

ROAST PRIME RIBS OF BEEF AUJUS



CALIFORNIA CUT for lighter appetites	42
ENGLISH CUT three thin slices	43
LAWRY CUT Our traditional and most popular	48
DIAMOND JIM BRADY CUT An extra-thick portion, rib bone in	61
BEEF BOWL DOUBLE CUT rib bone in	65



PRIME RIB DINNERS INCLUDE

The Famous Original Spinning Bowl Salad
Romaine and iceberg lettuce, baby spinach,
shredded beets, egg, croutons, Vintage Dressing

Mashed Potatoes
Whipped with milk and lots of butter

Yorkshire Pudding
Baked in small skillets until puffy, golden brown

Lawry's Whipped Cream Horseradish
Grated horseradish, seasoned whipped cream



LOBSTER AND PRIME RIB

Broiled Atlantic lobster tails, paired with your
choice of cut from the cart

Add 18 to entrée price for 1 tail, 34 for 2 tails

OTHER ENTRÉES

Include The Famous Original Spinning Bowl Salad

CENTER CUT FILET An 8 oz. char-grilled filet mignon with scalloped potatoes and crispy fried onions	46
ATLANTIC SALMON	44
FISH OF THE DAY	Market Price
ATLANTIC LOBSTER TAILS A trio of broiled lobster tails, served with herbed orzo pasta and fresh vegetables	60
VEGETARIAN ENTRÉE OF THE DAY	25

THE LAWRY'S RIBEYE

LAWRY'S RIBEYE STEAK

Roasted prime rib, seared to perfection,
served with scalloped potatoes and crispy
fried onions. Includes The Famous Original
Spinning Bowl Salad

14 oz.	53
24 oz. bone-in	62

SAUCES

CLASSIC BÉARNAISE	3
MAYTAG BLUE CHEESE	3
BRANDY GREEN PEPPERCORN	3
Enjoy all three sauces	7



SIGNATURE SIDES

JUMBO SHRIMP COCKTAIL Five large shrimp served with spicy cocktail sauce. Served as an appetizer	18
GOLDEN FRIED CALAMARI With chipotle aioli and arrabiata sauce	16
SIZZLING SKILLET OF MUSHROOMS Shiitake, oyster and button mushrooms sautéed in butter, garlic and fresh herbs	11
LAWRY'S BAKED IDAHO POTATO Butter, bacon, chives and sour cream	9
SCALLOPED POTATOES	9
FRESH ASPARAGUS Served with Hollandaise sauce	10
CREAMED SPINACH Seasoned with spices, bacon and onion	7
CREAMED CORN	7
BUTTERED PEAS	6
CRISPY FRIED ONIONS	6



Thoroughly cooking food of animal origin reduces the risk of food borne illness. Young children, elderly and individuals with certain health conditions may be at a higher risk if foods are consumed raw or undercooked