

## APPETIZERS

### Lawry's Seafood Tower

JUMBO SHRIMP, OYSTERS, ALASKAN KING CRAB, TRADITIONAL ACCOMPANIMENTS FOR TWO-THREE 69 FOR FOUR TO SIX 119

### Jumbo Shrimp Cocktail

CLASSIC COCKTAIL SAUCE 19

### Shrimp, Corn & Jalapeño Fritters

LAWRY'S REMOULADE 14

## SALADS & SOUP

### Lawry's Famous Spinning Bowl Salad

SPINACH, ROMAINE, ICEBERG, SHOESTRING BEETS, CROUTONS, EGG, VINTAGE DRESSING 9

### Roasted Beets & Goat Cheese Salad

SEASONAL CITRUS, WATERCRESS, PISTACHIOS, MUSTARD DRESSING 13

### Split Pea Soup

NUESKE'S BACON, OLIVE OIL 9

### Lobster Bisque

LOBSTER MEAT, CHIVES 10

## TAKE HOME RAW STEAKS

8oz Filet Mignon 23

14oz New York Strip 30

22oz Bone-In Ribeye 39

## LAWRY'S TAKE ON THE CLASSICS

### Charbroiled Filet Mignon\*

8oz., GARLIC CONFIT 51

### Rigatoni Pasta

ROASTED BUTTERNUT SQUASH, SWISS CHARD, HAZELNUTS, SAGE BROWN BUTTER 34

### Crispy Roasted Chicken

HALF OF A JIDORI BIRD, WILTED RAINBOW CHARD 31

### Marinated Portobello Steak

MIXED WILD MUSHROOMS, PEARL ONIONS, SWISS CHARD, FARRO 29

### Trio of Lobster Tails

CHARRED LEMON, DRAWN BUTTER 59

### Salmon Rockefeller\*

SKUNA BAY SALMON, SAUTÉED SPINACH, SCAMPIED SHRIMP 39



## LAWRY'S CLASSIC PRIME RIB DINNER

### California Cut

FOR LIGHTER APPETITES 46

### English Cut

THREE THIN SLICES 48

### Lawry Cut

OUR TRADITIONAL AND MOST POPULAR 53

### Diamond Jim Brady Cut

AN EXTRA-THICK PORTION, BONE-IN 65

### Beef Bowl Double Cut

DOUBLE SIZED, BONE-IN 75

◆◆ 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

39

### English Cut

41

### Lawry Cut

45

### Diamond Jim Brady Cut

58

### Beef Bowl Double Cut

68

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are currently limiting dining experiences to 2 hours to allow time to thoroughly sanitize between reservations. Thank you for understanding. For safety, no outside food, beverages, or non-essential personal items will be allowed.

## SIDES

### Cold Water 4oz Lobster Tail

WHITE WINE, BUTTER, HERBS 21

### Creamed Spinach

OUR ORIGINAL WITH BACON 7

### Creamed Corn

RICH AND CREAMY 7

### Sweet Potato & Carrot Puree

CRÈME FRAÎCHE, BUTTER 9

### Lawry's Classic Baked Potato

NUESKE'S BACON, BUTTER, CHIVES, SOUR CREAM 12

### Mashed Potatoes

IDAHO POTATOES, BUTTER 7

### Wilted Rainbow Chard

PINE NUTS, GOLDEN RAISINS 8

### Grilled Asparagus\*

BÉARNAISE 12

### Four Cheese

Mac n Cheese 12

### Lawry's Fries

TOSSED IN LAWRY'S SEASONED SALT 9

## DESSERTS

Flourless Chocolate Cake 9

English Trifle 9

CC Brown's Hot Fudge Sundae 9

## COCKTAILS



Blueberry Hills Smash 18  
MAKER'S MARK BOURBON, MUDDLED  
BLUEBERRIES, MINT-LIME JUICE,  
SIMPLE SYRUP, BLUEBERRY SHRUB

The Don Draper 17  
WOODFORD RESERVE,  
ANGOSTURA AND ORANGE  
BITTERS, LUXARDO CHERRY

Southside 16  
HENDRICK'S GIN, LIME JUICE,  
MUDDLED MINT

Classic Mai Tai 17  
KRAKEN RUM, LIME JUICE,  
GIFFARD TRIPLE SEC, MINT

The Margarita 17  
1800 REPOSADO, GRAND MARNIER,  
COINTREAU, LIME JUICE,  
ORANGE JUICE, AGAVE NECTAR

Raspberry Martini 16  
STOLI RAZBERI VODKA, MUDDLED  
RASPBERRIES, LEMON JUICE

Moscow Mule 16  
HANGAR 1 VODKA, BUNDABERG  
GINGER BEER, LIME JUICE

Meat & Potato Martini 17  
CHOPIN POTATO VODKA,  
PRIME RIB AND HORSERADISH  
STUFFED OLIVES



SCAN TO VIEW  
OUR FULL  
BEVERAGE MENU

## WINE BY THE GLASS & BOTTLE



6OZ / 9OZ / BOTTLE

### FEATURED WINES

2016 Conundrum Sparkling  
13/18/50

Mer Soliel Reserve Chardonnay  
14/18/50

Emmolo Sauvignon Blanc  
12/15/42

Conundrum Red Blend  
12/15/42

Red Schooner Malbec  
18/25/69

Caymus Cabernet Sauvignon  
50/75/180

### CHAMPAGNE & SPARKLING

House Sparkling NV 10/13/38

La Marca NV Prosecco 11/15/40

Veuve Clicquot NV  
Yellow Label Brut 35/49/130

### CHARDONNAY

House 10/12/38

2018 Rombauer 20/29/79  
CARNEROS

2017 Rodney Strong  
Chalk Hill 13/17/51  
SONOMA COUNTY

2017 Sonoma-Cutrer 14/19/56  
RUSSIAN RIVER

### MORE WHITES

2018 The Seeker, Riesling 11/13/44  
MOSEL, GERMANY

2017 Grgich Hills, Sauvignon  
Blanc 20/27/76  
NAPA

2018 Blindfold by The  
Prisoner 15/20/56  
CALIFORNIA

2019 Santa Margherita  
Pinot Grigio 16/22/62  
ITALY

2018 Duckhorn,  
Sauvignon Blanc 16/22/60  
NAPA VALLEY

### ROSÉ

2017 Justin Rosé 11/15/40  
CENTRAL COAST

2018 Miraval Rosé 15/19/60  
CÔTES DE PROVENCE, FRANCE

### CABERNET SAUVIGNON & CABERNET BLENDS

House 10/12/38

017 Rodney Strong 13/18/50  
SONOMA

2015 Rodney Strong  
Symmetry 26/37/105  
SONOMA COUNTY

2018 Decoy by  
Duckhorn 16/21/64  
SONOMA COAST

2017 Mt. Veeder 19/27/76  
NAPA

2017 Honig 25/35/89  
NAPA

2016 Silver Oak 35/49/138  
ALEXANDER VALLEY

### MERLOT

House 10/12/38

2015 Rodney Strong 12/17/48  
SONOMA

2017 Rombauer 24/34/80  
CARNEROS

### PINOT NOIR

2018 Meiommi 13/18/50  
SANTA BARBARA  
& SONOMA

2017 Hitching Post  
Cork Dancer 15/21/60  
SANTA BARBARA COUNTY

2017 Patz and Hall  
Pinot Noir 18/25/82  
SONOMA COAST

### MORE REDS

2017 Michael David Winery  
6th Sense Syrah 12/17/46  
LODI

## BEER



### DRAFT

Los Angeles Ale Works  
Palmera Pils 8

Brewyard Beer Co  
Imposter Syndrome IPL 8

Boomtown Brewery-Submission  
Belgian Ale 8

### BOTTLED

Budweiser 6 | Amstel Light 7

Stella Artois 7 | Sapporo 7  
Heineken 7 | Angel City Pilsner 7

Acme IPA 7 | Allagash White 10  
Anchor Porter 8 | Kaliber N/A 7

## WHISKEY



Angel's Envy 15

The Balvenie 12 Yr DoubleWood 15

Basil Hayden's 15

Booker's Noe 2018-03 Kentucky Chew 17

Bowmore Scotch Single Malt 12 Yr 14

Buffalo Trace 14

Elijah Craig Barrel 17

Four Roses Small Batch 12

High West Campfire 17

Jefferson's Ocean Aged Sea 22

Lagavulin 16 Yr 21

The Macallan 12 Yr 17

Talisker 10 Yr 15

Willett 16