<i>Certified Angus Beef</i>	
<b>SLOW ROASTED PRIME RIB</b>	<b>10 oz. 34</b>
<i>Horseradish Cream / Beef Au Jus</i>	<b>12 oz. 40</b>
	<b>16 oz. 48</b>

*\*All Steaks come with your choice of Béarnaise, Bordelaise or Mr. Lyons Local Date Steak Sauce*

## FISH & SEAFOOD

<b>SCOTTISH SALMON</b>	<b>36</b>
<i>Summer Vegetable Succotash / Pickled Green Tomato Relish Jalapeño Bacon Vinaigrette</i>	
<b>PAN SEARED SCALLOPS</b>	<b>38</b>
<i>U-10 Hokkaido Scallops / Charred Eggplant Puree Fermented Grains / Summer Piperade / Wagyu Bresaola</i>	

## PASTURE & FIELD

<b>ANSON MILLS CAROLINA GOLD FRIED RICE</b>	<b>25</b>
<i>Ginger / Scallion / Edamame / Pickled Ramps GoneStraw Farms Fried Egg / Furikake</i>	

## SIDES

<b>SAUTÉED SPINACH</b>	<b>11</b>
<i>Calabrian Chili / Preserved Lemon / Garlic</i>	
<b>GRAFFITI CAULIFLOWER</b>	<b>13</b>
<i>Brown Butter Apricot Compote / Vadouvan</i>	
<b>SIMPLE HEIRLOOM TOMATOES</b>	<b>10</b>
<i>Laudemio Extra Virgin Olive Oil / Sea Salt</i>	
<b>COACHELLA VALLEY CORN</b>	<b>10</b>
<i>Jalapeno Bacon / Corn Nut Gremolata</i>	
<b>SMASHED &amp; FRIED YUKON GOLDS</b>	<b>12</b>
<i>Piquillo Pepper Alioli</i>	
<b>SALT BAKED POTATO</b>	<b>9</b>
<i>Sour Cream / Chives / Softened Butter</i>	
<b>MACARONI AND CHEESE</b>	<b>12</b>
<i>Tillamook Sharp Cheddar / Brioche</i>	

## DECADENT ACCESSORIES

<b>PAN SEARED SCALLOPS</b>	<b>20</b>
<b>GRILLED JUMBO PRAWNS</b>	<b>12</b>
<b>POINT REYES BLUE CHEESE FONDUE</b>	<b>8</b>
<b>ROASTED BONE MARROW</b>	<b>11</b>
<b>BACON ONION JAM</b>	<b>4</b>

## CHEESE SELECTIONS

*Traditional Accompaniments, 3 for 18 or 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

A 2% Kitchen Appreciation Fee (on food sales only) will be added to your bill. You are welcome to decline.