



## RESTAURANT WEEK JUNE 1 – 17, 2018

THREE COURSE /39 + OPTIONAL WINE PARING FOR AN ADDITIONAL /20

*First course, your choice of...*

### ASPARAGUS VICHYSOISE

Lemon Crème Fraiche, Volcanic Sea Salt

### CAESAR SALAD

Romaine, Parmigiano-Reggiano, White Anchovy, Croutons

### STEAK TARTARE

Black Truffle Mustard, Pickled Mushrooms, Potato Gaufrettes, Smoked Quail Egg

*Wine pairing: Barone Fini Pinot Grigio, Valdadige, Italy '14*

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*Second course, your choice of...*

### STEAK FRITES

Prime Hanger Steak, Peppercorn Sauce

### MR. LYONS PRIME RIB

Horse Radish, Au Jus, Baked Potato

### SCOTTISH SALMON

Spring Vegetable Vol-Au-Vent, Preserved Lemon Emulsion

*Wine pairing: William Hill Estate Cabernet Sauvignon*

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*Dessert*

your choice of

Sticky Toffee Pudding

Housemade Mint Ice Cream

Sorbet Three-Way

*Croft 10 Year Tawny Port*

Reservations at [mrllyonsps.com](http://mrllyonsps.com)

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