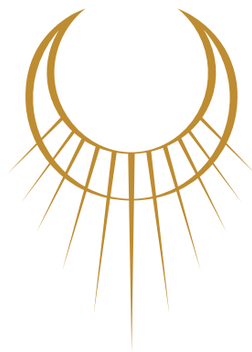
EVELYN



MARTINIS

Martini Service

DUO 36 / Serves 2

DIRTY — 19
Ketel one vodka, vermouth, olive juice

VESPER — 19
Bombay sapphire gin, ketel one vodka, vermouth

MEXICAN — 18
Tequila ocho, alma finca, lime, olive juice

ESPRESSO — 18
Grey goose vodka, coffee liqueur, espresso

CHOCOLATE DECADENCE MARTINI — 19
Tito's vodka, licor 43, chocolate ganache

PART TIME LOVER — 22
Grey goose vodka, pineapple, lime, coconut, orange blossom mist

PRICE OF FAME — 100/175
Nolet's reserve gin or Belvedere 10, dry vermouth, black truffle bitters, caviar stuffed olives

COCKTAILS

LA REYNA — 18
Socorro tequila, pineapple, habanero, ancho reyes

OLD HOLLYWOOD — 18
Makers 46, demerara, aromatic black lemon bitters

BANGIN' ON THE WALL — 19
Gray whale gin, sipsmith sloe gin, lemon, luxardo maraschino, lavender honey

VIVIAN SPRITZ — 18
Peach liqueur, prosecco, lemon, fresh mint

PASSIONATE KISS — 22
Grey goose vodka, licor 43, orange, passion fruit, lime, prosecco sidecar

THE EVELYN MARGARITA — 18
Espolon tequila, grand marnier, lime, black salt

SEVEN DEADLY HUSBANDS — 20
Makers mark, amaro montenegro, peach, lemon, foam

PEAR OF PEARLS — 22
Grey goose la poire vodka, giffard lychee, st. germain

WINES BY THE GLASS

SPARKLING

SEASONAL PROSECCO — 15
Veneto, Italy

SCHRAMSBERG "MIRABELLE" — 23
Brut | North Coast, CA | NV

VEUVE CLICQUOT, YELLOW LABEL, BRUT — 35
Champagne, France NV

ROSÉ

CHATEAU D'ESCLANS, "WHISPERING ANGEL" — 15
Rosé Blend, Cotes de Provence, France

CONTADI CASTALDI — 18
Brut Rosé, Franciacorta, Italy 2023

WHITE

JERMANN — 18
Pinot Grigio, Friuli, Italy, 2024

ROMBAUER — 20
Sauvignon Blanc, Carneros, Napa, 2024

INVIVO X — 15
Sauvignon Blanc, Marlborough, NZ, 2023

CAVE DE VIGNERONS DE CHABLIS — 22
Chablis, France, 2023

TRUCHARD — 16
Chardonnay, Carneros, Napa, 2023

MAR DE FRADES — 16
Albariño, Spain 2024

SEASONAL SANCERRE — 24
Loire Valley, France

SARACCO — 15
Moscato d'Asti, Italy, 2022

RED

ROYAL PRINCE — 18
Pinot Noir, Santa Rita Hills, 2022

DAMILANO, "MARGHE" — 20
Nebbiolo, Langhe, Italy, 2023

SIERRA DE GREDOS 'GRANITO DEL CADALSO' — 15
Garnacha, Madrid, Spain, 2022

TERRE DEI NOBILI — 19
Montepulciano D'Abruzzo, Italy, 2023

ANDREW MURRAY, "TOUS LES JOURS" — 15
Syrah, Santa Ynez Valley, CA, 2023

MARIO VC — 26
Red Blend, Ribera del Duero, Spain, 2021a

AUSTIN HOPE — 30
Cabernet Sauvignon, Hope Family label, Paso Robles, CA

JUSTIN RESERVE — 25
Cabernet Sauvignon, Paso Robles, 2022

ORIN SWIFT ABSTRACT — 22
Red Blend, 2023

TERRAZAS RESERVE — 15
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, sweety 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

SPICY TUNA CRISPY RICE* — 22
Seasoned crispy rice, spicy ahi tuna, black lime miso aioli, cucumber, togarashi, avocado

TUNA SASHIMI* — 26
Truffled ponzu, chili oil, spicy aioli

WAGYU BEEF CARPACCIO* — 24
Reggiano, arugula, capers, lemon-dill aioli, brioche

CRAB & AVOCADO STACK* — 22/39
Jumbo lump, heirloom cherry tomatoes, pickled onion, sweety drops, chili crisp

AHI TUNA CRUDO* — 26
Avocado, radish, fresno peppers, citrus-ginger soy vinaigrette

OYSTERS ON THE HALF SHELL* — 24/48
Chef-Composed
- Tabasco clementine, raspberry mignonette
- Kiwi salsa verde, serrano
- Horseradish cocktail, lemon

RED CARPET ROLL* — 22
Spicy #1 Ahi tuna, avocado, cucumber, jalapeño, spicy aioli

HOLLYWOOD HAMACHI ROLL* — 22
Hamachi, pickled carrots, cucumber, Asian pear, Fresno pepper, avocado, citrus aioli, yuzu ponzu

Caviar

1 oz., potato crisps, warm blinis, crème fraîche, 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, Shallots, 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 6 or more a gratuity of 20% may be added to your final bill.

ENTRÉES

LOCH DUART SALMON — 46
Beurre noisette, sautéed spinach, avocado crema, marinated heirloom tomato orzo

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

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

MAINE LOBSTER LINGUINE — 79/139
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 — 74
Parmesan pine nut crusted, chimichurri

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

PRAWN PRIMAVERA — 52
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* — 74
16 oz. – Spickler Ranch, ND

TEXAS WAGYU STRIP* — 74
12 oz. – Rosewood Ranch – Ennis, TX

SPINALIS* — 84
10 oz. – Spickler Ranch, ND
limited availability

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

JAPANESE MIYAZAKI A5 WAGYU*
3 oz. -114 | 6 oz. - 199
cooked at the table on a hot lava rock

BONE-IN

FILET MIGNON* — 99
14 oz. – Aberdeen, SD

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

KC STRIP* — 79
18 oz. – Allen Brothers, IL

F-1 WAGYU TOMAHAWK RIBEYE* — 225
38 oz. – Westholme, Australia

FINISHING TOUCHES

ROASTED BONE MARROW 24 • SAUTÉED BLEU CHEESE 8
SAUTÉED U6 JUMBO SHRIMP 16 • LUMP CRAB OSCAR 24 • SAUTÉED MAINE LOBSTER 26

SAUCES

AU POIVRE 4 • CHIPOTLE AMOR 7 • HORSERADISH 6 • BÉARNAISE 6 • CHIMICHURRI 5

SIDES

RIBEYE CHICHARRON MAC & CHEESE — 29
crispy wagyu ribeye, panko, chives

SAUTÉED WILD MUSHROOMS — 18
seasonal, garlic, herbs

WHIPPED & BUTTERED POTATOES — 16
Idaho potatoes

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

AU GRATIN POTATOES — 18
bacon, 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