



Lawry's "Private Dining"

PRIX FIXE DINNER MENU

\$58

Minimum guest count 16. Private events are subject to food & beverage minimums.

All prices are per person, plus tax, service / gratuity. Prices are subject to change.

Limit selections to 3 categories (i.e. beef; fish; vegetarian) and select only one entrée per category.

Entrees include: Salad; Mashed Potatoes; Creamed Spinach or Creamed Corn; Dessert; Coffee, Hot & Iced Tea

Salad Select one for the group

Lawry's Original Spinning Bowl Salad served with Sour Dough Bread & Sweet Cream Butter
Hearts of Romaine, Creamy Basil Dressing & Pecorino Shavings
Steakhouse Wedge, Diced Tomato, Shaved Red Onions, Bleu Cheese Crumble Dressing

Entrées All dinner packages are \$58, unless otherwise noted

Beef Lawry's Famous Roast Prime Ribs of Beef, Au Jus, served with whipped cream horseradish and Yorkshire pudding

Silver Cart Cut (8 oz.)

Lawry's Cut (10 oz.) traditional & most popular

additional \$ 2

The Diamond Jim Brady (16 oz.) extra thick w/ bone

additional \$11

The Beef Bowl Cut (24 oz.) double size cut w/ bone

additional \$14

Rib Eye Steak (16oz.) extra thick w/ bone

additional \$13

Skirt Steak, Herb Marinated (10 oz.)

additional \$ 7

Domestic Rack of Lamb, Dijon Crusted

additional \$12

Fish

Fresh Salmon, Chinese Mustard Glaze
Macadamia Crusted Tilapia, Sun Dried Tomato Coulis
Diver Sea Scallops, Pan Seared over Saffron Risotto

Vegetarian (does not include potatoes or side vegetables)

Vegetable Ravioli, Lightly Creamed Vodka Marinara, Asparagus Garni
Seasonal Vegetable Stew over Couscous
Eggplant Parmigiana, Neapolitan

Poultry

Roasted Amish Breast of Chicken, French Green Beans Almondine, Picholine Olives, Garlic and Tomato Chutney
Crispy Chicken Paillard, Spiced Corn Relish over Wilted Baby Spinach
Poached Breast of Chicken with Chive Gnocchi, Swiss Chard & Bacon

Dessert Select one for the group

Strawberry English Trifle • Lawry's Own Apple Crumb Pie • Old Fashioned Chocolate Layer Cake

Options & Substitutions (same selection for all, additional charges are per person)

Demi Tasse Soup Starter: Butternut Squash; Tomato Basil or Corn Chowder

additional \$3

Cheese Course: (before or at the end of the meal) Imported & Domestic

additional \$14

Fish Course: Jumbo Gulf Shrimp; Single Lobster Tail

additional \$12; \$14

Intermezzo Sorbet (complimentary when hors d'oeuvres have been ordered)

additional \$2

Baked potatoes in place of mashed potatoes

additional \$5

Fresh asparagus in place of vegetables

additional \$2

White Chocolate Cheese Cake, as a dessert substitution

additional \$2

Famous Chocolate Bag, Mousse & Fresh Berries, as a dessert substitution

additional \$5

Deluxe Trio Sampler: Mini Berry Tart, Demi Crème Brulee & Florentine Cup ,

with Gourmet Gelato as a dessert substitution

additional \$7

100 East Ontario Street • Chicago, IL 60611 • (312) 787-5000 / ask for Sales Dept. • Fax (312) 787-2023

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www.lawrysonline.com