

## START

<b>PARKER HOUSE ROLLS</b>	9
<i>Fresh Baked / Himalayan Sea Salt</i>	
<b>SHRIMP COCKTAIL</b>	23
<i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	
<b>CRISPY OKRA &amp; FRIED GREEN TOMATOES</b>	13
<i>Smoked Paprika / Alabama White Sauce</i>	
<b>WAGYU BEEF CARPACCIO</b>	22
<i>Cucumber Horseradish Sorbet / Bamboo Shoots / Serrano Chili</i>	
<b>FRENCH ONION SOUP</b>	14
<i>Rich Veal Broth / Brioche Crouton / Sottocenera</i>	

## SALAD

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

## MEATS & FISH

<b>PRIME FILET MIGNON</b>	5 oz.	36
<i>Creekstone Farms, KS</i>	10 oz.	48
<b>PRIME NEW YORK STRIP</b>	12 oz.	56
<i>Niman Ranch, CO</i>		
<b>PRIME BONE-IN RIBEYE</b>	24 oz.	85
<i>Greater Omaha, NE</i>		
<b>AMERICAN WAGYU EYE OF THE RIB</b>	8 oz.	58
<i>Rocky Mountains, CO</i>		
<b>ROASTED HALF CHICKEN</b>		30
<i>Veggies a la Greque / San Joaquin Grapes / Pommies Puree / Natural Jus</i>		
<b>WILD SWORDFISH FILET</b>		36
<i>Center Cut Loin / Broccoli di Cicco / Sunchokes en Pappilotte / Sauce Verte</i>		
<b>SAUTÉED SKUNA BAY SALMON</b>		38
<i>Vancouver Island, BC / Braised Kale / Farro / Beet Chow Chow</i>		

## SIGNATURE

<b>SLOW ROASTED PRIME RIB</b>	10 oz.	34
<i>Horseradish Cream / Beef Au Jus</i>	12 oz.	40
	16 oz.	48
<b>MR. LYONS BURGER</b>		24
<i>Bacon-Onion Jam / Lettuce / Tomato / Black Garlic Aioli / Brioche Bun / Frites</i>		
<b>STEAK FRITES</b>		30
<i>8oz Hanger Steak / Pommies Frites / Bearnaise</i>		
<b>BEEF WELLINGTON</b>		48
<i>5oz Prime Filet / Spinach / Duxelles / Bordelaise</i>		

## ENHANCEMENTS

<b>GRILLED JUMBO PRAWNS</b>	12
<b>POINT REYES BLUE CHEESE FONDUE</b>	8
<b>SAUCE AU POIVRE</b>	6

## ADDITIONS

<b>CHINESE LONG BEANS</b>	12
<i>Baby Eggplant / Sesame Dressing / Thai Basil</i>	
<b>STUFFED CAULIFLOWER</b>	13
<i>Arugula &amp; Walnut Pesto</i>	
<b>CABBAGE POT AU FEU</b>	14
<i>Savoy / Steamed Roots / Braised Leeks / Chicken Jus</i>	
<b>CHARRED BROCCOLINI</b>	11
<i>Mole / Avocado / Grapefruit / Peppitas</i>	
<b>WHOLE ROASTED MIA TAKE</b>	14
<i>Polenta / Caramelized Yolk / Upland Cress</i>	
<b>FRIED RICE</b>	14
<i>Crunch Crunch / Quail Egg</i>	
<b>CRISPY BRUSSELS SPROUTS</b>	13
<i>Balsamic Glaze / Parsley</i>	
<b>SAUTÉED SPINACH</b>	13
<i>Calabrian Chili / Preserved Lemon / Garlic</i>	
<b>POTATO MOUSSELINE</b>	14
<i>Yukon Gold / Sour Cream / Shallot Marmalade</i>	
<b>POTATO BOMBAS</b>	12
<i>Weiser Farms New Potatoes / Creme Fraiche / Tarragon</i>	
<b>MACARONI AND CHEESE</b>	12
<i>Orecchiette / Tillamook Sharp Cheddar / Brioche</i>	

## CHEESE SELECTION

<b>Traditional Accoutrement / 4 Cheeses</b>	26
<b>Petit Basque</b>	<b>Truffle Tremor</b>
<b>Gorgonzola Dolce</b>	<b>Fiscalini Gold Cheddar</b>

## DESSERTS

<b>MR. LYONS FRESH MINT SUNDAE</b>	<i>Homemade Mint Ice Cream / Hot Fudge / Valrhona Cacao Nibs</i>	12
<b>TRIO OF SORBET</b>	<i>Apples &amp; Rum / Carrot Ginger / Berry</i>	9
<b>STICKY TOFFEE BREAD PUDDING</b>	<i>Chantilly / Candied Orange</i>	10
<b>VANILLA BEAN CRÈME BRÛLÉE</b>	<i>Seasonal Berries</i>	9

# HAPPY HOUR 5-7PM

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 &amp; Soda</i>	
MR. LYONS PIMMS CUP	14
<i>Plymouth Gin, Pimms #1, Giffard's Peche de Vigne, English Cucumber, Lemonade &amp; 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 &amp; Crème de Violette</i>	
JAPANESE HIGHBALL	15
<i>Suntory Toki Whiskey, East Imperial Soda Water &amp; Lemon Slice</i>	
WHISKEY SOUR	14
<i>Bank Note Scotch, Lemon Juice, Simple Syrup &amp; Egg White</i>	
OLD FASHIONED	14
<i>Rittenhouse Rye, Bitters, Sugar, Amarena Cherries &amp; Orange Peel</i>	
VIEUX CARRÉ	15
<i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's &amp; Angostura Bitters</i>	
FRENCH 75	14
<i>Fords Gin, Lemon Juice, Simple Syrup &amp; Prosecco</i>	
THE SPANIARD	14
<i>Plymouth Gin &amp; Fentimans Tonic</i>	
MR. LYONS ESPRESSO MARTINI	12
<i>Absolut Elyx Vodka, Mr. Black Coffee Liqueur &amp; 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
Billecart-Salmon, Brut Réserve, <i>Champagne NV</i>	100
Billecart-Salmon, Brut Rosé, <i>Champagne NV</i>	175
Dom Pérignon, Vintage 2008, <i>Champagne</i>	375

## WINES

Tiamo, Pinot Grigio, Delle Venezie, <i>IT '19</i>	10/40
Yount Ridge, Sauvignon Blanc, Napa Valley, <i>CA '18</i>	14/50
Pierre Riffault, Sancerre, Loire Valley, <i>FR '18</i>	15/55
Tatomer, <i>Steinhügel</i> , Riesling, Santa Barbara County, <i>CA '18</i>	13/45
DRNK, <i>Mill Station Vineyard</i> , Chardonnay	14/50
Green Valley, Russian River, <i>CA '17</i>	
Barnett, <i>Sangiaco</i> , Chardonnay, Napa, <i>CA '19</i>	20/75
Mas de Cadenet, <i>L'Echappée Belle</i> , Rosé, Provence, <i>FR '19</i>	10/40
Crotin, Freisa <i>'Aris'</i> , Freisa d'Asti, <i>IT '18</i>	14/50
Coho, <i>Stanly Ranch</i> , Pinot Noir, Los Carneros, <i>CA '16</i>	20/75
William Hill, Estate, Cabernet Sauv., Central Coast, <i>CA '18</i>	12/45
Château Bournac, Medoc, Bordeaux, <i>FR '15</i>	14/50
David Clinton, <i>Mounts Vineyard</i> , Zinfandel	18/65
Dry Creek Valley, Sonoma County, <i>CA '16</i>	
Cloak & Dagger, <i>Deep State</i> , Cab. Franc, Paso Robles, <i>CA '16</i>	20/75
Behren's Family, <i>The Anchor</i> , Caberenet Sauvignon	20/75
Napa Valley, <i>CA '16</i>	
Behren's Family, <i>The Road Les Traveled #5</i> , Napa, <i>CA NV</i>	22/85
Vine Cliff, Cabernet Sauvignon, Napa Valley, <i>CA '17</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

## REMY MARTIN LOUIS XIII

½ oz. 60 | 1 oz. 120 | 2 oz. 180