### **APPETIZERS**





Include The Famous Original Spinning Bowl Salad

LOBSTER BISQUE

FAROE ISLAND SALMON \* 44

FISH OF THE DAY \* Market Price

BROILED ATLANTIC LOBSTER TAILS TRIO
Served with herbed orzo pasta and fresh vegetables

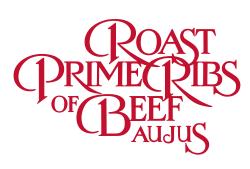
VEGETARIAN ENTRÉE OF THE DAY 29

## SIGNATURE SIDES

SIZZLING SKILLET OF MUSHROOMS 11 Shiitake, oyster and button mushrooms sautéed in butter, garlic and fresh herbs LAWRY'S BAKED IDAHO POTATO Butter, bacon, chives and sour cream 9 SCALLOPED POTATOES MAC & CHEESE 11 | add lobster 7 Cheddar, gruyère, garlic streusel FRESH ASPARAGUS 10 Served with Hollandaise sauce \* CREAMED SPINACH 7 Seasoned with spices, bacon and onion CREAMED CORN **BUTTERED PEAS** 6 **CRISPY FRIED ONIONS** 6



12



	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, rib bone in	65		
	BEEF BOWL DOUBLE CUT * rib bone in	72		
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	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			
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LOBSTER AND PRIME RIB \*
Broiled Atlantic lobster tails, paired with your choice of cut from the cart

Add 21 to entrée price for 1 tail, 39 for 2 tails

CENTER CUT FILET ≫

# CLAWRY'S STEAKS

Aged to perfection and grilled on our charbroiler. Served with scalloped potatoes and crispy fried onions. Includes The Famous Original Spinning Bowl Salad.

o oz. of Certified Afigus Beef	
PRIME NEW YORK STRIP ** 14 oz. of Prime Certified Angus Beef **	61
THE LAWRY'S PRIME RIBEYE > 22 oz. of Bone In Prime Certified Angus Beef *	72
PRIME PORTERHOUSE → Best shared, 32 oz. of Bone In Prime Certified Angus Beef ®	115

## SAUCES

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

We serve the very best: the Certified Angus Beef® brand

57

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.