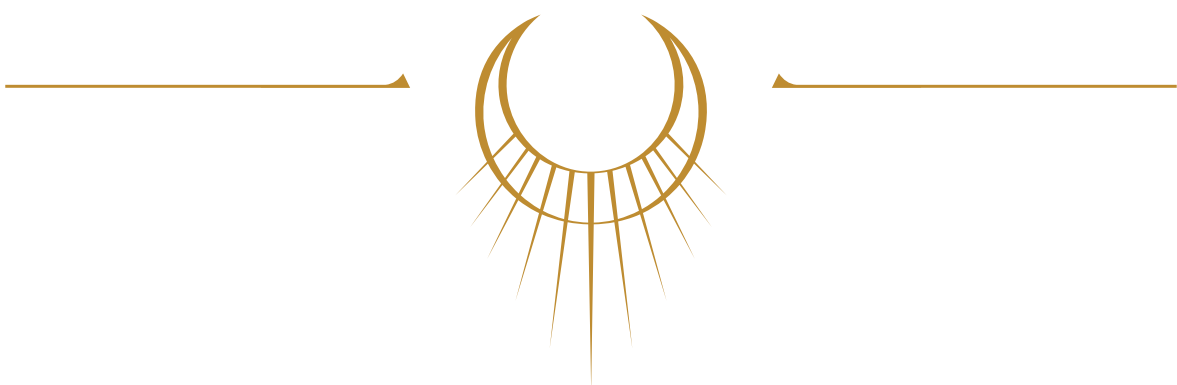


EVELYN



MARTINIS

Martini Service

DUO 36
Serves 2

DIRTY	19	VESPER	19
Ketel one vodka, vermouth, olive juice		Bombay sapphire gin, ketel one vodka, vermouth	
HOUSE	19	MEXICAN	18
Bombay sapphire gin, vermouth, white balsamic vinegar		Tequila ocho, alma finca, lime, olive juice	
PASSIONATE KISS	22	ESPRESSO	18
Grey goose vodka, licor 43, orange, passion fruit, lime, prosecco sidecar		Grey goose vodka, coffee liqueur, espresso	
		CHOCOLATE DECADENCE MARTINI	19
		Tito's vodka, licor 43, chocolate ganache	

PRICE OF FAME	150/275
Nolets reserve gin or Belvedere 10, dry vermouth, black truffle bitters, caviar stuffed olives	

COCKTAILS

LA REYNA	18	BANGIN ON THE WALL	19
Socorro tequila, pineapple, habanero, ancho reyes		Gray whale gin, sipsmith sloe gin, lemon, luxardo maraschino, lavender honey	
OLD HOLLYWOOD	18	CELIA SPRITZ	18
Makers 46, demerara, aromatic and black lemon bitters, palo santo		St. Germain, ramazzoti apertivo rosato, prosecco, sparkling lime	
SEVEN DEADLY HUSBANDS	20	PEAR OF PEARLS	22
Makers mark, amaro montenegro, peach, lemon, foam		Grey goose la poire vodka, giffard lychee, st. germain	
THE EVELYN MARGARITA	18		
Espolon tequila, grand marnier, lime, black salt			

WINES BY THE GLASS

SPARKLING

UNE FEMME, "THE BETTY"	15
California, NV	
SEASONAL PROSECCO	15
Veneto, Italy	
VEUVE CLICQUOT, YELLOW LABEL, BRUT	35
Champagne, France NV	

ROSÉ

CHATEAU D'ESCLANS, "WHISPERING ANGEL"	17
Rose Blend, Cotes de Provence, France	
CONTADI CASTALDI	17
Brut Rose, Franciacorta, Italy 2023	
OLEMA	16
Rose, Cotes de Provence, France	

WHITE

JERMANN	17
Pinot Grigio, Friuli, Italy, 2023	
ROMBAUER	19
Sauvignon Blanc, Carneros, Napa, 2023	
ARGIOLAS 'COSTAMOLINO'	14
Vermentino di Sardegna, Italy 2023	
FAMILLE LIEUBEAU ' BEL ABORD'	16
Muscadet, Sevre-et-Maine, France 2021	

TRUCHARD	22
Chardonnay, Carneros, Napa, 2023	
WILLEMS WILLEMS 'AUF DER LAUER'	18
Riesling, Mosel, Germany	
SEASONAL SANCERRE	18
Loire Valley, France	
SARACCO	17
Moscato d' Asti, Italy, 2022	

RED

ROYAL PRINCE	18
Pinot Noir, Santa Rita Hills, 2022	
DAMILANO, "MARGHE"	16
Nebbiolo, Langhe, Italy, 2021	
SIERRA DE GREDOS 'GRANITO DEL CADALSO'	16
Garnacha, Madrid, Spain	
QUIVIRA	16
Zinfandel, Healdsburg, Napa Valley, CA, 2020	

MARIO VC	26
Red Blend, Ribero del Duero, Spain, 2021	
AUSTIN	18
Cabernet Sauvignon, Paso Robles, NV	
JUSTIN RESERVE	25
Cabernet Sauvignon, Paso Robles, 2022	
ORIN SWIFT ABSTRACT	19
Red Blend, 2022	
TERRAZAS RESERVE	14
Malbec, Mendoza, Argentina, 2022	

BEER

COMMUNITY MOSAIC IPA	8
MODELO	8
MICH ULTRA GOLD	8
STELLA	8
ATHLETIC	8

ZERO-PROOF

RUBY SUNSET	10
Raspberry, yuzu, topo chico	
THE GOLDEN ERA	10
Pineapple, honey, lime	
PARAMOUNT	10
Passion fruit, ginger ale, lemon	

APPETIZERS

HOT

- CALAMARI & SHRIMP ————— 24

Shishitos, sweet drops, piquillo
pepper-dijon aioli
- WAGYU CHEESESTEAK BITES ————— 18

Caramelized onions, provolone mornay,
black truffle
- JUMBO LUMP CRAB CAKE ————— 36

Panko crusted, mustard lemon aioli, slaw
- ROASTED CAULIFLOWER ————— 19

Whipped goat cheese, calabrian chili oil,
shishito-avocado vinaigrette
- WAGYU MEATBALLS ————— 19

Spicy tomato sauce
- PARKER HOUSE ROLLS ————— 8

Freshly baked, house whips

COLD

- YELLOWTAIL SASHIMI ————— 28

Avocado, yuzu ponzu, pear-coriander relish
- NIGIRI ————— 28

Ora king salmon, tuna, hamachi, seasoned rice
- TUNA SASHIMI ————— 26

Truffled ponzu, chili oil, spicy aioli
- OSAKA-STYLE PRESSED SUSHI ————— 24

Tuna, avocado, rice
- WAGYU BEEF CARPACCIO ————— 24

Reggiano, arugula, capers, lemon-dill aioli, brioche
- BLUEFIN AHI TUNA CRUDO ————— 26

Avocado, radish, fresno peppers,
citrus-ginger soy vinaigrette
- OYSTERS ON THE HALF SHELL ————— 24/48

Champagne mignonette, fresh horseradish,
cocktail sauce
- CRAB & AVOCADO STACK ————— 39

Jumbo lump, heirloom cherry tomatoes, pickled
onion, sweet drops, truffle chile crisp



Caviar

1 oz., potato crisps, warm blinis, crème fraiche, chives, cured egg yolk
SIBERIAN BAERII – 140 | PLATINUM OSETRA – 200 | GOLDEN OSETRA – 260

CAVIAR BUMP 25

SALADS & SOUP

- CALABRIAN CAESAR ————— 18

Everything bagel seasoned croutons, reggiano
- BLT WEDGE ————— 18

Baby iceberg, blue cheese, millionaire lardons,
heirloom cherry tomatoes
- EVELYN'S SIMPLE SALAD ————— 16

Field greens, manchego ribbons, apricots, marcona
almonds, champagne-shallot vinaigrette
- SEAFOOD BISQUE ————— 19

Lobster, shrimp, crab

Out of care for our guests, we ask that you alert your server to any allergies, as some ingredients may not be listed.
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.For parties of 8 or more a gratuity of 20% may be added to your final bill.

ENTRÉES

ORA KING SALMON ————— 44	BONE-IN VEAL CHOP PARMESAN ————— 54
Sauteed spinach, avocado aioli, marinated heirloom tomato orzo	Spicy tomato sauce, mozzarella, basil pesto
JUMBO SEA SCALLOPS ————— 52	DOUBLE CUT BONE-IN PORK CHOP ————— 52
Blistered cherry tomatoes, lemon roasted asparagus, caviar, champagne beurre blanc	Toasted fennel rub, pineapple hot sauce
CHILEAN SEA BASS ————— 50	AUSTRALIAN LAMB CHOPS ————— 69
Pan seared, sauteed spinach, tomato-herb beurre blanc	Parmesan pine nut crusted, chimichurri
MAINE LOBSTER LINGUINE ————— 69/129	RIGATONI ALLA VODKA ————— 42
Broiled, split, creamy lobster velouté linguine	Organic milanese chicken, basil, burrata, hot honey
	PRAWN PRIMAVERA ————— 45
	Sautéed U6 jumbo shrimp, artichokes, olives, tomatoes, capers, reggiano, herbs, pine nuts, linguine

Steaks

BONELESS

FILET MIGNON ————— 59/79	SPINALIS ————— 79
8 oz./12 oz. – Allen Brothers, IL	10 oz. – Spickler Ranch, ND limited availability
PRIME RIBEYE ————— 69	STEAK FRITES ————— 55
16 oz. – Spickler Ranch, ND	7oz. – Allen Brothers, IL
TEXAS WAGYU STRIP ————— 69	Prime flat iron, chipotle amor sauce, tallow fries
12 oz. – Rosewood Ranch – Ennis, TX	

JAPANESE MIYAZAKI A5 WAGYU
190
5oz., cooked at the table on a hot lava rock

BONE-IN

FILET MIGNON ————— 86	NY STRIP ————— 79
14 oz. – Aberdeen, SD	18 oz. – Allen Brothers, IL
PRIME COWBOY RIBEYE ————— 99	F-1 WAGYU TOMAHAWK RIBEYE — 225
22 oz. – Dry Aged – DemKota Ranch, SD	38 oz. – Westholme, Australia

FINISHING TOUCHES

ROASTED BONE MARROW 24 • SAUTEED BLEU CHEESE 8
SAUTÉED U6 JUMBO SHRIMP 16 • LUMP CRAB OSCAR 24

SAUCES

AU POIVRE 4 • CHIPOTLE AMOR 7 • HORSERADISH 6 • BEARNAISE 6

SIDES

RIBEYE CHICHARRON MAC & CHEESE ————— 29	WHIPPED & LOADED POTATOES ————— 17
crispy wagyu ribeye, panko, chives	bacon, chives, crème fraiche, white cheddar
SAUTEED WILD MUSHROOMS ————— 18	ROASTED BROCCOLINI ————— 18
seasonal, garlic, herbs	red pepper flake, garlic, mustard sauce
WHIPPED & BUTTERED POTATOES ————— 16	CREAMED SPINACH ————— 16
Idaho potatoes, crème fraiche	
SAUTÉED SPINACH ————— 16	ROASTED JUMBO ASPARAGUS ————— 15
garlic, white wine, lemon zest	maldon salt, lemon garlic
AU GRATIN POTATOES ————— 18	TRUFFLE TALLOW PARMESAN FRIES ————— 16
bacon, garlic cream, chives	white truffle oil, shaved parmesan
LOBSTER MAC & CHEESE ————— 33	ROASTED CAULIFLOWER ————— 19
panko, chives	whipped goat cheese, Calabrian chili oil, shishito-avocado vinaigrette