



APPETIZERS

Jumbo Shrimp Cocktail
CLASSIC COCKTAIL SAUCE 21

Golden Fried Calamari
LAWRY'S REMOULADE 17

Cheesy Onion Fondue
GRUYERE, SHERRY WINE,
SOURDOUGH TOAST 12

Fresh Shucked Oysters On Ice*
TRADITIONAL SAUCES AND GARNISHES
SIX 21 / TWELVE 42

SOUPS

French Onion 9

Lobster Bisque
LOBSTER MEAT, CHIVES 12

Prime Rib Chili* 11

SALADS

Lawry's Famous Spinning Bowl Salad
SPINACH, ROMAINE, ICEBERG,
SHOESTRING BEETS, CROUTONS, EGG,
VINTAGE DRESSING 9

Lawry's Caesar*
LITTLE GEMS, PARMIGIANO REGGIANO,
CAPERS, CROUTONS, CAESAR DRESSING.
ANCHOVIES UPON REQUEST 12
TURKEY 16 / PRIME RIB 21 / JUMBO SHRIMP 18

Grilled Salmon Salad
SPINACH, ROMAINE, ICEBERG, SUGAR SNAP
PEAS, CUCUMBER, ASPARAGUS, TOMATO,
CHAMPAGNE VINAIGRETTE DRESSING 19

CLASSICS

Roast Turkey Platter
MASHED POTATOES, GRAVY, CORNBREAD
STUFFING, CREAMED CORN OR SPINACH 21

Salmon Rockefeller*
SKUNA BAY SALMON, SAUTÉED
SPINACH, SCAMPIED SHRIMP 38

BBQ Beef Ribs
LAWRY'S FRIES 21

PRIME RIBS OF BEEF*

INCLUDES YORKSHIRE PUDDING, AU JUS,
WHIPPED HORSERADISH AND
CHOICE OF TWO: MASHED POTATOES,
CREAMED CORN, CREAMED SPINACH

Luncheon Cut
FOR LIGHTER APPETITES 35

English Cut
THREE THIN SLICES 38

Lawry Cut
TRADITIONAL AND MOST
POPULAR 44

Diamond Jim Brady Cut
AN EXTRA-THICK PORTION,
BONE IN 57

Beef Bowl Cut
DOUBLE SIZED, BONE IN 67

Choice of Prime Rib Cut
& One Broiled
Cold Water Lobster Tail
ADD 21 TO PRICE OF CUT

SIGNATURE SANDWICHES

INCLUDES LAWRY'S POTATO CHIPS
AND ONE SIDE:
PASTA SALAD, POTATO SALAD OR
COLESLAW (WITH PEANUTS)

Lawry's Prime Rib Original*
6 OZ. PRIME RIB, AU JUS,
WHIPPED CREAM HORSERADISH 21

Roast Turkey 17

Lawry's Certified Angus Beef Burger*
1/2 LB. CHUCK BRISKET BLEND,
BABY ICEBERG, RED ONION,
HEIRLOOM TOMATO, GARLIC PICKLE 23

SIDES

Lawry's Potato Chips 5

Lawry's Fries
TOSSED IN LAWRY'S
SEASONED SALT 9

Creamed Corn or Creamed Spinach 7

Iron Skillet Mushrooms 7

WE SERVE THE VERY BEST 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.

COCKTAILS

Lawry's Signature Meat & Potato Martini 18

CHOPIN VODKA, TWO PRIME RIB AND
HORSERADISH STUFFED OLIVES, SHAKEN

Raspberry Beret 16

STOLI RAZBERI VODKA,
RASPBERRY PUREE, LEMON JUICE

Moscow Mule 16

WHEATLEY VODKA, LIME JUICE,
BUNDABERG GINGER BEER

Mango Mojito 15

PARROT BAY MANGO RUM, MANGO PUREE,
LIME JUICE, MUDDLED MINT, SPRITZ OF SODA

White Cranberry Cosmopolitan 15

WHEATLEY VODKA, TRIPLE SEC, SPLASH
OF LIME, HIBISCUS SUGAR RIM AND FLOWER

Vegas Heart 17

CHINACO ANEJO TEQUILA, PASSION FRUIT,
POMEGRANATE, BLOOD ORANGE, LIME SOUR,
SPRITZ OF SPRITE, TAJIN RIM

Lawry's Seasoned Bloody Mary 15

WHEATLEY VODKA, HOUSEMADE BLOODY
MARY MIX, LAWRY'S SEASONED SALT RIM,
WITH CELERY, OLIVE AND LIME GARNISHES

Mai Tai 15

APPLETON ESTATE RUM, BACARDI GOLD RUM,
ORANGE CURACAO, ORGEAT SYRUP, LIME AND
PINEAPPLE JUICE, AND A MYER'S DARK RUM FLOAT

The Bramble 18

CLASSIC LONDON COCKTAIL: HENDRICK'S GIN,
LEMON JUICE, CREME DE MURE, CRUSHED ICE,
WITH A RASPBERRY CAVIAR GARNISH

Signature Margarita 17

CORAZON REPOSADO TEQUILA, LIME SOUR,
ORANGE JUICE, SPLASH OF ORGEAT, WITH
A COINTREAU AND GRAND MARNIER FLOAT

Woodford Old Fashioned 17

WOODFORD RESERVE, ORANGE AND
ANGOSTURA BITTERS, SIMPLE SYRUP

WINE BY THE GLASS & BOTTLE

6OZ / 9OZ / BOTTLE

CHAMPAGNE & SPARKLING

5OZ / BOTTLE

La Marca 12/46
ITALY

Castello De Poggio
Moscato d'Asti 12/46
ITALY

Domaine Chandon Brut
Classic 14/63
NAPA

Moët & Chandon Impérial,
Extra Dry 25/120
FRANCE

CHARDONNAY

Rutherford Wine Co,
Lawry's Private Selection 11/17/43
NAPA

Rodney Strong 13/20/50
CHALK HILL 2017

SAUVIGNON BLANC

Kim Crawford 15/23/58
MARLBOROUGH, NZ 2020

Duckhorn 19/29/77
NAPA 2018

MORE WHITES & ROSÉ

White Zinfandel,
Beringer 10/14/38
CALIFORNIA

Riesling, Monchhof 14/21/54
MOSEL, GERMANY 2017

Rosé, Maison Salya 12/18/46
FRANCE 2019

Pinot Grigio, Santa
Margherita 18/27/71
ITALY 2019

CABERNET SAUVIGNON

Rutherford Wine Co,
Lawry's Private Selection 11/17/43
NAPA

Duckhorn, Decoy 15/21/56
CALIFORNIA 2018

Rodney Strong,
Alexander 16/24/61
SONOMA 2016

Jordan 33/46/128
ALEXANDER VALLEY 2016

MERLOT

Rutherford Wine Co,
Lawry's Private Selection 11/17/43
NAPA

Chateau Ste Michelle,
Indian Wells 14/21/56
COLUMBIA VALLEY 2017

Rodney Strong 16/24/61
SONOMA 2016

Caymus, Emmollo 18/27/71
NAPA 2018

PINOT NOIR

Hahn, SLH Estate 14/21/54
SANTA LUCIA 2018

Rodney Strong 17/26/66
RUSSIAN RIVER VALLEY 2017

King Estate 19/29/77
WILLAMETTE VALLEY 2017

Goldeneye 27/38/104
ANDERSON VALLEY 2017

ZINFANDEL

Old Vines, St. Francis 17/26/66
SONOMA 2018

Juvenile, Turley 19/29/77
DRY CREEK VALLEY 2018

MERITAGE & BLENDS

Red Blend,
Conundrum 15/23/58
CALIFORNIA 2018

Red Blend, Pure Paso 17/25/64
PASO ROBLES 2017

Bordeaux,
Chateau Boutisse 22/33/86
SAINT-ÉMILION, FRANCE 2016

MORE REDS

Sweet Italian Red,
Stella Rosa 11/17/43
ITALY

Malbec, Piatelli 12/18/46
MENDOZA, ARGENTINA 2019

Banfi Chianti Classico 13/20/50
ITALY 2017

Malbec, Red Schooner
Voyage 9, Caymus 18/27/71
MENDOZA, ARGENTINA

BEER

DRAFT

16OZ / 22OZ

Tenaya Creek Nut Brown

LIGHT BROWN ALE, MALTY,
DARK ROASTED NUT FLAVOR 9/12.5

Stella Artois BELGIAN LAGER 9/12.5

Samuel Adams SEASONAL 9/12.5

Guinness IRISH DRY STOUT 9/12.5

Tenaya Creek 702

PALE ALE, LOCALLY BREWED,
CITRUS AND PINEY HOPS 10/14

Firestone Walker Union Jack IPA

BOLD CITRUS FLAVORS,
PALE MALT SWEETNESS 10/14

BOTTLED

Buckler 5.5

NON-ALCOHOLIC PALE LAGER

Budweiser | Bud Light 6

Coors Light 6

Corona 7

Amstel Light LAGER 7

Heineken HOLLAND LAGER 7

Newcastle Brown ENGLISH ALE 7.5

Blue Moon BELGIAN WHITE 7.5

805 Blonde Ale 7.5

Ballast Point Sculpin IPA 10

Weihenstephaner Hefe Weissbier 10

Chimay Première Trappist Ale 15

Lindemans Framboise Lambic 20

HARD CIDER

Angry Orchard Crisp Apple 7.5

12/21