

EVELYN



MARTINIS

Martini Service

DUO 36
Serves 2

DIRTY ————— 19 Ketel one vodka, vermouth, olive juice	MEXICAN ————— 18 Tequila ocho, alma finca, lime, olive juice
HOUSE ————— 19 Bombay sapphire gin, vermouth, white balsamic vinegar	ESPRESSO ————— 18 Grey goose vodka, coffee liqueur, espresso
VESPER ————— 19 Bombay sapphire gin, ketel one vodka, vermouth	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 Socorro tequila, pineapple, habanero, ancho reyes	PASSIONATE KISS ————— 22 Grey goose vodka, licor 43, orange, passion fruit, lime, prosecco sidecar
OLD HOLLYWOOD ————— 18 Makers 46, demerara, aromatic and black lemon bitters	THE EVELYN MARGARITA ————— 18 Espolon tequila, grand marnier, lime, black salt
BANGIN' ON THE WALL ————— 19 Gray whale gin, sipsmith sloe gin, lemon, luxardo maraschino, lavender honey	SEVEN DEADLY HUSBANDS ————— 20 Makers mark, amaro montenegro, peach, lemon, foam
CELIA SPRITZ ————— 18 St. Germain, ramazzotti apertivo rosato, prosecco, sparkling lime	PEAR OF PEARLS ————— 22 Grey goose la poire vodka, giffard lychee, st. germain

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

WHITE

JERMANN ————— 17 Pinot Grigio, Friuli, Italy, 2024
ROMBAUER ————— 19 Sauvignon Blanc, Carneros, Napa, 2024
INVIVO X ————— 15 Sauvignon Blanc, Marlborough, NZ, 2023
CAVE DE VIGNERONS DE CHABLIS ————— 23 Chablis, France, 2023

TRUCHARD ————— 22 Chardonnay, Carneros, Napa, 2023
WILLEMS WILLEMS 'AUF DER LAUER' ————— 18 Riesling, Mosel, Germany, 2021 vintage
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, 2023
SIERRA DE GREDOS 'GRANITO DEL CADALSO' ————— 16 Garnacha, Madrid, Spain, 2022 vintage
TERRA DEI NOBILI ————— 20 Montepulciano D'Abruzzo, Italy, 2023
ANDREW MURRAY, "TOUS LES JOURS" ————— 16 Syrah, Santa Ynez Valley, CA, 2023

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, 2023
TERRAZAS RESERVE ————— 14 Malbec, Mendoza, Argentina, 2023

BEER

COMMUNITY MOSAIC IPA ————— 8
MODELO ESPECIAL ————— 8
MICHELOB ULTRA GOLD ————— 8
STELLA ARTOIS ————— 8
ATHLETIC NA LITE LAGER ————— 8

ZERO-PROOF

RUBY SUNSET ————— 12 Raspberry, yuzu, topo chico
THE GOLDEN ERA ————— 12 Pineapple, honey, lime
PARAMOUNT ————— 12 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
Spicy 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-shalot 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 6 or more a gratuity of 20% may be added to your final bill.

ENTRÉES

ORA KING SALMON ————— 46
Beurre noisette, sauteed spinach, avocado aioli, marinated heirloom tomato orzo

JUMBO SEA SCALLOPS ————— 54
Blistered cherry tomatoes, lemon roasted asparagus, caviar, champagne beurre blanc

CHILEAN SEA BASS ————— 52
Pan seared, sauteed spinach, tomato-herb beurre blanc

MAINE LOBSTER LINGUINE ————— 69/129
Broiled, split, creamy lobster velouté linguine

VEAL CHOP PARMESAN ————— 58
Spicy tomato sauce, mozzarella, basil pesto

DOUBLE CUT BONE-IN PORK CHOP ————— 52
Garlic citrus marinade, pineapple hot sauce

AUSTRALIAN LAMB CHOPS ————— 69
Parmesan pine nut crusted, chimichurri

RIGATONI ALLA VODKA ————— 44
Organic milanese chicken, basil, burrata, hot honey

PRAWN PRIMAVERA ————— 48
Sautéed U6 jumbo shrimp, artichokes, olives, tomatoes, capers, reggiano, herbs, pine nuts, linguine

Steaks

BONELESS

FILET MIGNON ————— 59/79
8 oz./12 oz. – Allen Brothers, IL

PRIME RIBEYE ————— 69
16 oz. – Spickler Ranch, ND

TEXAS WAGYU STRIP ————— 69
12 oz. – Rosewood Ranch – Ennis, TX

SPINALIS ————— 79
10 oz. – Spickler Ranch, ND
limited availability

STEAK FRITES ————— 55
7oz. – Allen Brothers, IL
Prime flat iron, chipotle amor sauce, tallow fries

JAPANESE MIYAZAKI A5 WAGYU

190

5oz., cooked at the table on a hot lava rock

BONE-IN

FILET MIGNON ————— 86
14 oz. – Aberdeen, SD

PRIME COWBOY RIBEYE ————— 99
22 oz. – Dry Aged – DemKota Ranch, SD

NY STRIP ————— 79
18 oz. – Allen Brothers, IL

F-1 WAGYU TOMAHAWK RIBEYE — 225
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
crispy wagyu ribeye, panko, chives

SAUTEED WILD MUSHROOMS ————— 18
seasonal, garlic, herbs

WHIPPED & BUTTERED POTATOES ————— 16
Idaho potatoes, crème fraiche

SAUTÉED SPINACH ————— 16
garlic, white wine, lemon zest

AU GRATIN POTATOES ————— 18
bacon, garlic cream, chives

LOBSTER MAC & CHEESE ————— 34
panko, chives

WHIPPED & LOADED POTATOES ————— 17
bacon, chives, sour cream, white cheddar

ROASTED BROCCOLINI ————— 18
red pepper flake, garlic, mustard sauce

CREAMED SPINACH ————— 16
bacon, mushroom, provolone mornay

ROASTED JUMBO ASPARAGUS ————— 15
maldon salt, lemon garlic

TRUFFLE TALLOW PARMESAN FRIES ————— 16
white truffle oil, shaved parmesan

ROASTED CAULIFLOWER ————— 19
whipped goat cheese, Calabrian chili oil, shishito-avocado vinaigrette