

APPETIZERS

Jumbo Shrimp Cocktail
CLASSIC COCKTAIL SAUCE 21

Bacon Wrapped Medjool Dates
GOAT CHEESE, PISTACHIO, PECANWOOD
SMOKED BACON, BALSAMIC GLAZE 14

Charcuterie Board
SEASONAL MEATS & CHEESES 19

Sticky Pork Belly
SMOKED, CRISPY, GARNISHED
WITH GREEN ONION 14

Jumbo Lump Crab Cakes
RADISH, ARUGULA SALAD, REMOULADE 21

Lobster Deviled Eggs
CHIVES 17

Calamari
CARROTS, CHILIES, HOUSE-MADE
COCKTAIL & REMOULADE SAUCES 15

Escargot
HERBED BUTTER, PANKO BREADCRUMBS,
TOAST POINTS 15

SALADS & SOUPS

Lawry's Famous Spinning Bowl
BABY SPINACH, ROMAINE, ICEBERG, CROUTONS,
SHOESTRING BEETS, EGG, VINTAGE DRESSING 9

Lawry's Caesar
LITTLE GEMS, PARMIGIANO-REGGIANO,
CAPERS, CROUTONS, CAESAR DRESSING.
REQUEST ANCHOVIES 10

House Wedge
NUESKE'S BACON, POINT REYES BLUE, CHERRY
TOMATOES, SCALLIONS, BABY ICEBERG, EGG,
BLUE CHEESE & VINTAGE DRESSINGS 13

Premier
BOSTON & ROMAINE LETTUCE, TEXAS PECANS,
CRISP BACON, GRUYÈRE CHEESE, SOURDOUGH
CROUTONS, ITALIAN BALSAMIC VINAIGRETTE 11

Lobster Bisque
RICH, SAVORY HOUSE SPECIALTY 12

LAWRY'S TAKE ON THE CLASSICS

WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

Grilled Filet Mignon
8oz / 12oz, AU GRATIN
POTATOES 56 / 72

The Lawry's Prime Ribeye
22oz BONE-IN, AU GRATIN
POTATOES, CRISPY ONIONS 69

Prime New York Strip
14oz, AU GRATIN POTATOES,
CRISPY ONIONS 62

Dry-Aged Texas Strip
16oz, AU GRATIN POTATOES,
CRISPY ONIONS 72

Broiled Atlantic Lobster Tails Trio
ROASTED RED POTATOES,
DRAWN BUTTER 62

Petite Surf & Turf
6oz FILET, 4oz LOBSTER TAIL,
ROASTED RED POTATOES,
DRAWN BUTTER 68

Osso Buco
BRAISED SHORT RIB, TRUFFLE
RISOTTO, MUSHROOMS,
NATURAL PAN JUS 55

Broiled Chilean Sea Bass
SHAVED BRUSSELS SPROUTS,
ROMESCO SAUCE 55

Broiled Verlasso Salmon
GRILLED ASPARAGUS,
CHIMICHURRI SAUCE 42

Double Cut Lamb Chops
ROASTED RED POTATOES,
ROSEMARY BORDELAISE MKT

Crispy Roasted Chicken
HALF OF A GERBER FARM CHICKEN,
ROASTED RED POTATOES,
NATURAL PAN JUS 41



LAWRY'S CLASSIC PRIME RIB DINNER

California Cut
FOR LIGHTER
APPETITES
48

English Cut
THREE THIN
SLICES
51

Lawry Cut
OUR TRADITIONAL
AND MOST
POPULAR
58

**Diamond
Jim Brady Cut**
AN EXTRA-THICK
PORTION, BONE-IN
69

**Beef Bowl
Double Cut**
DOUBLE SIZED,
BONE-IN
79

◆◆ INCLUDES ◆◆

**Lawry's Famous
Spinning Bowl Salad**

**Buttery Mashed
Idaho® Potatoes**

**Classic
Yorkshire Pudding**

**Lawry's Whipped
Cream Horseradish**

CHEF'S HICKORY SMOKEHOUSE

Smoked Filet Mignon
8oz SEARED,
AU GRATIN POTATOES 57

Smoked Tomahawk Pork Chop
12oz, ROASTED RED POTATOES,
APPLE CIDER JUS 45

Smoked Prime Ribeye
14oz GRILLED, MASHED POTATOES,
CRISPY ONIONS 58

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

ACCOMPANIMENTS

Single Broiled Lobster Tail
4OZ, ADD TO ANY ENTRÉE 19

Mac & Cheese
SMOKED GOUDA 13

Truffle Risotto
ARBORIO RICE, TRUFFLE BUTTER 14

Au Gratin Potato 10

Bourbon-Glazed Baby Carrots
BOURBON, BROWN SUGAR BUTTER 12

Iron Skillet Mushrooms
SEASONAL MUSHROOMS,
GARLIC, FRESH HERBS 11

Shaved Brussels Sprouts
PICKLED RED ONION, GARLIC,
LEMON JUICE 14

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

Grilled Asparagus
BÉARNAISE 15

CART SIDES

Creamed Spinach
SPICES, BACON, ONION 7

Creamed Corn
RICH AND CREAMY 7

Mashed Idaho® Potatoes
BUTTER 7

SAUCES & BUTTERS

EACH 4 OR SELECT THREE 9

Red Wine & Shallot Butter

Béarnaise | Truffle Butter

Chimichurri | Roasted Jalapeño Relish

COCKTAILS

Winter Spiced Old Fashioned
BUFFALO TRACE BOURBON, ORANGE BITTERS, WINTER SPICED SIMPLE SYRUP, CINNAMON AND ORANGE PEEL 16

Meat & Potato Martini
CHOPIN POTATO VODKA, HORSERADISH AND PRIME RIB-STUFFED OLIVES, SHAKEN TABLESIDE 18

Fresh Raspberry Martini
STOLI RAZBERI VODKA, MUDDLED RASPBERRIES, LEMON JUICE 16

Wheated Mule
WHEATLEY VODKA, BUNDABERG GINGER BEER, LIME JUICE 13

English Harvest
HENDRICK'S GIN, BRANDY, APPLE CIDER, ORGEAT 15

Lawry's Margarita
CORAZÓN TEQUILA, GRAND MARNIER, COINTREAU, LIME JUICE, ORANGE JUICE, AGAVE NECTAR, LAWRY'S SEASONED SALT RIM 15

Blueberry Hills Smash
MAKER'S MARK BOURBON, MUDDLED BLUEBERRIES, MINT-LIME JUICE, SIMPLE SYRUP, BLUEBERRY SHRUB 15

Carthusian Sazerac
HIGH WEST RYE WHISKEY, CHARTREUSE, ANGOSTURA AND COCOA BITTERS 14

Blue Hawaiian
PARROT BAY COCONUT RUM, PINEAPPLE AND LEMON JUICE, BLUE CURAÇAO 14

Smoked Maple Old Fashioned
WOODFORD RESERVE, ORANGE AND ANGOSTURA BITTERS, KATONICA FARMS MAPLE SYRUP, CHERRYWOOD SMOKE 18

WINES BY THE GLASS

6OZ/9OZ/BOTTLE

FEATURED WINES BY CAYMUS

Mer Soleil Reserve
Chardonnay
17/24/65

Conundrum
White Blend
15/21/58

Conundrum
Red Blend
15/21/58

Caymus Cabernet
Sauvignon
46/64/196 (1L)

CHAMPAGNE & SPARKLING

NV Castello del Poggio,
Moscato D'Asti
ITALY 12/17/42

N.V. La Marca,
Prosecco
ITALY 13/51

N.V. Taittinger,
Brut
FRANCE 20/82

CHARDONNAY

2019 DAOU Vineyards
PASO ROBLES 14/20/54

2015 Jordan
RUSSIAN RIVER VALLEY 20/29/79

OTHER WHITES & ROSÉ

2017 King Estate, Pinot Gris
WILLAMETTE VALLEY 13/19/51

2016 The Seeker, Riesling
GERMANY 14/20/54

2020 Duckhorn,
Sauvignon Blanc
NAPA VALLEY 18/25/71

CABERNET SAUVIGNON

2019 DAOU Vineyards
PASO ROBLES 14/20/54

2018 Alexander Valley
Vineyards
ALEXANDER VALLEY 16/22/62

2018 Hess, Allomi
NAPA VALLEY 20/28/79

PINOT NOIR

2019 Ken Wright Cellars
WILLAMETTE VALLEY 19/27/74

2017 Patz & Hall
SONOMA COAST 20/29/79

MERLOT

2017 Chateau Ste.
Michelle, Indian Wells
COLUMBIA VALLEY 14/20/54

2018 Charles Krug
NAPA VALLEY 15/20/59

OTHER REDS & RED BLENDS

2018 Zolo, Malbec
MENDOZA 12/17/46

2019 The Prisoner
NAPA VALLEY 25/35/99

BEERS

DOMESTIC BOTTLES

5.5 EACH

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Budweiser

PREMIUM BOTTLES

6.5 EACH

Shiner Bock

Samuel Adams Boston Lager

Dos XX

Corona

Bass

Stella Artois

Heineken

Blue Moon

Stone IPA

Guinness

Revolver Blood & Honey

Yuengling Lager

DRAFT

Blanche de Bruxelles 7

Chimay White 11

Ten Fidy Imperial Stout 10

Oak Highlands Rotating MKT