

... APPETIZERS ...

**JUMBO SHRIMP COCKTAIL**  
classic cocktail sauce, lemon 23

**CRAB CAKE**  
whole-grain mustard remoulade,  
herb salad, pickled onions 24

**ROASTED BONE MARROW**  
caramelized shallots, chimichurri,  
toasted sourdough 23

**SHRIMP & VEGETABLE  
TEMPURA**  
furikake, yuzu-soy aioli 24

**OYSTERS ON THE HALF SHELL\***  
*Misty Point, Pope's Bay, VA*  
*Minterbrook, Gig Harbor, WA*  
cocktail sauce, horseradish, lemon  
six 22 | twelve 44

... GREENS and SOUPS ...

**PRIDE OF THE CROWNS**  
butter lettuce, bacon, toasted  
walnuts, Gruyère, croûtons,  
herbes de Provence dressing 16

**WEDGE**  
iceberg, chives, blue cheese, bacon,  
cherry tomato, egg 16

**CAESAR\***  
little gems, Grana Padano,  
toasted panko 14

**LOBSTER BISQUE**  
croûtons, chives 16

**CLASSIC FRENCH ONION SOUP**  
crostini, Gruyère 14



Add a 4 oz lobster tail to any entrée 24 | Upgrade to Neptune 13

... STEAKS & CHOPS ...

Served with garlic confit

<b>FILET MIGNON*</b> Linz Heritage Angus Reserve 8 oz 56   12 oz 79	<b>45 DAY DRY-AGED BONE-IN NEW YORK STRIP*</b> 16 oz, Linz Heritage Angus Reserve 78	<b>RIBEYE*</b> 16 oz, Linz Heritage Angus Reserve 76	<b>PORK CHOP*</b> 16oz, Pachamama Farm 43
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... ← Lawry's → ...

**PRIME RIBS of BEEF**

The roasted prime rib that first made Lawry's famous in 1938,  
a preparation passed down through four generations.

<b>CALIFORNIA CUT*</b> 6 oz, for lighter appetites 47	<b>ENGLISH CUT*</b> 6.5 oz, three thin slices 49	<b>CROWN CUT*</b> 10 oz, our standard 59	<b>HENRY VIII*</b> 23 oz, for the Tudor in you 71
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Includes au jus, Yorkshire pudding, organic whipped  
cream horseradish and choice of two:

Lawry's creamed corn · Lawry's creamed spinach · mashed Idaho® potatoes  
(creamed spinach contains pork)

... FARM, FIELD and SEA ...

**ORA KING SALMON\***  
pea purée, pickled cabbage,  
togarashi-sesame seed crumble 47

**ALASKAN HALIBUT**  
braised fennel and leeks,  
chile-fennel oil 49

**ROASTED HALF JIDORI  
CHICKEN**  
romesco, crispy artichokes,  
grilled lemon 37

**DRY-AGED BRANZINO**  
ramp salsa verde, fines herbes 47

**VADOUVAN CARROT  
RISOTTO**  
carrot chips, pea shoots, dill 33

**LUMINA LAMB RACK\***  
herb crust, sautéed spinach,  
tzatziki 65

ACCOMPANIMENTS

CREAMED CORN 9 | CREAMED SPINACH with bacon 9 | MASHED IDAHO® POTATOES 9 | POTATO GRATIN 13 | STILCHEDDAR MAC & CHEESE 12 | LOBSTER MAC & CHEESE 31

CREMINI MUSHROOMS brandy, garlic, shallots 14 | ROASTED CARROTS & ENGLISH PEAS mint butter 13 | ASPARAGUS hollandaise\* 13 | FRENCH FRIES 7 | TRUFFLED FRIES 12

WE SERVE THE VERY BEST: CERTIFIED ANGUS BEEF® BRAND



CHEESERY

**Artisanal Cheese Plate** Chef's choice  
three selections 23 | five selections 35

Ask your server about seasonal selections

Cow | Wagon Wheel Cowgirl Creamery  
Petaluma, CA

Cow | Stella Alpina Taleggio DOP  
Carrozi, Italy

Sheep | Ewenique Central Coast Creamery, CA

Goat | Purple Haze Cypress Grove, CA

Blue | Bay Blue Point Reyes, CA

Jamón Serrano 12 mo. Mitica, Spain

Tartufo Salami Creminelli

BITES

**Chips & Dip** caramelized French onion dip,  
potato chips, seasonal vegetables 12

**Prime Rib Chili** three-way onions 12

**Prime Rib Chili & Cheese Fries** 16

**Avocado Mash** pita chips 12

**Pretzel** savory and sweet sauces 10

**Shishito Peppers** garlic, lime 9

**Crispy Confit Duck Wings** gochujang-miso  
bbq, pickled Fresno chile, sesame seeds 22

**Prime Rib Sandwich\*** au jus, horseradish,  
chips 26

**SideDoor Burger\*** New School American  
cheese, SideDoor sauce, crispy onions, bibb  
lettuce, pickles 21 add bacon 4 | avocado 2

**Crispy Chicken Sandwich** sriracha aioli,  
jalapeño, slaw, pickles 17

**Saltspring Island Mussels** garlic, parsley,  
white wine, toasted sourdough 24

**Fish'n Chips** tartar sauce 23

**Pot Pie** Jidori chicken, leeks, mushrooms,  
gravy 19

**Lobster Roll** chips, served warm (butter)  
or cold (lemon aioli) 32

PLATES

There is a Split-Plate Charge of \$4/person for salads and \$9/person for entrées.

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies.

In observance of the city ordinance, water is served upon request only. 3/25

\*\*\* SPECIALTY COCKTAILS \*\*\*

Ask your server about today's special 15 | 18

**FEATURED SPIRIT**  
**HERRADURA TEQUILA - 100% BLUE WEBER AGAVE**  
**THE FLOOR IS LAVA**  
 Herradura Silver Tequila, Paloma Mezcal, passion fruit, lime, simple syrup, Hellfire bitters with Tajín rim 16

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**SAVAGE GARDEN**  
 Herradura Reposado Tequila, Mina Real Mezcal, Drambuie, yellow chartreuse, lemon juice, simple syrup  
*Served on the rocks with smoked salt rim 16*

**FIVE CROWNS OLD FASHIONED**  
 Woodford Reserve Bourbon, Luxardo cherry, Angostura bitters  
*Served on a perfect cube 17 | Smoked 18*

**RABBIT'S HABIT**  
 Hendrick's Gin, Chateau Aloe Liqueur, elderflower, lemon, carrot purée \*contains dairy  
*Served on the rocks 16*

**BERRY BLOSSOM**  
 Darjeeling tea, Luxardo Maraschino, Giffard Crème de Violette, Chambord, La Quinta Syrah Port, lemon  
*Served up 16*

**SPRING FLING**  
 Wheatley Vodka, Ramazzotti Aperitivo, Licor 43, strawberry, lychee, lemon  
*Served on the rocks 17*

**WILD RIDER**  
 Buffalo Trace Bourbon, ginger-carrot syrup, lime, ginger beer  
*Served on the rocks 17*

\*\*\* MOCKTAILS \*\*\*

**GINGER CARROT FIZZ**  
 Ginger-carrot syrup, lemon, ginger beer  
*Served on the rocks 15*

**STRAWBERRY SQUEEZE**  
 Lychee, strawberry, lemon  
*Served on the rocks 15*

\*\*\* WINES \*\*\*

6oz/9oz/btl

**FEATURED WINES**

<b>BODYGUARD BY DAOU CHARDONNAY</b> Santa Barbara County 25/36/63 smooth with tropical notes and Meyer lemon	<b>PESSIMIST RED BLEND</b> Paso Robles 14/20/50 elegant flavors of cherry and cassis with a silky balanced finish
<b>DAOU CABERNET SAUVIGNON</b> Paso Robles 15/22/54 velvety structure with notes of cherry, espresso and vanilla	

**WHITE**

<b>GAMBINO EXTRA DRY</b> Italy	Prosecco	12/na/48
<b>DOMAINE CARNEROS BRUT VINTAGE CUVÉE</b>	Sparkling Brut Cuvée	26/na/104
<b>CASTELLO DEL POGGIO</b> Italy	Moscato	12/18/48
<b>MIRAVAL</b> France	Rosé	15/23/60
<b>GIRLAN</b> Italy	Pinot Grigio	14/21/56
<b>DAOU</b> Paso Robles	Sauvignon Blanc	12/18/48
<b>LOVEBLOCK</b> Marlborough, New Zealand	Sauvignon Blanc	15/23/60
<b>MACROSTIE</b> Sonoma Coast	Chardonnay	16/24/64
<b>SONOMA-CUTRER</b> Russian River	Chardonnay	18/27/72
<b>ROMBAUER</b> Carneros	Chardonnay	23/35/92

**RED**

<b>RESONANCE</b> Willamette Valley	Pinot Noir	18/27/72
<b>WALT BLUE JAY</b> Anderson Valley	Pinot Noir	20/30/80
<b>PATZ &amp; HALL</b> Sonoma County	Pinot Noir	25/38/100
<b>JUSTIN</b> Paso Robles	Cabernet Sauvignon	18/27/72
<b>GRGICH HILLS ESTATE</b> Napa Valley	Cabernet Sauvignon	25/38/100
<b>FAUST</b> Napa Valley	Cabernet Sauvignon	30/45/130
<b>DECOY</b> California	Merlot	17/26/66
<b>PURE PASO</b> Paso Robles	Red Blend	18/27/72
<b>FREAKSHOW</b> Lodi	Zinfandel	14/21/56
<b>ZOLO</b> Mendoza	Malbec	14/21/56

\*\*\* FINE WINES \*\*\*

<b>2021 KANZLER</b> Pinot Noir Anderson Valley 6oz 29   9oz 43   Btl 115	<b>2018 BERINGER PRIVATE RESERVE</b> Cabernet Sauvignon Napa Valley 6oz 38   9oz 53   Btl 150	<b>2019 STAGS' LEAP LIMITED EDITION RESERVE</b> Cabernet Sauvignon Napa Valley 6oz 75   9oz 112   Btl 275
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Vintages and selections are subject to change without notice.

\*\*\* HAND-CHOSEN ALES \*\*\*

**DRAFT**

- FLASHPOINT BEACHED Blonde Ale 10
- RUSSIAN RIVER STS Pilsner 9
- DOCENT DOUBLE NICKELS Pale Ale 10
- GREENE KING OLD SPECKLED HEN English Special Bitter 10
- RUSSIAN RIVER Rotating IPA 11
- GUINNESS Dark Irish Stout 10

**BOTTLED**

- NORTH COAST PRANQSTER Belgian-Style Golden Ale 8
- CRISPIN IMPERIAL Craft Apple Cider 7
- TARANTULA HILL West Coast IPA 8
- SMOG CITY LITTLE BO PILS Pilsner 8
- CHIMAY CINQ CENTS WHITE LABEL Belgian Tripel 12

**NON-ALCOHOLIC**

- BITBURGER German Pilsner 6
- ATHLETIC BREWING IPA 6
- ATHLETIC BREWING Golden Ale 6
- PERONI NASTRO AZZURO 0.0 Italian Pilsner 6

\*\*\* FINE SPIRITS \*\*\*

Ask your server for our extended list.



SCAN TO VIEW  
OUR FULL  
BEVERAGE MENU