

"WELL-COME"

WEEKDAY HAPPY HOUR  
from 4pm – 7pm



OPEN DAILY  
from 11am

LIVE MUSIC  
Fridays and Saturdays

## HAPPY THANKSGIVING

### TO BEGIN

#### DEVILED EGGS 8

creamy horseradish filling, fresh dill

#### LAWRY'S SIGNATURE MEATBALLS 9

roasted beef meatballs, traditional marinara

#### SCOTCH RAREBIT 10

a Tam classic, served with grilled sourdough bread

#### DEVILS ON HORSEBACK 7

cream cheese filled dates wrapped in bacon

#### CHILLED SHRIMP 16

horseradish cocktail sauce, fresh lemon

#### BUTTERNUT SQUASH SOUP 8

candied walnuts, dried cranberries

#### HOLIDAY SALAD 12

mixed greens, dried cranberries, bleu cheese crumbles,  
candied walnuts, cranberry vinaigrette

#### CAESAR SALAD 12

crisp romaine lettuce, parmigiano reggiano, housemade croutons

#### ATWATER WEDGE SALAD 13

smoked bacon, cherry tomatoes, blue cheese dressing and crumbles

#### ROASTED BEET SALAD 12

mixed greens, heirloom beets, pears, fennel, burrata cheese,  
citrus mint vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness, especially if you have a medical condition*

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

JOHN R. LINDQUIST General Manager    JUAN ESCAMILLA Executive Chef

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**ENTREES**

**SLOW ROASTED ORGANIC TURKEY\* 29**  
traditional stuffing, mashed potatoes, sautéed market vegetables, housemade  
candied cranberries, traditional turkey gravy  
~add thinly sliced prime rib 10

**PAN SEARED SCOTTISH SALMON\* 31**  
parsnip puree, fennel, kale, pearl onions, pomegranate seeds

**TOAD IN THE HOLE\* 29**  
diced filet mignon, pearl onions, mixed mushrooms, kale,  
yorkshire pudding, and guinness gravy

**PAN ROASTED BEEF TENDERLOIN 37**  
garlic roasted mushrooms, sweet potato puree, natural reduction

**ROASTED ROOT VEGETABLES 26**  
yukon gold potatoes, beets, carrots, parsnips, goat cheese mousse

**WHOLE ROASTED BRANZINO 32**  
sweet potato puree, figs, arugula, spinach

**ROASTED PRIME RIBS OF BEEF**  
served with mashed potatoes & gravy, yorkshire pudding, freshly prepared  
horseradish, creamed spinach or creamed corn

**CALIFORNIA CUT\* 37**

**TAM O'SHANTER CUT 40**

**PRINCE CHARLIE CUT 50**

**ENGLISH CUT 38**

Add a 7 ounce coldwater lobster tail  
broiled or scampi  
22

**SEASONAL SIDE DISHES**

**8 EACH**

**SIGNATURE CREAMED SPINACH**

**SIGNATURE CREAMED CORN**

**MASHED POTATOES WITH GRAVY**

**SAUTÉED SEASONAL VEGETABLES**

**BRUSSELS SPROUTS WITH BACON**

**TRADITIONAL STUFFING WITH GRAVY**

**CREAMED SPINACH YORKSHIRE PUDDING**

**TAM O'SHANTER MAC & CHEESE**

\* CHOICES FOR THE WEE LADS AND LASSES, 12 AND UNDER. INCLUDES A BEVERAGE OF CHOICE. \$16.00

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