



LUNCH

APPETIZERS

French Onion Soup

comté cheese 15

Crown Toro Hamachi Tartare

harissa, avocado, creme fraiche, allium, capers, preserved lemon, pappadum 24

Mansion Caesar Salad

crisp romaine, boquerones, herbed panisse, creamy caesar dressing 15

Salad Maison

mixed lettuces, cucumbers, baby tomatoes, lardons, champagne vinaigrette 15

Kale Salad

grilled pineapple, sweet potatoes, macadamia, avocado, apple cider vinaigrette 17

Chicory Salad

candied walnuts, dried apple, fennel, ventreche, maple-dijon vinaigrette 16

salad additions

grilled (3) jumbo gulf shrimp 13
grilled chicken breast 7
seared gulf red snapper 15

CHILLED SEAFOOD

Jumbo Gulf Shrimp 26

Raw East Coast Oysters

half dozen 25
dozen 45

Gulf Jumbo Lump Crab 26

Chilled Crab Fingers 28

Ossetra Caviar

hard eggs, onion, chives, crème fraîche, blinis 225

Huso Hybrid Caviar

hard eggs, onion, chives, crème fraîche, blinis 140

Seafood Platter

(6) jumbo shrimp, (6) east coast oysters, 3 ounces jumbo lump crab, super crab fingers, remoulade, cocktail sauce, horseradish, mignonette 115

ENTRÉES

Steak Sandwich

7oz. dry-aged prime strip loin, chargrilled rapini and pepper slaw, marinated mushrooms, havarti, ciabatta, calabrian chile romesco 28

Ahi Tuna Niçoise

cucumbers, heirloom tomatoes, soft eggs, boquerones, haricot vert, olives, sweet onions, marble potatoes 22

The Club

smoked bacon, heirloom tomatoes, baby lettuce, ancho turkey, comté cheese bistro ham, bread & butter pickles 19

Fish Sandwich

beer battered, NOLA remoulade, brioche 23

The Lyon Burger

comté cheese, truffle demi-glace, caramelized onion, aioli, lettuce, brioche 26

Cauliflower Escalope

braised chickpeas, winter squash, greens, vadouvan, pickled fresno, cilantro 29

Gulf Red Snapper

chargrilled rapini, fresh herb sauce 39

Grilled Chicken Paillard

heirloom tomatoes, red onions, sweet peppers, parmesan, frisée salad french fries, lemon vinaigrette 22

Maine Lobster Roll

drawn lobster butter, brioche, charred meyer lemon 49



DRINK

COCKTAILS 17

The Untitled Cocktail

grey goose vodka, dolin blanc, chateau, ouzo metaxa

L'avvocato

union mezcal, ancho reyes verde, creme de framboise, creme de violette

Que Lindo Tamarindo

luna azul, cointreau, ginger, tamarind

La Colombe No1

the botanist gin, ancho reyes verde, grapefruit, cucumber

Headhunter

the botanist gin, remy 1738, sorel, cointreau

Parfois Bleu

highland park 12 yr, pasubio vino amaro, bärenjäger, herbes de provence

RBF (Mona Lisa's Smile)

rittenhouse rye, velvet falernum, campari, citrus

Piña Suave

Plantation pineapple, tiki bitters, egg white

WINE BY THE GLASS

SPARKLING

Extra Dry, Carmina Loggia NV Prosecco DOC, Italy 15

Brut Rosé, Simonnet-Febvre NV Burgundy, France 16

Brut, Telmont, Réserve NV Champagne, France 29

WHITE + ROSÉ

Alvarinho, Nortico '21 Minho, Portugal 15

Gruner Veltliner, Berger '21 Kremstal, Austria 15

Chardonnay, Moutard-Diligent '21 Chablis, France 19

Rosé, Peyrassol Les Commandeurs '21 Côtes de Provence, France 16

Sauvignon Blanc, Domaine Roger Neveu '22 Sancerre, France 25

Rosé, Rosa 32' Levant '21 Cotes de Provence 25

RED

Pinot Noir, Trisaetum '21 Willamette Valley, Oregon 19

Grenache Blend, John-Louis Chave 'Mon Coeur '21, CDR, France 16

Cabernet Blend, Les Cadrans de Lassègue '19 Saint-Emilion Grand Cru, France 19

Cabernet Sauvignon, Clos Du Val '19 Napa Valley, California 25

BEER 8

Pacifico mexican pilsner

Scrimshaw pilsner

Live Oak hefeweizen

Eureka Heights mini boss IPA

Yellow Rose smash IPA

Guinness dry irish stout

ZERO-PROOF 8

Tamarindus

tamarind, topo chico, lime, ginger

Prenumbra

ginger, grenadine, cranberry
lime

