

START

SHRIMP COCKTAIL	23
<i>U-10 / Dill / Old Bay / Cocktail Sauce</i>	
MARKY'S RUSSIAN OSETRA CAVIAR	95
<i>Shallot Layer Dip / Potato Gaufrettes</i>	
BAKED BRIE	19
<i>Petit Truffle Cheese / Winter Chicories / Pink Peppercorn Honey</i>	
FRITTO MISTO	18
<i>Artichoke / Palm Hearts / Zucchini / Wood Ear Mushroom Buddha's Hand Aioli</i>	
PARKER HOUSE ROLLS	9
<i>Avocado Butter / Himalayan Sea Salt</i>	
WAGYU STEAK CARPACCIO	22
<i>Cucumber Horseradish Sorbet / Bamboo Shoots Serrano Chili</i>	
CENTER CUT POTATO SKINS	16
<i>Vintage Cheddar / Sour Cream Mousse / Scallion Nueskes Lardons</i>	

SOUP & SALAD

FRENCH ONION SOUP	14
<i>Rich Veal Broth / Brioche Crouton / Sottocenere</i>	
MUSHROOM VELOUTÉ	14
<i>Yucca Valley Oyster Mushrooms / Puffed Quinoa Charcoal Cultured Cream / Petit Cress</i>	
LIL' GEM CAESAR	14
<i>Oregano / Brioche Crouton / Anchovy Dressing</i>	
VEGAN CHOP	15
<i>Lacinato Kale / Avocado / Artichoke Barigoule Sprouts / Heirloom Tomato Vinaigrette</i>	
SEAFOOD LOUIE	24
<i>Boston Bibb / Dungeness Crab / Australian White Prawns Haricot Verts / Russian Dressing</i>	
BABY ICEBERG WEDGE SALAD	15
<i>Bacon / Cherry Tomato / Pickled Onion Pt. Reyes Blue Cheese Dressing</i>	

SIGNATURE

SLOW ROASTED PRIME RIB	10 oz. 34
	12 oz. 40
	16 oz. 48
<i>Horseradish Cream / Beef Au Jus</i>	
MR. LYONS BURGER	24
<i>Bacon-Onion Jam / Lettuce / Tomato / Black Garlic Aioli / Brioche Bun / Frites</i>	
BEEF WELLINGTON	48
<i>5oz Prime Filet / Spinach / Duxelles Bordelaise</i>	
VEGETABLE WELLINGTON	28
<i>Smoked Winter Squash / Mustard Greens Piperade / Sauce Verte</i>	

MEATS & FISH

PRIME FILET MIGNON	5 oz. 36
	10 oz. 48
	12 oz. 56
<i>Creekstone Farms, KS</i>	
PRIME NEW YORK STRIP	12 oz. 56
<i>Niman Ranch, CO</i>	
PRIME BONE-IN RIBEYE	24 oz. 85
<i>Greater Omaha, NE</i>	
AMERICAN WAGYU EYE OF THE RIB	8 oz. 58
<i>Rocky Mountains, CO</i>	
ROASTED HALF CHICKEN	30
<i>Guanciale / Tunisian Olives / Fingerling Potatoes 25 Year Balsamic</i>	
SOLE MEUNIÈRE	38
<i>Oregon Coast, OR</i>	
<i>Beurre de Barat / Caper Berries / Meyer Lemon White Winter Asparagus</i>	

ENHANCEMENTS

BONE MARROW	14
GRILLED JUMBO PRAWNS	12
POINT REYES BLUE CHEESE FONDUE SAUCE AU POIVRE	8
	6

ADDITIONS

POTATO BOMBAS	12
<i>Weiser Farms New Potatoes / Creme Fraiche / Tarragon</i>	
CRISPY BRUSSELS SPROUTS	13
<i>Balsamic Glaze / Parsley</i>	
SALT BAKED YAM	13
<i>Red Garnet / Baby Jewels / Okinawan New England Maple Syrup / Pecan Crumble</i>	
ONION RINGS	12
<i>Alabama White Sauce</i>	
STEAMED CENTRAL COAST BROCCOLI	15
<i>Porcini Mushrooms / Garlic Crisps / Sauce Suprême</i>	
FRIED RICE	14
<i>Crunch Crunch / Quail Egg</i>	
SAUTÉED SPINACH	13
<i>Calabrian Chili / Preserved Lemon / Garlic</i>	
POTATO MOUSSELINE	14
<i>Yukon Gold / Sour Cream / Shallot Marmalade</i>	
MACARONI AND CHEESE	12
<i>Orecchiette / Tillamook Sharp Cheddar / Brioche</i>	

Please note that there is a 2% Kitchen Appreciation Service Charge applied to your final bill. This is applied to Food Sales Only. This helps provide a living, competitive, wage for our Back of House.

Thank you for supporting fair wages in CA! (This service charge is elective)

MR. LYONS

STEAKHOUSE

PALM SPRINGS, CA EST. 1945

CHEESE SELECTION

TRADITIONAL ACCOUTREMENT	26
<i>4 Cheeses</i>	
Petit Basque	Truffle Tremor
Gorgonzola Dolce	Fiscalini Gold Cheddar

DESSERTS

MR. LYONS FRESH MINT SUNDAE	12
<i>Homemade Mint Ice Cream / Hot Fudge / Valrhona Cacao Nibs</i>	
HALEKULANI COCONUT CAKE	12
<i>Vanilla Almond Cake / Butter Frosting / Fresh Coconut</i>	
STICKY TOFFEE BREAD PUDDING	10
<i>Chantilly / Candied Orange</i>	
VANILLA BEAN CRÈME BRÛLÉE	9
<i>Seasonal Berries</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CLASSIC COCKTAILS

MR. LYONS HONEST MARTINI <i>Vodka or Gin</i>	12
LYONS' LEMONADE <i>Smirnoff Citron, Lemon Juice, Simple Syrup & Soda</i>	10
MR. LYONS PIMMS CUP <i>Plymouth Gin, Pimms #1, Giffard's Peche de Vigne, English Cucumber, Lemonade & Ginger Beer</i>	14
WARD 8 <i>Rye Whiskey, Lemon Juice, Orange Juice, Grenadine</i>	14
AVIATION <i>Tanqueray Gin, Fresh Lemon, Maraschino Liqueur & Crème de Violette</i>	15
SIDECAR <i>Martell Blue Swift Cognac, Cointreau, Lemon Juice</i>	15
WHISKEY SOUR <i>Bank Note Scotch, Lemon Juice, Simple Syrup & Egg White</i>	14
OLD FASHIONED <i>Rittenhouse Rye, Bitters, Sugar, Amarena Cherries & Orange Peel</i>	14
VIEUX CARRÉ <i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's & Angostura Bitters</i>	15
FRENCH 75 <i>Fords Gin, Lemon Juice, Simple Syrup & Prosecco</i>	14
THE SPANIARD <i>Plymouth Gin & Fentimans Tonic</i>	14
MR. LYONS ESPRESSO MARTINI <i>Absolut Elyx Vodka, Mr. Black Coffee Liqueur & House-Made Espresso Syrup</i>	12

WINES

Tiamo, Pinot Grigio, Delle Venezie, IT '19	10/40
Yount Ridge, Sauvignon Blanc, Napa Valley, CA '18	14/50
La Raimbauderie, Sancerre, Loire Valley, FR '19	15/55
Tatomer, <i>Steinhügel</i> , Riesling, Santa Barbara, CA '18	13/45
DRNK, <i>Mill Station Vineyard</i> , Chardonnay	14/50
Green Valley, Russian River, CA '17	
Barnett, <i>Sangiaco</i> , Chardonnay	20/75
Napa Valley, CA '19	
Mas de Cadenet, <i>L'Echappée Belle</i> , Rosé, FR '19	10/40
Crotin, Freisa 'Aris', Freisa d'Asti, IT '18	14/50
Coho, <i>Stanly Ranch</i> , Pinot Noir, Los Carneros, CA '16	20/75
William Hill, Estate, Cabernet Sauv., Central Coast, CA '18	12/45
Château Bournac, Medoc, Bordeaux, FR '15	14/50
David Clinton, <i>Mounts Vineyard</i> , Zinfandel	18/65
Dry Creek Valley, Sonoma County, CA '16	
Turley Cellars, <i>Stacy Ranch</i> , Zinfandel, Lodi, CA '18	20/75
Behren's Family, <i>The Anchor</i> , Cabernet Sauvignon	20/75
Napa Valley, CA '16	
Behren's Family, <i>The Road Les Traveled #5</i> , Napa, CA NV	22/85
Vine Cliff, Cabernet Sauvignon, Napa Valley, CA '17	25/95

BUBBLES

Giavi Prima Volta Brut Prosecco, Valdobbiadene, IT NV	14/50
Lallier, <i>Grand Reserve Grand Cru</i> , Champagne NV	25/95
Lantieri, Cuvée Brut, Franciacorta, NV, IT	45
GH Mumm, <i>Grand Cordon</i> , Champagne NV	75
Billecart-Salmon, Brut Réserve, Champagne NV	100
Billecart-Salmon, Brut Rosé, Champagne NV	175
Krug, Grand Cuvée, Champagne NV	575

BEERS

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

REMY MARTIN LOUIS XIII

½ oz. 60 | 1 oz. 120 | 2 oz. 180

HAPPY HOUR 5-7PM

MARINATED OLIVES	4	PROSECCO, GIAVI	7
ROASTED MARCONA ALMONDS	4	PINOT GRIGIO, TIAMO	7
BABY ICEBERG WEDGE SALAD	8	CHARDONNAY, DRNK	7
ONION DIP	7	ROSE, MAS DE CADENET	7
MR. LYONS BURGER	16	CABERNET SAUVIGNON, WILLIAM HILL	7
PRIME RIB MEDALLION	17	EL DIABLO	8
		<i>Tequila, Cassis, Lime, Ginger Beer</i>	
		HOUSE MANHATTAN	8
		<i>Bourbon, Sweet Vermouth, Angostura Bitters</i>	
		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>	