

APPETIZERS

Lawry's Seafood Tower

JUMBO SHRIMP, OYSTERS, ALASKAN KING CRAB, TRADITIONAL ACCOMPANIMENTS FOR TWO-THREE 69 FOR FOUR-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 12

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 29

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

2017 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 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 Meiomi 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

Three Weavers Day
Job Pale 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