### APPETIZERS

Grilled Artichoke

PARMESAN BREADCRUMBS, GARLIC AIOLI AVAILABLE SEASONALLY **15** 

Jumbo Shrimp Cocktail
CLASSIC COCKTAIL SAUCE 18

Crab & Avocado
LUMP CRAB, WATERCRESS 19

Crisp Market Vegetables
GREEN GODDESS DIP 14

Blue Cheese-Stuffed Heirloom Tomatoes
ROASTED, GARLIC BREADCRUMBS,
BACON 13

Cheesy Onion Fondue
GRUYERE, SHERRY WINE,
SOURDOUGH TOAST 12

Shrimp, Corn & Jalapeño Fritters

Crab Cakes
ARUGULA SALAD, LEMON 21

Lobster & Shrimp Louie Cocktail

# SALADS

Lawry's Famous Spinning Bowl Salad

SPINACH, ROMAINE, ICEBERG,
SHOESTRING BEETS, CROUTONS,
EGG, VINTAGE DRESSING,
PREPARED TABLESIDE. PER PERSON 9

#### Lawry's Caesar

LITTLE GEMS, PARMIGIANO REGGIANO, CAPERS, CROUTONS, CAESAR DRESSING ANCHOVIES UPON REQUEST 11

#### House Wedge

NUESKE'S BACON, POINT REYES BLUE, CHERRY TOMATOES, SCALLIONS, BABY ICEBERG, EGG, BLUE CHEESE & VINTAGE DRESSINGS 13

#### Autumn Waldorf

PINK LADY APPLES, WALNUTS, CRIMSON GRAPES, ACORN SQUASH, CELERY, ENGLISH MUSTARD DRESSING 13

## SOUPS

Roasted Acorn Squash
MAPLE, VANILLA, PARSLEY 9

Lobster Bisque
LOBSTER MEAT, CHIVES 13

### LAWRY'S TAKE ON THE CLASSICS

WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

Charbroiled Filet Mignon 802, GARLIC CONFIT 51

4

The Lawry's Prime Ribeye 220z. BONE-IN **72** 

Prime New York Strip

Prime Porterhouse
32°z, BEST SHARED 109

Salmon Rockefeller

SKUNA BAY SALMON, TOPPED WITH SAUTÉED SPINACH, SCAMPIED SHRIMP **39** 

Fish of the Day
CHEF'S PRESENTATION MKT

Crispy Roasted Chicken
HALF OF A JIDORI BIRD 31

Marinated Portbello Steak
MIXED WILD MUSHROOMS, PEARL
ONIONS, SWISS CHARD, FARRO 29



### LAWRY'S CLASSIC PRIME RIB DINNER

WE HAVE PROUDLY SERVED CERTIFIED ANGUS BEEF\* BRAND FOR OVER 30 YEARS

#### CARVED TABLESIDE

California Cut
FOR LIGHTER
APPETITES
45

English Cut
THREE THIN
SLICES
47

Lawry Cut
OUR
TRADITIONAL
AND MOST
POPULAR
49

Diamond
Jim Brady Cut
AN EXTRA-THICK
PORTION,
BONE-IN
65

Beef Bowl
Double Cut
CK CELEBRATORY
ROSE BOWL CUT
72

#### •• INCLUDES ••

Lawry's Famous Spinning Bowl Salad Buttery Mashed Potatoes Classic Yorkshire Pudding

Lawry's Whipped Cream Horseradish

# A LA CARTE PRIME RIB

INCLUDES AU JUS, WHIPPED CREAM HORSERADISH, YORKSHIRE PUDDING

California Cut 38 English Cut Lawry Cut Diamond Jim Brady Cut 58 Beef Bowl Double Cut

# SAUCES & BUTTERS

EACH 4 OR SELECT THREE 9

Red Wine & Shallot Butter
Truffle Butter

Beef Fat Béarnaise Chimichurri Roasted Jalapeño Relish Miso Mustard Reduction

\*\*\* EXCLUSIVE GOLD CART SERVICE \*\*\*

COMING SOON! INDULGE IN A LUXURY DINING EXPERIENCE WITH A SPECIALTY MENU EXCLUSIVELY FROM OUR GOLD CART

#### ACCOMPANIMENTS

Garlic Shrimp
LEMONY BUTTER, HERBS 18

Cold Water 4oz Lobster Tail
WHITE WINE, BUTTER, HERBS 21

Roasted Baby Carrots
FRESH HERBS 11

Brussels Sprouts
BROWN BUTTER, GARLIC, ALMONDS 11

Iron Skillet Mushrooms
SEASONAL MUSHROOMS,
GARLIC, FRESH HERBS 11

Grilled Asparagus
BÉARNAISE 13

Sautéed Spinach
OLIVE OIL, SHALLOTS 9

Sauteed Baby Green Beans
BROWN BUTTER AMANDINE 11

Crispy Onions
LAWRY'S SEASONED SALT 6



Lawry's Classic Baked Potato
NUESKE'S BACON, BUTTER,
CHIVES, SOUR CREAM 11

Lawry's Fries
TOSSED IN LAWRY'S SEASONED SALT 9

Three Cheese Scalloped Potatoes

JACK, CHEDDAR, PARMIGIANO 11

Mac & Cheese
FOUR CHEESES 12
TRUFFLED 17

Multi-Grain Pilaf RED QUINOA, FARRO, BROWN RICE 9

CART SIDES

Creamed Spinach
OUR ORIGINAL WITH BACON 7

Creamed Corn
RICH AND CREAMY 7

Mashed Potatoes

IDAHO POTATOES, BUTTER 7