

APPETIZERS

LOBSTER BISQUE	10
JUMBO SHRIMP COCKTAIL Five large shrimp, spicy cocktail sauce	17
GOLDEN FRIED CALAMARI With chipotle aioli and arrabiata sauce	16
CRISPY ARTICHOKE HEARTS Roasted garlic aioli, lemon aioli	12
SIZZLING SKILLET OF MUSHROOMS Shiitake, oyster and button mushrooms sautéed in butter, garlic and fresh herbs	11
SEAFOOD TOWER Two shrimp, two oysters, 3 oz. chilled Alaskan king crab legs, traditional sauces and garnishes	29
FRESH SHUCKED OYSTERS ON ICE <i>~</i> Traditional sauces and garnishes Six 18 Twelve 36	
SPLIT ALASKAN KING CRAB LEGS Hot or cold, drawn butter or remoulade Half lb. 40 One lb. 80	



ROAST PRIME RIBS OF BEEF AUJUS

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



CALIFORNIA CUT for lighter appetites	42
ENGLISH CUT three thin slices	44
LAWRY CUT traditional and most popular	48
DIAMOND JIM BRADY CUT extra-thick portion, rib bone in	61
BEEF BOWL DOUBLE CUT rib bone in	65

SEAFOOD

LOBSTER TAILS & PRIME RIB <i>~</i> Broiled Atlantic lobster tails and choice of cut Add to Prime Rib price One tail 15 Two tails 28	
FISH OF THE DAY <i>~</i>	MARKET PRICE
ATLANTIC SALMON <i>~</i>	42
ATLANTIC LOBSTER TAILS TRIO Herbed orzo pasta, fresh vegetables	52



THE LAWRY'S RIBEYE & STEAK

Include The Famous Original Spinning Bowl Salad

LAWRY'S RIBEYE STEAK <i>~</i> Roasted prime rib, seared to perfection, with scalloped potatoes and crispy onions 14 oz. 52 24 oz. bone-in 61	
FILET MIGNON 8 oz., scalloped potatoes, vegetable fricassée	51
FILET OSCAR <i>~</i> 8 oz. filet mignon topped with asparagus, Alaskan king crab, hollandaise, scalloped potatoes	65
BEEF WELLINGTON Tenderloin topped with duxelles, wrapped in puff pastry, with shallot Beaujolais sauce, scalloped potatoes and herb crusted tomato	48
SURF & TURF 8 oz. filet mignon, 9 oz. lobster tail, scalloped potatoes, vegetable fricassée	80



VEGETARIAN ENTRÉE OF THE DAY	29
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ACCOMPANIMENTS

CREAMED SPINACH Seasoned with spices, bacon and onion	7
CREAMED CORN	7
BUTTERED PEAS	6
FRESH ASPARAGUS Hollandaise sauce <i>~</i>	10
SCALLOPED POTATOES	8
LAWRY'S BAKED IDAHO POTATO Butter, bacon, chives and sour cream	9
CRISPY FRIED ONIONS	6
CRAB OSCAR <i>~</i>	15
9 OZ. ATLANTIC LOBSTER TAIL	40



SAUCES

CLASSIC BÉARNAISE <i>~</i>	3
MAYTAG BLUE CHEESE	3
BRANDY GREEN PEPPERCORN	3
Enjoy all three sauces	7

Lawry's is committed to upholding the highest standards serving Certified Angus Beef®

~ 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