

## CLASSIC COCKTAILS

MR. LYONS HONEST MARTINI	12
<i>Vodka or Gin</i>	
LYONS' LEMONADE	12
<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 &amp; Ginger Beer</i>	
WARD 8	14
<i>Rye Whiskey, Lemon Juice, Orange Juice, Grenadine</i>	
AVIATION	15
<i>Tanqueray Gin, Fresh Lemon, Maraschino &amp; Crème de Violette</i>	
SIDECAR	15
<i>Roger Groult Calvados, Contrieau, Lemon Juice</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, Prosecco</i>	
BROOKLYN	14
<i>Rye Whiskey, Dry Vermouth, Kina L'Aero D'or, Maraschino Liqueur</i>	
MR. LYONS ESPRESSO MARTINI	14
<i>Absolut Elyx Vodka, Mr. Black Coffee Liqueur &amp; Espresso Syrup</i>	

## WINES

Giavi Prima Volta Brut Prosecco, IT	14/50
Jacquart, Mosaique, Brut, Champagne	22/85
Santa Marina, Pinot Grigio, Provincia Pavia, IT	10/40
Cade, Sauvignon Blanc, Napa, CA	15/55
Leo Steen, Chenin Blanc, Dry Creek, CA	15/55
Jean Claude Mas, Chardonnay, FR	12/40
Vine Cliff, Chardonnay, Los Carneros, CA	20/75
Domaine des Marques, Rosé, Provence, FR	10/40
La Selva, <i>Privo Organic</i> , Tuscany, IT	15/55
Chevalier de Lanessan, Haut- Medoc, FR	15/55
Valencay, Pinot Noir, Loire Valley, FR	15/55
Varner, <i>Los Alamos Vineyard</i> , Pinot Noir, CA	15/55
William Hill, Estate, Cabernet Sauv., CA	12/45
Post & Beam by Far Niente, Cabernet Sauvignon, Napa, CA	25/95
Aperture, Red Blend, Sonoma County, CA	22/85

## SMALL PLATES

SHRIMP COCKTAIL	24
<i>Dill / Old Bay / Cocktail Sauce</i>	
PARKER HOUSE ROLLS	9
<i>Avocado Butter / Himalayan Sea Salt</i>	
OSETRA CAVIAR BLINI	16/ea
<i>Yukon Gold Blini / Lemon Creme Fraiche</i>	
<i>Chive Blossoms</i>	
BLISTERED SUGAR SNAP PEAS	13
<i>Perserved Kumquats / Sesame Seeds</i>	
<i>Yuzu Kosho Cream / Pea Tendrils</i>	
BURRATA TARTINE	14
<i>Cherries / Arugula / Nasturtium</i>	
HAMACHI CRUDO	22
<i>Citrus / Fresno Chili / Avocado / Cilantro</i>	
WHITE CORN SOUP	16
<i>Baja White Shrimp / Cilantro / Chili</i>	
BEETS AND BURRATA	16
<i>Berries / Mint / Basil / Pistachio</i>	
<i>White Balsamic Vinaigrette</i>	
CLASSIC CAESAR	15
<i>Anchovy Dressing / Hearts of Romaine</i>	
<i>Sourdough Crouton</i>	
VEGAN CHOP SALAD	16
<i>Lacinato Kale / Avocado / Artichoke</i>	
<i>Sprouts / Garbanzo / Tomato Vinaigrette</i>	
BABY ICEBERG WEDGE	16
<i>Bacon / Cherry Tomato / Pickled Onion</i>	
<i>Egg / Blue Cheese Dressing</i>	
CRISPY BRUSSELS SPROUTS	13
<i>Balsamic Glaze / Parsley</i>	
ROASTED BONE MARROW	17
<i>Bordelaise / Pickled Ramps / Radish</i>	
<i>Parsley / Toasted Baguette</i>	

## SIGNATURE

SLOW ROASTED PRIME RIB	10oz.	38
<i>Horseradish Cream / Beef Au Jus</i>		12oz. 42
		16oz. 52
MR. LYONS BURGER		24
<i>Bacon-Onion Jam / Lettuce / Tomato</i>		
<i>Truffle Aioli / Brioche Bun / Frites</i>		
STEAK FRITES		33
<i>Bavette Steak / Bistro Fries</i>		
<i>Sauce Au Poivre</i>		
BEEF WELLINGTON		48
<i>5oz Prime Filet / Spinach / Duxelles</i>		
<i>Sauce Bordelaise</i>		
ROASTED SUMMER SQUASH		26
<i>Fennel-Onion Puree / Burrata / Basil</i>		
<i>Pistachio Salsa Verde / Savory Granola</i>		

## MEATS & FISH

PRIME FILET MIGNON	5oz.	38 / 10oz.	60
<i>Creekstone Farms, KS</i>			
PRIME NEW YORK STRIP		12oz.	56
<i>Niman Ranch, CO</i>			
FLANNERY BEEF MINI TOMAHAWK	30oz.		145
<i>28 Day Dry Aged</i>			
<i>San Rafael, CA</i>			
WESTHOLME WAGYU STRIP LOIN	6oz.		70
<i>Brisbane, AUS</i>			
ROASTED CHICKEN			34
<i>Polenta / Bacon Braised Collared Greens</i>			
<i>Italian Sweet Peppers / Chicken Jus</i>			
PAN ROASTED STRIPED BASS			32
<i>Cherry Tomato / Charred Eggplant Puree</i>			
<i>Tomato Sauce/ Soft Herbs / Lemon Oil</i>			

## ENHANCEMENTS

BONE MARROW BUTTER	14
GRILLED JUMBO PRAWNS	12
CHIMICHURRI	4
SAUCE AU POIVRE	6
SAUCE FLIGHT	20
<i>Chimichurri / Sauce Au Poivre</i>	
<i>Sauce Bordelaise / Date Steak Sauce</i>	
<i>Sauce Bearnaise</i>	

## ADDITIONS

BLISTERED LONG BEANS	14
<i>Mint/ Basil / Cilantro / Pinenuts</i>	
BROCCOLI	15
<i>Manchego / Garlic Crisps</i>	
FRIED RICE	14
<i>Crunch Crunch / Quail Egg</i>	
CREAMED SPINACH	13
<i>Bechamel / Nutmeg</i>	
POTATO MOUSSELINE	14
<i>Yukon Gold / Sour Cream</i>	
<i>Shallot Marmalade</i>	
MACARONI AND CHEESE	13
<i>6 Cheese Blend / Tubetti Pasta</i>	
MAUI ONION RINGS	12
<i>Alabama White Sauce</i>	
JAPANESE SWEET POTATO	13
<i>Vegan X.O. Sauce / Amaranth</i>	
<i>Scallion / Furikake</i>	

# MR. LYONS

## STEAKHOUSE

### PALM SPRINGS, CA EST. 1945

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

*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)*