

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>	
FRENCH ONION SOUP	14
<i>Rich Veal Broth / Brioche Crouton / Sottocenera</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>	10 oz.	48
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>Veggies a la Greque / San Joaquin Grapes / Pommies Puree / Natural Jus</i>		
WILD SWORDFISH FILET		36
<i>Center Cut Loin / Broccoli di Cicco / Sunchokes en Pappilotte / Sauce Verte</i>		
SAUTÉED SKUNA BAY SALMON		38
<i>Vancouver Island, BC / Braised Kale / Farro / Beet Chow Chow</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 / Pommies Frites / Bearnaise</i>		
BEEF WELLINGTON		48
<i>5oz Prime Filet / Spinach / Duxelles / Bordelaise</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>	
CABBAGE POT AU FEU	14
<i>Savoy / Steamed Roots / Braised Leeks / Chicken Jus</i>	
CHARRED BROCCOLINI	11
<i>Mole / Avocado / Grapefruit / Peppitas</i>	
WHOLE ROASTED MIA TAKE	14
<i>Polenta / Caramelized Yolk / Upland Cress</i>	
FRIED RICE	14
<i>Crunch Crunch / Quail Egg</i>	
CRISPY BRUSSELS SPROUTS	13
<i>Balsamic Glaze / Parsley</i>	
SAUTÉED SPINACH	13
<i>Calabrian Chili / Preserved Lemon / Garlic</i>	
POTATO MOUSSELINE	14
<i>Yukon Gold / Sour Cream / Shallot Marmalade</i>	
POTATO BOMBAS	12
<i>Weiser Farms New Potatoes / Creme Fraiche / Tarragon</i>	
MACARONI AND CHEESE	12
<i>Orecchiette / Tillamook Sharp Cheddar / Brioche</i>	

CHEESE SELECTION

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

DESSERTS

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

HAPPY HOUR 5-7PM

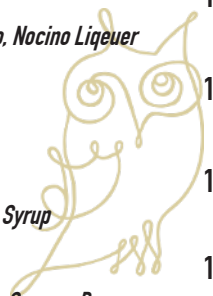
MARINATED OLIVES	4	EL DIABLO	8
ROASTED MARCONA ALMONDS	4	<i>Tequila, Cassis, Lime, Ginger Beer</i>	
BABY ICEBERG WEDGE SALAD	8	HOUSE MANHATTAN	8
ONION DIP	7	<i>Bourbon, Sweet Vermouth, Angostura Bitters</i>	
PRIME RIB MEDALLION	17	PLYMOUTH 50/50	8
		<i>Plymouth Gin, Lillet Rose</i>	
		PLYMOUTH & TONIC	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 & 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
Lallier, Grand Reserve, Grand Cru, Ay, NV	90
Mangin et Fils, Brut, <i>Champagne NV</i>	120
Billecart-Salmon, Brut Rosé, Champagne NV	175
Dom Pérignon, Vintage 2008, <i>Champagne</i>	375

WINES

Tiamo, Pinot Grigio, Delle Venezie, IT '19	10/40
Yount Ridge, Sauvignon Blanc, Napa Valley, CA '18	14/50
Pierre Riffault, Sancerre, Loire Valley, FR '18	15/55
Tatomer, <i>Steinhügel</i> , Riesling, Santa Barbara, CA '18	13/45
Lewis Cellars, Chardonnay, Russian River Valley, CA '18	20/75
DRNK, <i>Mill Station</i> , Chardonnay, Russian River, CA '17	14/50
Mas de Cadenet, Rosé, Provence FR '19	10/40
Couer de Terre, Pinot Noir, Willamette Valley OR '16	18/65
Crotin, Freisa <i>'Aris'</i> , Freisa d'Asti, IT '18	14/50
William Hill, Estate, Cabernet Sauvignon, CA '18	12/45
Château Bournac, Medoc, Bordeaux, FR '15	14/50
Dom. de la Roncière, CNDP, FR '16	24/90
Cloak & Dagger, Cab. Franc, Paso Robles, CA '16	20/75
Vine Cliff, Cabernet Sauvignon, Napa Valley, CA '17	25/95

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

REMY MARTIN LOUIS XIII

½ oz. 60 | 1 oz. 120 | 2 oz. 180