



## STARTERS

SHRIMP COCKTAIL – five jumbo tiger prawns, house-made cocktail sauce	18
SPINACH & ARTICHOKE DIP – creamy spinach, artichokes, parmesan cheese, bacon, toast points	9
BACON-WRAPPED DATES – Medjool dates, goat cheese, pistachio, pecan wood smoked bacon, balsamic glaze	12
CALAMARI – carrots, chilies, house-made cocktail and remoulade sauces	12
CRISPY BRAISED PORK BELLY – ancho chili glaze, sweet potato and maple puree, pickled red onion	14
CHARCUTERIE BOARD – seasonal meats and cheeses	17
FRESH BLUE CRAB CAKES – carrot, red pepper and red onion slaw, remoulade sauce	17
BACON-WRAPPED SHRIMP & GRITS – Smoked gouda grits, tabasco gravy	17
LOBSTER BISQUE – a rich, savory house specialty	11
SOUP OF THE DAY – fresh daily	8

## SALADS

FAMOUS SPINNING BOWL SALAD – romaine, baby spinach, iceberg lettuce, shredded beets, chopped eggs, croutons, Vintage Dressing	8
BEET SALAD – roasted red and yellow beets, herbed goat cheese, crispy prosciutto, toasted walnuts, tarragon vinaigrette	12
PREMIER SALAD – Boston and romaine lettuce, Texas pecans, crisp bacon, gruyère cheese, sourdough croutons, Italian balsamic vinaigrette	9
CLASSIC CAESAR – romaine, Parmigiano-Reggiano, sourdough croutons	9
ROASTED AUTUMN SALAD – Field greens, roasted butternut squash, white wine poached cranberries, sunflower seeds, sherry vinaigrette, feta	12
LAWRY'S WEDGE – Stella blue cheese, bacon, chopped egg, cherry tomatoes, blue cheese and Vintage dressings	12

## SIDES

LAWRY'S BAKED IDAHO POTATO	8	FRESH ASPARAGUS	9
butter, bacon, chives, sour cream		béarnaise sauce	
SMOKED GOUDA MAC & CHEESE	9	SPAGHETTI SQUASH	9
CREAMED CORN	7	marinara sauce, fresh mozzarella	
CREAMED SPINACH	7	BOURBON GLAZED BABY CARROTS	8
seasoned with spices, bacon, onion			
AU GRATIN POTATO	7	SIZZLING MUSHROOM SKILLET	8
		sautéed with butter, garlic, parsley	

# PRIME RIBS OF BEEF

Rock salt roasted and served with Yorkshire pudding,  
mashed potatoes, gravy and whipped cream horseradish

CALIFORNIA CUT – for lighter appetites	36
ENGLISH CUT – three thin slices	38
LAWRY CUT – our traditional and most popular	41
DIAMOND JIM BRADY CUT – an extra thick portion, rib bone in	53
DALLAS CUT – double sized, rib bone in	57

# CHEF'S HICKORY SMOKEHOUSE

SMOKED FILET – 8 oz. seared, au gratin potatoes, glazed baby carrots	42
SMOKED RIBEYE – 14 oz. smoked then grilled prime rib, grilled asparagus, garlic mashed potatoes, crispy onions	48
SMOKED SALMON – 8 oz. broiled, brown sugar and bourbon marinade, roasted red potatoes, grilled asparagus, crispy onions	35

# STEAKS, CHOPS & SEAFOOD

LAWRY'S RIBEYE STEAK – 14 oz. boneless / 24 oz. bone in, slow-roasted and grilled prime rib, garlic mashed potatoes, grilled asparagus, crispy onions	46 / 53
FILET MIGNON – 8 oz. / 12 oz. grilled, au gratin potatoes, glazed baby carrots	41 / 49
DOUBLE CUT LAMB CHOPS – lamb chops, roasted red potatoes, butternut squash, rosemary Bordelaise	MKT
TOMAHAWK PORK CHOP – 12 oz. grilled, au gratin potato, glazed baby carrots, Louisburg apple cider jus	35
HALF CHICKEN – roasted with lemon and thyme, butternut squash, roasted red potatoes, natural pan jus	31
ATLANTIC LOBSTER TAILS – trio of broiled lobster tails, drawn butter, roasted red potatoes, grilled asparagus	44
ATLANTIC SALMON – pan-seared, roasted red potatoes, butternut squash, sherry gastrique	32
CHILEAN SEABASS – farro, kale, butternut squash, herbed oil	45

# ENTRÉE ACCOMPANIMENTS

CRAB OSCAR	8	BONE MARROW BUTTER BATH	6
SHRIMP OSCAR	8	ROSEMARY BORDELAISE	4
STELLA BLUE CHEESE	6	FOIE GRAS BUTTER	6
AU POIVRE	4	CHIMICHURRI	4

