

## 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>CHILLED CELERY VICHYSOISE</b>	14
<i>Pomegranate Pips / Pippin Apple / Cultured Cream</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>ROASTED HALF CHICKEN</b>	30	
<i>Sous Vide Breast / Confit Hash / Epazote Jus</i>		<b>WILD SWORDFISH FILET</b>	36	
<i>Center Cut Loin / Broccoli di Cicco</i>		<i>Sunchokes en Pappilotte / Sauce Verte</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>	28
		<i>8oz Hanger Steak / Pommes Frites / Bearnaise</i>	

## ENHANCEMENTS

<b>GRILLED JUMBO PRAWNS</b>	12
<b>POINT REYES BLUE CHEESE FONDUE</b>	18
<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>COACHELLA VALLEY CORN</b>	11
<i>Cotija Cheese / Bacon Cornbread Crumble / Jalapeno</i>	
<b>WHOLE ROASTED MAITAKE</b>	14
<i>Date Glazed / Mushroom Salad / Activated Charcoal</i>	
<b>FRIED RICE</b>	14
<i>Crunch Crunch / Quail Egg</i>	
<b>CRISPY BRUSSELS SPROUTS</b>	13
<i>Balsamic Glaze / Parsley</i>	
<b>WHITE ASPARAGUS</b>	12
<i>Jumbo Asparagus / Spanish Ham / Sauce Gribiche</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>GOOSE FAT POTATOES</b>	12
<i>Weiser Farms New Potatoes / Creme Fraiche / Tarragon</i>	
<b>MACARONI AND CHEESE</b>	12
<i>Orecchiette / Tillamook Sharp Cheddar / Brioche</i>	

## DESSERTS

<b>MR. LYONS FRESH MINT SUNDAE</b>	<i>Homemade Mint Ice Cream / Hot Fudge / Valrhona Cacao Nibs</i>	12
<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 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 &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
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
Castelforte, Pinot Grigio, <i>Delle Venezie, IT '18</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
Dom. D'Argenson, Cote de Brouilly, <i>Beaujolais</i>	14 / 50
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