



312.787.5000 | 4:30-8:00P

CURBSIDE PICKUP & 3RD PARTY DELIVERY | 100 EAST ONTARIO ST., CHICAGO 60611

## APPETIZERS



- JUMBO LUMP CRAB CAKE Petite salad, lemon aioli 21
- CHICKEN WINGS Nashville hot sauce, honey, pickled jalapeño, bread and butter pickles, buttermilk ranch 14
- KOREAN BBQ SHORT RIBS Pears, sesame, carrot, radish, cilantro, pickled jalapeño, greens, kimchi 20
- JUMBO SHRIMP COCKTAIL Large shrimp served with spicy cocktail sauce 18
- PUMPKIN RAVIOLI Brown butter, sage, Brussels sprouts, pecorino, candied walnuts 18
- ROASTED SWEET POTATO HUMMUS Pumpkin seeds, pomegranate, chili oil, toasted pita 12
- POUTINE Duck confit, foie gras gravy, fried egg, Wisconsin cheddar cheese curds, pickled fresno chilis 18
- BUFFALO CAULIFLOWER Housemade buffalo sauce, honey, buttermilk dressing 9
- SHRIMP, CORN & JALAPEÑO FRITTERS Lawry's remoulade 14
- SEA SCALLOPS Sweet potato purée, wild mushrooms, Swiss chard, saba 18
- STEAK TARTARE Angus filet, house gardeniera aioli, parsley, quail egg, potato chips 20
- CRISPY PORK RIBS Pineapple bbq sauce, cilantro, green onion, sesame 14

## SANDWICHES

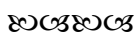


- SIDEDOOR CHEESEBURGER 6 oz of the butcher's blend, white American cheese, our key sauce, the fixins, milk bun 14
- LAWRY'S PRIME RIB Slow-roasted prime rib, au jus, creamy horseradish, French roll 21
- KNIFE & FORK PASTRAMI House-cured and smoked brisket, Scottish rarebit, housemade gardeniera, pretzel bun 16
- CRISPY CHICKEN Lightly fried chicken breast, jalapeño coleslaw, sriracha aioli, toasted classic bun 15

## SOUPS & SALADS

ADD CHICKEN 3, SALMON 5, SHRIMP 7, PRIME RIB 7

- THE FAMOUS ORIGINAL SPINNING BOWL Romaine and iceberg lettuce, baby spinach, shredded beets, egg, croutons, vintage dressing 7
- PRIME RIB CHILI Tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers 9
- CAESAR Lil gem lettuce, aged wisconsin cheddar, sour-dough croutons, creamy caesar dressing 12
- SIDEDOOR WEDGE Baby iceberg, bacon, grape tomatoes, shaved egg, green onion, gorgonzola, bleu cheese dressing 14



- FRENCH ONION Caramelized onions, natural beef broth, sourdough bread, fontina 9
- LOBSTER BISQUE 12

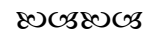
## SIGNATURE SIDES

- MAC & CHEESE Cheddar, gruyère, garlic streusel 11 | add lobster 7
- FRIED BRUSSELS SPROUTS Bacon, candied walnuts, pomegranates, Parmesan, sherry dressing 10
- CHARRED BROCCOLINI Chili flake, evoo, sea salt, parmesan 9
- HAND-CUT FRIES Key sauce 7
- SCALLOPED POTATOES 9
- MASHED POTATOES 7
- FRESH ASPARAGUS Hollandaise sauce ~ 10

## ENTRÉES

### ROASTED PRIME RIBS OF BEEF

- CALIFORNIA CUT ~ for lighter appetites 45
- ENGLISH CUT ~ three thin slices 48
- LAWRY CUT ~ Our traditional and most popular 51
- DIAMOND JIM BRADY CUT ~ An extra-thick portion, rib bone in 65
- BEEF BOWL DOUBLE CUT ~ rib bone in 75



### PRIME RIB DINNERS INCLUDE

- The Famous Original Spinning Bowl Salad
- Mashed Potatoes
- Whipped with milk and lots of butter
- Yorkshire Pudding
- Baked in small skillet 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 21 to entrée price for 1 tail, 39 for 2 tails

### LAWRY'S STEAKS

Prime Certified Angus Beef® aged to perfection and grilled on our charbroiler. Served with scalloped potatoes and crispy fried onions. Includes The Famous Original Spinning Bowl Salad.

- CENTER CUT FILET 8 oz. ~ 57
- PRIME NEW YORK STRIP 1 4 oz. ~ 61
- THE LAWRY'S PRIME RIBEYE 22 oz. . Bone In ~ 72
- PRIME PORTERHOUSE 32 oz. . Best Shared Bone In ~ 99

### OTHER ENTRÉES

- Include The Famous Original Spinning Bowl Salad.
- FAROE ISLAND SALMON ~ 44
- PAN-SEARED SCALLOPS Creole sauce, andouille, white cheddar grits 34
- BROILED ATLANTIC LOBSTER TAILS TRIO Served with herbed orzo pasta and fresh vegetables 57
- VEGETARIAN ENTRÉE OF THE DAY 29

## DESSERTS

- KEY LIME PIE 9
- STICKY TOFFEE PUDDING 9
- NEW YORK STYLE CHEESECAKE 9
- MIDNIGHT CHOCOLATE LAYER CAKE 9

## BEERS

- 312 URBAN WHEAT 7
- ALLAGASH PILSNER 7
- STELLA ARTOIS 7
- BUD LIGHT 7
- MILLER LITE 7

## WINES

All our wines are available by the bottle. Ask for the list!

## FAMILY-STYLE PRIME RIB DINNERS

DINNER FOR FOUR 36 oz. of Prime Rib 185	HALF PRIME RIB serves 6-7 300	WHOLE PRIME RIB serves 12-14 525	A LA CART HALF PRIME RIB serves 6-7 250
1 Pint Au Jus	1 Pint Au Jus	1 Quart Au Jus	1 Pint Au Jus
1/2 Pint Creamed Horseradish	1/2 Pint Creamed Horseradish	1 Pint Creamed Horseradish	1/2 Pint Creamed Horseradish
1 Lg Lawry's Salad	1 Lg Lawry's Salad	2 Lg Lawry's Salads	1/2 Pint Straight Horseradish
1 Bottle Dressing	1 Bottle Dressing	2 Bottles Dressing	
1 Pint Croutons	1 Pint Croutons	2 Pints Croutons	
1 Loaf Sourdough Bread	1 Loaf Sourdough Bread	2 Loaves Sourdough Bread	
1 Butter	1 Butter	2 Butter	
1 Quart Mashed Potatoes	1 Quart Mashed Potatoes	2 Quarts Mashed Potatoes	
1 Pint Beef Gravy	1 Pint Beef Gravy	1 Quart Beef Gravy	
1 Quart Creamed Spinach	1 Quart Creamed Spinach	2 Quarts Creamed Spinach	
1 Quart Creamed Corn	1 Quart Creamed Corn	2 Quarts Creamed Corn	
			A LA CART WHOLE PRIME RIB serves 12-14 425
			1 Quart Au Jus
			1 Pint Creamed Horseradish
			1/2 Pint Straight Horseradish

General Manager, Carlos Alferéz | Executive Chef, Ryan Wombacher

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

~ 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.