



BRUNCH MENU

STARTERS

Jumbo Shrimp Cocktail
CLASSIC COCKTAIL SAUCE 21

Lobster Bisque
LOBSTER MEAT, CHIVES 14

BRUNCH ENTRÉES

INCLUDES LAWRY'S FAMOUS SPINNING BOWL SALAD. UPGRADE TO LOBSTER BISQUE **ADD 5**

Salmon Rockefeller*
SKUNA BAY SALMON, SAUTÉED
SPINACH, SCAMPIED SHRIMP 46

Brioche French Toast &
Caramelized Apples with Vanilla
MAPLE SYRUP, SWEET VANILLA
CREAM 23

Prime Rib Sandwich*
6 OZ. PRIME RIB, AU JUS,
WHIPPED CREAM HORSERADISH 29

Prime Rib Hash &
Sunny Side Up Fried Eggs
SLOW-COOKED PRIME RIB,
POTATOES, RED PEPPERS,
SCALLIONS 28

Avocado Toast
SHAVED RADISHES, POACHED
EGGS, TOASTED SOURDOUGH 21

Yorkshire Eggs Benedict
SHAVED PRIME RIB, HORSERADISH
HOLLANDAISE, POACHED EGGS,
CHIVES 28



LAWRY'S CLASSIC PRIME RIB DINNER

California Cut*
FOR LIGHTER
APPETITES
48

English Cut*
THREE THIN
SLICES
51

Lawry Cut*
OUR TRADITIONAL
AND MOST
POPULAR
58

Diamond
Jim Brady Cut*
AN EXTRA-THICK
PORTION, BONE-IN
69

Beef Bowl
Double Cut*
DOUBLE SIZED,
BONE-IN
79

◆◆ INCLUDES ◆◆

Lawry's Famous
Spinning Bowl Salad

Buttery
Mashed Potatoes

Classic
Yorkshire Pudding

Lawry's Whipped
Cream Horseradish

CART SIDES

Creamed Spinach
OUR ORIGINAL WITH BACON 8

Creamed Corn
RICH AND CREAMY 8

Mashed Potatoes
IDAHO POTATOES, BUTTER 8

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.

COCKTAILS

Mimosa Bar
BOTTLE & JUICES 50

Berry Lemon Drop
STOLI RAZBERI VODKA, MUDDLED
RASPBERRIES, LEMON JUICE 16

Lawry's Signature Bloody Mary
WHEATLEY VODKA, HOMEMADE BLOODY
MARY MIX, LAWRY'S SEASONED SALT,
LIME, WITH A JUMBO BLACKENED
SHRIMP GARNISH 16

Watermelon Tajin Margarita
CORAZON REPOSADO TEQUILA,
COINTREAU, WATERMELON AND LIME
JUICE, GRAND MARNIER 17

WINE BY THE GLASS & BOTTLE

6OZ / 9OZ / BOTTLE

FEATURED WINE

Luc Belaire Rare Sparkling Rose FRANCE 18/26/73

CHAMPAGNE & SPARKLING

House Sparkling
10/13/40

La Marca
Prosecco 11/15/41
ITALY

CHARDONNAY

House 10/13/40

Rodney Strong
Chalk Hill 13/18/50
SONOMA COUNTY

Rombauer 20/29/79
CARNEROS

MORE WHITES & ROSÉ

The Seeker,
Riesling 11/15/41
MOSEL, GERMANY

Kim Crawford,
Sauvignon Blanc 12/16/45
MARLBOROUGH, NEW ZEALAND

Santa Margherita,
Pinot Grigio 16/22/62
ITALY

Duckhorn,
Sauvignon Blanc 16/22/60
NAPA VALLEY

Grgich Hills,
Fumé Blanc 20/27/76
NAPA

Maison Saley,
Rosé 11/15/41
CÔTES DE PROVENCE, FRANCE

CABERNET SAUVIGNON & CABERNET BLENDS

House 10/13/40

Rodney Strong 13/18/50
SONOMA

Decoy by Duckhorn 16/21/64
SONOMA COAST

Justin 19/23/65
PASO ROBLES

Silver Oak 35/49/138
ALEXANDER VALLEY

MERLOT

House 10/13/40

Chateau Ste. Michelle
Indian Wells 11/15/42
COLUMBIA VALLEY,
WASHINGTON

Rombauer 24/34/94
CARNEROS

PINOT NOIR

Meiomi 13/18/50
SANTA BARBARA
& SONOMA

Patz & Hall 18/25/69
SONOMA

MORE REDS

Earthquake,
Zinfandel 13/18/49
LODI

d'Arenberg The Footbolt,
Shiraz 13/19/51
MCLAREN VALE, AUSTRALIA

Zolo, Malbec 11/15/41
MENDOZA

BEER

DRAFT

Modelo Especial
Cerveza 8

Ballast Point Sculpin
IPA 8

Featured Draft 8

ASK YOUR SERVER
FOR THIS MONTH'S
SEASONAL SELECTION

BOTTLED

Bud Light 6

Amstel Light 7

Stella Artois 7

Sapporo 7

Heineken 7

Fat Tire Amber Ale 10

Kaliber (non-alcoholic) 7

WHISKEY

Angel's Envy 15

The Balvenie 12 Yr
DoubleWood 15

Basil Hayden 15

Bowmore Single Malt
12 Yr 14

Buffalo Trace 14

Elijah Craig Barrel Proof 17

Four Roses Small
Batch 12

High West Campfire 17

Jefferson's Ocean
Aged at Sea 22

Lagavulin 16 Yr 21

The Macallan 12 Yr 17

Talisker 10 Yr 15