

START

PARKER HOUSE ROLLS	9
<i>Fresh Baked / Himalayan Sea Salt</i>	
SHRIMP COCKTAIL	23
<i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	
CRISPY OKRA & FRIED GREEN TOMATOES	13
<i>Smoked Paprika / Alabama White Sauce</i>	
WAGYU BEEF CARPACCIO	22
<i>Cucumber Horseradish Sorbet / Bamboo Shoots / Serrano Chili</i>	
CHILLED CELERY VICHYSOISE	14
<i>Pomegranate Pips / Pippin Apple / Cultured Cream</i>	

SALAD

LIL' GEM CAESAR	14
<i>Oregano / Brioche Crouton / Anchovy Dressing</i>	
SPROUTED VEGAN CHOP	15
<i>Lacinato Kale / Reed Avocado / Artichoke Barigoule Sprouts / Heirloom Tomato Vinaigrette</i>	
BABY ICEBERG WEDGE SALAD	15
<i>Bacon / Cherry Tomato / Pickled Onion / Pt. Reyes Blue Cheese Dressing</i>	
PRIME STEAK SALAD	26
<i>Santa Maria Marinade / Shaved Lettuce / Radishes / Mango / Catalina Dressing</i>	

MEATS & FISH

PRIME FILET MIGNON	5 oz.	36
<i>Creekstone Farms, KS</i>		
PRIME NEW YORK STRIP	10 oz.	48
<i>Niman Ranch, CO</i>		
PRIME BONE-IN RIBEYE	12 oz.	56
<i>Greater Omaha, NE</i>		
AMERICAN WAGYU RIB CAP	24 oz.	85
<i>Rocky Mountains, CO</i>		
ROASTED HALF CHICKEN	8 oz.	58
<i>Veggies a la Greque / San Joaquin Grapes / Pommes Puree / Natural Jus</i>		
WILD SWORDFISH FILET		36
<i>Center Cut Loin / Broccoli di Cicco / Sunchokes en Pappilotte / Sauce Verte</i>		

SIGNATURE

SLOW ROASTED PRIME RIB	10 oz.	34
<i>Horseradish Cream / Beef Au Jus</i>		
	12 oz.	40
	16 oz.	48
MR. LYONS BURGER		24
<i>Bacon-Onion Jam / Lettuce / Tomato / Black Garlic Aioli / Brioche Bun / Frites</i>		
STEAK FRITES		30
<i>8oz Hanger Steak / Pommes Frites / Bearnaise</i>		

ENHANCEMENTS

GRILLED JUMBO PRAWNS	12
POINT REYES BLUE CHEESE FONDUE	18
SAUCE AU POIVRE	6

ADDITIONS

CHINESE LONG BEANS	12
<i>Baby Eggplant / Sesame Dressing / Thai Basil</i>	
STUFFED CAULIFLOWER	13
<i>Arugula & Walnut Pesto</i>	
COACHELLA VALLEY CORN	11
<i>Cotija Cheese / Bacon Cornbread Crumble / Jalepeno</i>	
WHOLE ROASTED MAITAKE	14
<i>Date Glazed / Mushroom Salad / Activated Charcoal</i>	
FRIED RICE	14
<i>Crunch Crunch / Quail Egg</i>	
CRISPY BRUSSELS SPROUTS	13
<i>Balsamic Glaze / Parsley</i>	
WHITE ASPARAGUS	12
<i>Jumbo Asparagus / Spanish Ham / Sauce Gribiche</i>	
SAUTÉED SPINACH	13
<i>Calabrian Chili / Preserved Lemon / Garlic</i>	
POTATO MOUSSELINE	14
<i>Yukon Gold / Sour Cream / Shallot Marmalade</i>	
GOOSE FAT POTATOES	12
<i>Weiser Farms New Potatoes / Creme Fraiche / Tarragon</i>	
MACARONI AND CHEESE	12
<i>Orecchiette / Tillamook Sharp Cheddar / Brioche</i>	

DESSERTS

MR. LYONS FRESH MINT SUNDAE	<i>Homemade Mint Ice Cream / Hot Fudge / Valrhona Cacao Nibs</i>	12
STICKY TOFFEE BREAD PUDDING	<i>Chantilly / Candied Orange</i>	10
VANILLA BEAN CRÈME BRÛLÉE	<i>Seasonal Berries</i>	9

HAPPY HOUR 6-7PM

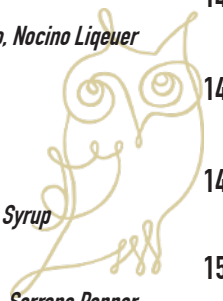
MARINATED OLIVES	4	EL DIABLO	8
ROASTED MARCONA ALMONDS	4	<i>Tequila, Cassis, Lime, Ginger Beer</i>	
BABY ICEBERG WEDGE SALAD	8	HOUSE MANHATTAN	8
ONION DIP	7	<i>Bourbon, Sweet Vermouth, Angostura Bitters</i>	
PRIME RIB MEDALLION	17	PLYMOUTH 50/50	8
		<i>Plymouth Gin, Lillet Rose</i>	
		PLYMOUTH & TONIC	8
		<i>Plymouth Gin, Fentimans Tonic</i>	
		MR. LYONS HONEST MARTINI	8
		<i>Vodka or Gin</i>	

CLASSIC COCKTAILS

MR. LYONS HONEST MARTINI	12
<i>Vodka or Gin</i>	
LYONS' LEMONADE	10
<i>Smirnoff Citron, Lemon Juice, Simple Syrup & Soda</i>	
MR. LYONS PIMMS CUP	14
<i>Plymouth Gin, Pimms #1, Giffard's Peche de Vigne, English Cucumber, Lemonade & Ginger Beer</i>	
RYE GINGER BUCK	15
<i>Woodinville Rye, Lime Juice, Ginger Beer, Angostura Bitters, Mint</i>	
AVIATION	15
<i>Tanqueray Gin, Fresh Lemon, Maraschino Liqueur & Crème de Violette</i>	
JAPANESE HIGHBALL	15
<i>Suntory Toki Whiskey, East Imperial Soda Water & Lemon Slice</i>	
WHISKEY SOUR	14
<i>Bank Note Scotch, Lemon Juice, Simple Syrup & Egg White</i>	
OLD FASHIONED	14
<i>Rittenhouse Rye, Bitters, Sugar, Amarena Cherries & Orange Peel</i>	
VIEUX CARRÉ	15
<i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's & Angostura Bitters</i>	
FRENCH 75	14
<i>Fords Gin, Lemon Juice, Simple Syrup & Prosecco</i>	
THE SPANIARD	14
<i>Plymouth Gin & Fentimans Tonic</i>	
MR. LYONS ESPRESSO MARTINI	12
<i>Absolut Elyx Vodka, Mr. Black Coffee Liqueur & House-Made Espresso Syrup</i>	

SEYMOUR'S CRAFTED

THE LITTLE OWL	14
<i>Rittenhouse Rye, IPA Syrup, Angostura Amaro, Nocino Liqueur</i>	
PAPER PLANE	14
<i>Bourbon, Aperol, Amaro, Lemon Juice</i>	
WAIT... WHAT? AVOCADO?	14
<i>Fords Gin, Avocado, Mint, Lime Juice, Simple Syrup</i>	
SOUTHERN HEAT	15
<i>Altos Tequila, Peach Liqueur, Fresh Lime Juice, Serrano Pepper</i>	



BUBBLES

GH Mumm, Grand Cordon, <i>Champagne NV</i>	20 / 75
Giavi, Prima Volta Brut, Prosecco, <i>Italy NV</i>	14 / 50
Lanson, Black Label, Brut, <i>Champagne NV</i>	80
Mangin et Fils, Brut, <i>Champagne NV</i>	120
Billecart-Salmon, Brut Rosé, <i>Champagne NV</i>	175
Dom Pérignon, Vintage 2008, <i>Champagne</i>	375

WINES

Capitelles de Fermes, Rosé, <i>Aude Valley, FR '19</i>	10 / 40
Tiamo, Pinot Grigio, <i>Delle Venezie, IT '19</i>	10 / 45
Yount Ridge, Sauvignon Blanc, <i>Napa Valley, CA '18</i>	14 / 50
La Raimbauderie, Sancerre, <i>Loire Valley FR '17</i>	15 / 55
Amalie Robert, Chardonnay, <i>Willamette Valley, OR '15</i>	14 / 50
Lewis, Chardonnay, <i>Sonoma, CA '17</i>	20 / 75
Colene Clemens, Pinot Noir, <i>Chehalem Mt., OR '1</i>	18 / 65
William Hill Estate, Cabernet, <i>Central Coast, CA '17</i>	12 / 45
Château Bournac, Medoc, <i>Bordeaux FR '16</i>	14 / 55
Domaine de la Roncière, <i>CNDP, FR '16</i>	24 / 90
Cloak & Dagger, Red Blend, <i>Paso Robles, CA '16</i>	20 / 75
Andrew Januik, Cabernet Sauv., <i>Red Mountain, WA '16</i>	25 / 95

BEERS

North Coast, Scrimshaw Pilsner, <i>CA</i>	6
Peroni Nastro Azzurro Lager, <i>Italy</i>	7
Köstritzer Black Lager, <i>Germany</i>	7
Duvel Strong Pale Ale, <i>Belgium</i>	9
Stone Delicious IPA, <i>CA</i>	7
Allegash White, <i>ME</i>	8
Ohara's Irish Stout, <i>Ireland</i>	8