

APPETIZERS

Lawry’s Seafood Tower*

JUMBO SHRIMP, OYSTERS, ALASKAN KING CRAB, PEI MUSSELS, CHERRYSTONE CLAMS, LOBSTER (LARGE TOWER ONLY), TRADITIONAL ACCOMPANIMENTS FOR 2-3 OR 4-6 MKT

Shucked Fresh Oysters on Ice*

TRADITIONAL SAUCES AND GARNISHES SIX 24 | TWELVE 48

Alaskan King Crab Legs

SERVED WARM, DRAWN BUTTER, REMOULADE HALF LB. MKT | ONE LB. MKT

Crab Cakes

ARUGULA SALAD, LEMON 25

Jumbo Shrimp Cocktail

CLASSIC COCKTAIL SAUCE 24

Golden Fried Calamari

ARRABBIATA SAUCE AND CHIPOTLE AIOLI 21

Steak Tartare*

CRISPY HASH BROWN POTATOES, FRESH HORSERADISH, CHIVES 25

Cheesy Onion Fondue

GRUYÈRE, SHERRY WINE, SOURDOUGH TOAST 14

Shrimp, Corn & Jalapeño Fritters

LAWRY’S RÉMOULADE 16

Fried Artichoke Hearts

ROASTED GARLIC AIOLI 16

SALADS

The Famous Original Spinning Bowl Salad

SPINACH, ROMAINE, ICEBERG, SHOESTRING BEETS, CROUTONS, EGG, VINTAGE DRESSING 10

House Wedge

NUESKE’S BACON, POINT REYES BLUE, CHERRY TOMATOES, SCALLIONS, BABY ICEBERG, EGG, BLUE CHEESE AND VINTAGE DRESSINGS 18

LAWRY’S TAKE ON THE CLASSICS

Trio of Lobster Tails

CHARRED LEMON, DRAWN BUTTER 65

Salmon Rockefeller*

SAUTÉED SPINACH, SCAMPIED SHRIMP 47

Maine DiverScallops*

BROWN BUTTER CORN PURÉE, NUESKE’S BACON 49

Roasted Chilean Sea Bass

ROMESCO SAUCE 52

Roasted Half Jidori Chicken

GARLIC MUSHROOMS & SPINACH 39

Roasted Eggplant Steak

RUSTIC RATATOUILLE, FARRO 32

STEAKS

Charbroiled Filet Mignon*

GARLIC CONFIT 8oz 59 | 12oz 72

Prime New York Strip*

14oz, GARLIC CONFIT 68

Prime Bone-In Ribeye*

22oz, GARLIC CONFIT 96



LAWRY’S CLASSIC PRIME RIB DINNER

INCLUDES THE FAMOUS ORIGINAL SPINNING BOWL SALAD, MASHED IDAHO® POTATOES, WHIPPED CREAM HORSERADISH, YORKSHIRE PUDDING

California Cut*

FOR LIGHTER APPETITES 52

English Cut*

THREE THIN SLICES 56

Lawry Cut*

OUR TRADITIONAL AND MOST POPULAR 64

Diamond Jim Brady Cut*

AN EXTRA-THICK PORTION, BONE-IN 79

Beef Bowl Double Cut*

DOUBLE-SIZED, BONE-IN 95

SAUCES & BUTTERS

Red Wine & Shallot Butter 4 | Beef Fat Béarnaise* 4 | Blue Cheese 4

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

SOUPS

Bob’s French Onion Soup

IN HONOR OF BOB ANDRICK, OUR BELOVED CO-WORKER OF 10 YEARS, KNOWN FOR HIS SOUP RECIPES, \$2 OF EACH SOUP SOLD WILL BE DONATED TO MERCY CHEFS 15

Lobster Bisque

LOBSTER MEAT, CHIVES 15

SIDES

Garlic Shrimp

LEMONY BUTTER, HERBS 19

Cold Water 4oz Lobster Tail

WHITE WINE, BUTTER, HERBS 24

Warm Water 10oz Lobster Tail

WHITE WINE, BUTTER, HERBS 60

Iron Skillet Seasonal Mushrooms

GARLIC, FRESH HERBS 14

Grilled Asparagus*

BÉARNAISE 16

French Green Beans

GARLIC, LEMON ZEST, BUTTER 12

Sautéed Spinach

SHALLOTS, LEMON, EXTRA VIRGIN OLIVE OIL 10

Crispy Onions

LAWRY’S SEASONED SALT 9

Lawry’s Baked Idaho® Potato

NUESKE’S BACON, BUTTER, CHIVES, SOUR CREAM 13

Lawry’s Fries

LAWRY’S SEASONED SALT 9

Mac & Cheese

FOUR CHEESES 13 | TRUFFLED 22

CART SIDES

Creamed Corn 8 | Creamed Spinach BACON 8

Mashed Idaho® Potatoes 8

COCKTAILS

Irish Coffee

TULLAMORE DEW IRISH WHISKEY, FRESHLY
BREWED COFFEE, WHIPPED CREAM TOPPING 15

Lawry’s Signature Meat & Potato Martini

CHOPIN VODKA, TWO PRIME RIB AND
HORSERADISH-STUFFED OLIVES, SHAKEN 19

Raspberry Beret

STOLI RASPBERRY VODKA, RASPBERRY
PURÉE, LEMON JUICE 16

Moscow Mule

WHEATLEY VODKA, LIME JUICE, BUNDABERG
GINGER BEER 16

Mango Mojito

PARROT BAY MANGO RUM, MANGO PURÉE, LIME 15

White Cranberry Cosmopolitan

WHEATLEY VODKA, TRIPLE SEC, SPLASH OF
LIME, HIBISCUS SUGAR RIM AND FLOWER 15

Vegas Heart

CHINACO AÑEJO TEQUILA, PASSION FRUIT,
POMEGRANATE, BLOOD ORANGE, LIME SOUR,
SPRITZ OF SPRITE, TAJÍN RIM 17

Lawry’s Seasoned Bloody Mary

WHEATLEY VODKA, HOUSEMADE BLOODY
MARY MIX, LAWRY’S SEASONED SALT RIM
WITH CELERY, OLIVE AND LIME GARNISHES 15

Mai Tai

APPLETON ESTATE RUM, BACARDI GOLD RUM,
ORANGE CURAÇAO, ORGEAT SYRUP, PINEAPPLE AND
LIME JUICE, WITH A MYERS’S DARK RUM FLOAT 15

Signature Margarita

CORAZÓN REPOSADO TEQUILA, LIME SOUR,
ORANGE JUICE, SPLASH OF ORGEAT, WITH
COINTREAU AND GRAND MARNIER FLOAT 17

The Bramble

CLASSIC LONDON COCKTAIL: HENDRICK’S GIN,
LEMON JUICE, CRÈME DE MÛRE, CRUSHED ICE,
WITH RASPBERRY CAVIAR GARNISH 18

Woodford Old Fashioned

WOODFORD RESERVE, ORANGE AND
ANGOSTURA BITTERS, SIMPLE SYRUP 17

Mama Lola

APPLETON ESTATE SIGNATURE BLEND RUM,
YELLOW CHARTREUSE, COCCHI AMERICANO 20

WINE BY THE GLASS & BOTTLE

6 OZ / 9 OZ / BTL

FEATURED WINES BY JUSTIN VINEYARDS

PASO ROBLES

Rosé 13/19/50 | Cabernet Sauvignon 17/25/64
Savant 120 | Justification 140 | Isosceles 160 | Isosceles 1.5L 350

CHAMPAGNE
& SPARKLING

5 OZ / BOTTLE

Prosecco, La Marca 12/46
ITALY

Cava Brut, Poema 13/51
SPAIN

Moscato d’Asti,
Castello del Poggio 14/54
ITALY

Brut Sparkling, Domaine
Chandon, Classic 18/71
NAPA

Champagne, Taittinger Brut
La Francaise 30/140
FRANCE

CHARDONNAY

Decoy 12/18/46
SONOMA

Rodney Strong,
Chalk Hill 15/21/56
SONOMA

Sonoma-Cutrer 16/24/61
SONOMA COUNTY

SAUVIGNON BLANC

Kim Crawford 16/24/61
MARLBOROUGH, NEW ZEALAND

Duckhorn 20/30/79
NAPA

MORE WHITES & ROSÉ

White Zinfandel, Beringer 12/18/46
CALIFORNIA

Riesling, Mönchhof 14/21/54
MOSEL, GERMANY

Rosé, Maison Saleya 16/24/61
FRANCE

Pinot Grigio,
Santa Margherita 18/27/71
ITALY

CABERNET SAUVIGNON

Duckhorn, Decoy 15/21/56
CALIFORNIA

Duckhorn, Postmark 16/24/61
PASO ROBLES

Rodney Strong,
Alexander Valley 16/24/61
SONOMA

Jordan 35/52/130
ALEXANDER VALLEY

MERLOT

Chateau Ste Michelle,
Indian Wells 14/21/56
COLUMBIA VALLEY

Rodney Strong 16/24/61
SONOMA

Caymus, Emmolo 18/27/71
NAPA

PINOT NOIR

Rodney Strong 17/26/66
RUSSIAN RIVER VALLEY

King Estate 19/29/77
WILLAMETTE VALLEY

Hahn, SLH Estate 21/32/82
SANTA LUCIA

ZINFANDEL

Old Vines, St. Francis 17/26/66
SONOMA

Juvenile, Turley 20/30/79
DRY CREEK VALLEY

BLENDS

Conundrum 15/23/58
CALIFORNIA

Pure Paso 17/25/64
PASO ROBLES

Caymus, The Walking Fool 18/27/71
SUISUN VALLEY

MORE REDS

Sweet Italian, Stella Rosa 12/18/46
ITALY

Malbec, Piattelli 12/18/46
MENDOZA, ARGENTINA

Chianti, Nozzole 14/21/54
ITALY

Malbec, Caymus, Red
Schooner, Voyage 10 18/27/71
MENDOZA, ARGENTINA

BEER

DRAFT

16 OZ / 22 OZ

Tenaya Creek Nut Brown
LIGHT BROWN ALE, MALTY,
DARK ROASTED NUT FLAVOR 9/12.5

Stella Artois BELGIAN-STYLE LAGER 9/12.5

Samuel Adams SEASONAL 9/12.5

Guinness IRISH DRY STOUT 9/12.5

Tenaya Creek 702

PALE ALE, LOCALLY BREWED,
CITRUS AND PINEY HOPS 10/14

Firestone Walker Union Jack IPA

BOLD CITRUS FLAVORS,
PALE MALT SWEETNESS 10/14

BOTTLED

Buckler 6
NON-ALCOHOLIC PALE LAGER

Budweiser | Bud Light 6.5

Coors Light 6.5

Corona 7.5

Amstel Light LAGER 7.5

Heineken HOLLAND LAGER 7.5

Newcastle Brown ENGLISH ALE 8

Blue Moon BELGIAN WHITE 8

805 BLONDE ALE 8

Ballast Point Sculpin IPA 10

Weihenstephaner HEFEWEISSBIER 10

Chimay Première TRAPPIST ALE 15

Lindemans Framboise LAMBIC 20

HARD CIDER

Angry Orchard Crisp Apple 7.5