### APPETIZERS

Lawry's Seafood Tower
JUMBO SHRIMP, OYSTERS,
ALASKAN KING CRAB, PEI MUSSELS,
CHERRYSTONE CLAMS,
TRADITIONAL ACCOMPANIMENTS
FOR TWO OR THREE MKT
FOR FOUR TO SIX MKT

Jumbo Shrimp Cocktail
CLASSIC COCKTAIL SAUCE 19

Shrimp, Corn & Jalapeño Fritters
LAWRY'S REMOULADE 15

Cheesy Onion Fondue
GRUYERE, SHERRY, TOASTED
SOURDOUGH 12

## SALADS & SOUPS

The Famous Original
Spinning Bowl Salad
SPINACH, ROMAINE, ICEBERG,
SHOESTRING BEETS, CROUTONS, EGG,
VINTAGE DRESSING 9

#### House Wedge

NUESKE'S BACON, POINT REYES BLUE, CHERRY TOMATOES, SCALLIONS, BABY ICEBERG, EGG, BLUE CHEESE, VINTAGE DRESSING 14

#### Roasted Beets

SEASONAL CITRUS, GOAT CHEESE, CREAMY MUSTARD DRESSING 14

Cauliflower Soup
VANILLA, LEMON, TOASTED ALMONDS 9

Lobster Bisque
LOBSTER MEAT, CHIVES 12

## LAWRY'S TAKE ON THE CLASSICS

Charbroiled Filet Mignon\*
80z. GARLIC CONFIT 51

Salmon Rockefeller\*
SKUNA BAY SALMON, SAUTÉED
SPINACH, SCAMPIED SHRIMP 41

The Lawry's Prime Ribeye\*

Trio of Lobster Tails
CHARRED LEMON, DRAWN
BUTTER 59

Prime New York Strip\*
140z, GARLIC CONFIT 61

Crispy Roasted Chicken
HALF OF A JIDORI BIRD,
WILTED RAINBOW CHARD 31

Rigatoni Pasta
ROASTED BUTTERNUT SQUASH, SWISS
CHARD, HAZELNUTS, SAGE BROWN BUTTER 34

Portobello Mushroom Steak
WILTED CHARD, FARRO,
SEASONAL MUSHROOMS 29



## LAWRY'S CLASSIC PRIME RIBS OF BEEF

DINNERS INCLUDE THE FAMOUS ORIGINAL SPINNING BOWL SALAD,
MASHED POTATOES, YORKSHIRE PUDDING, WHIPPED CREAM HORSERADISH

California Cut
FOR LIGHTER
APPETITES
46

English Cut
THREE THIN
SLICES
48

Lawry Cut
OUR TRADITIONAL
& MOST POPULAR
53

Diamond
Jim Brady Cut
EXTRA-THICK,
BONE-IN
65

Beef Bowl
Double Cut
DOUBLE SIZED,
BONE-IN
75

## A LA CARTE PRIME RIB

INCLUDES AU JUS, WHIPPED CREAM HORSERADISH, YORKSHIRE PUDDING

California	English	Lawry	Diamond	Beef Bowl
Cut	Cut	Cut	Jim Brady Cut	Double Cut
39	41	45	58	68

#### WE HAVE PROUDLY SERVED CERTIFIED ANGUS BEEF® BRAND FOR OVER 30 YEARS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For safety, no outside food, beverages, or non-essential personal items will be allowed. Thank you for understanding.

## SIDES

Cold Water 4oz Lobster Tail WHITE WINE, BUTTER, HERBS 23

Roasted Root Vegetables
SPICED BUTTER, FRESH HERBS 10

Lawry's Classic Baked Potato NUESKE'S BACON, BUTTER, CHIVES, SOUR CREAM 12

Bacon Braised Kale
GARLIC CONFIT, LEMON 10

Iron Skillet Seasonal Mushrooms
GARLIC, FRESH HERBS 11

Grilled Asparagus\*
BÉARNAISE 13

Mac & Cheese FOUR CHEESES 12 TRUFFLED 19

Lawry's Fries
TOSSED IN LAWRY'S
SEASONED SALT 9

Creamed Corn
RICH AND CREAMY 7

Creamed Spinach
OUR ORIGINAL WITH BACON 7

Mashed Potatoes
IDAHO POTATOES, BUTTER 7

## DESSERTS

Crème Brûlée 10 Flourless Chocolate Cake 10 English Trifle 10 CC Brown's Hot Fudge Sundae 10

## COCKTAILS

Lawry's Meat & Potato Martini 17
CHOPIN POTATO VODKA, PRIME RIB
AND HORSERADISH STUFFED OLIVES
SHAKEN TABLESIDE

Berry Lemon Drop 16
STOLI RAZBERI VODKA, MUDDLED
RASPBERRIES, LEMON JUICE

Lawry's Signature Bloody Mary 16
WHEATLEY VODKA, HOMEMADE BLOODY
MARY MIX, LAWRY'S SEASONED SALT, LIME,
WITH A JUMBO BLACKENED SHRIMP GARNISH

Hibiscus Gin & Tonic 16
HENDRICK'S GIN, HIBISCUS, LIME

Watermelon Tajin Margarita 17
CORAZON REPOSADO TEQUILA, COINTREAU,
WATERMELON AND LIME JUICE, GRAND MARNIER

Mango Mai Tai 17
PARROT BAY MANGO RUM, FRESH MANGO,
PINEAPPLE AND LIME JUICE, GRENADINE

Sidecar 16
COURVOISIER VS COGNAC, TRIPLE SEC,
FRESH LEMON, SIMPLE SYRUP

The Don Draper 17
WOODFORD RESERVE, ANGOSTURA
AND ORANGE BITTERS, LUXARDO CHERRY

La Cienega Boulevardier 17
HIGH WEST DOUBLE RYE WHISKEY,
CAMPARI, SWEET VERMOUTH, CYNAR

## WINE BY THE GLASS & BOTTLE

6OZ / 9OZ / BOTTLE

### FEATURED WINE FLIGHT

Ask your server for today's flight of three select wines

#### CHAMPAGNE & SPARKLING

House Sparkling NV 10/13/40

La Marca NV Prosecco 11/15/41

Veuve Clicquot NV Yellow Label Brut 35/49/136

### **CHARDONNAY**

House 10/13/40

2017 Rodney Strong Chalk Hill 13/18/50 SONOMA COUNTY

Rombauer 20/29/79
CARNEROS

#### MORE WHITES & ROSÉ

2018 The Seeker, Riesling 11/15/41 MOSEL, GERMANY

2020 Kim Crawford 12/16/45 MARLBOROUGH, NEW ZEALAND

2019 Santa Margherita Pinot Grigio 16/22/62

2018 Duckhorn, Sauvignon Blanc 16/22/60 NAPA VALLEY 2017 Grgich Hills, Fume Blanc 20/27/76

2019 Maison Saleya Rosé 11/15/41 CÔTES DE PROVENCE, FRANCE

# CABERNET SAUVIGNON & CABERNET BLENDS

House 10/13/40

2017 Rodney Strong 13/18/50 SONOMA

2018 Decoy by Duckhorn 16/21/64 SONOMA COAST

2018 Justin 19/23/65
PASO ROBLES

2017 Robert Mondavi Maestro 19/26/72 NAPA

2016 Silver Oak 35/49/138
ALEXANDER VALLEY

### **MERLOT**

House 10/13/40

2016 Chateau Ste. Michelle Indian Wells 11/15/42 COLUMBIA VALLEY, WASHINGTON 2017 Rombauer 24/34/94 CARNEROS

#### PINOT NOIR

2018 Meiomi 13/18/50 SANTA BARBARA & SONOMA

2018 Louis Latour Bourgogne 14/20/55

2018 Patz & Hall 18/25/69 SONOMA

#### MORE REDS

2018 Conundrum Red 11/15/41 CALIFORNIA

2018 Earthquake, Zinfandel 13/18/49

2017 d'Arenberg The Footbolt, Shiraz, Mclaren Vale 13/19/51

> 2019 Zolo, Malbec 11/15/41 MENDOZA

## BEER

DRAFT

Modelo Especial Cerveza 8 Ballast Point Sculpin IPA 8

Featured Draft 8
ASK YOUR SERVER FOR THIS
MONTH'S SEASONAL SELECTION

#### BOTTLED

Bud Light 6 | Amstel Light 7

Stella Artois 7 | Sapporo 7

Heineken 7 | Fat Tire Amber Ale 10

Heineken (non-alcoholic) 7

# WHISKEY

Angel's Envy 15 The Balvenie 12 Yr DoubleWood 15 Basil Hayden's 15

Bowmore Scotch Single Malt 12 Yr 14

Buffalo Trace 14

Elijah Craig Barrel 17

Four Roses Small Batch 12

High West Campfire 17

Jefferson's Ocean Aged Sea 22

Lagavulin 16 Yr 21

The Macallan 12 Yr 17

Talisker 10 Yr 15

#### 9/21