

APPETIZERS

Lawry's Seafood Tower*

JUMBO SHRIMP, LOBSTER, OYSTERS,
ALASKAN KING CRAB, PEI MUSSELS,
CHERRYSTONE CLAMS,
TRADITIONAL ACCOMPANIMENTS
FOR TWO OR THREE MKT
FOR FOUR TO SIX MKT

Jumbo Shrimp Cocktail

CLASSIC COCKTAIL SAUCE 21

Crab Cakes

ARUGULA SALAD, LEMON 23

Shrimp, Corn & Jalapeño Fritters

LAWRY'S REMOULADE 15

Crab & Avocado

LUMP CRAB, WATERCRESS 24

Cheesy Onion Fondue

GRUYÈRE, SHERRY,
TOASTED SOURDOUGH 12

SALADS & SOUPS

The Famous Original Spinning Bowl Salad

SPINACH, ROMAINE, ICEBERG,
SHOESTRING BEETS, CROUTONS, EGG,
VINTAGE DRESSING 10

House Wedge

NUESKE'S BACON, POINT REYES BLUE, CHERRY
TOMATOES, SCALLIONS, BABY ICEBERG, EGG,
BLUE CHEESE AND VINTAGE DRESSINGS 15

Summer Salad

HEIRLOOM TOMATOES, STONE FRUIT,
PERSIAN CUCUMBER, ROASTED
PISTACHIOS, BURRATA, SOFT HERBS 16

Summer Corn Soup

CHARRED CORN, LEMON,
EXTRA VIRGIN OLIVE OIL 12

Lobster Bisque

LOBSTER MEAT, CHIVES 14

LAWRY'S TAKE ON THE CLASSICS

Charbroiled Filet Mignon*

8oz., GARLIC CONFIT 55

The Lawry's Prime Ribeye*

22oz., BONE-IN 75

Prime New York Strip*

14oz., GARLIC CONFIT 63

Salmon Rockefeller*

SKUNA BAY SALMON, SAUTÉED
SPINACH, SCAMPIED SHRIMP 43

Trio of Lobster Tails

CHARRED LEMON, DRAWN
BUTTER 59

Crispy Roasted Chicken

HALF OF A JIDORI BIRD,
WILTED SPINACH 35

Roasted Chilean Sea Bass

SUMMER BEANS, CHARRED SWEET
ONIONS, WARM TOMATO DRESSING 47

Roasted Eggplant Steak

MARINATED EGGPLANT, RUSTIC RATATOUILLE,
EXTRA VIRGIN OLIVE OIL 29



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
Idaho® Potatoes

Classic
Yorkshire Pudding

Lawry's Whipped
Cream Horseradish

A LA CARTE PRIME RIB

INCLUDES AU JUS, WHIPPED CREAM HORSERADISH, YORKSHIRE PUDDING

California Cut*

41

English Cut*

44

Lawry Cut*

50

Diamond Jim Brady Cut*

62

Beef Bowl Double Cut*

72

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.
For safety, no outside food, beverages, or non-essential personal items will be allowed. Thank you for understanding.

SIDES

Cold Water 4oz Lobster Tail

WHITE WINE, BUTTER, HERBS 24

Grilled Patty Pan Squash

DILL, LEMON, EXTRA
VIRGIN OLIVE OIL 11

Green Beans

PRESERVED LEMON, GARLIC 12

Wilted Spinach

SHALLOTS, LEMON, EXTRA
VIRGIN OLIVE OIL 10

Lawry's Baked Idaho® Potato

NUESKE'S BACON, BUTTER,
CHIVES, SOUR CREAM 13

Iron Skillet Seasonal Mushrooms

GARLIC, FRESH HERBS 12

Grilled Asparagus*

BÉARNAISE 15

Mac & Cheese

FOUR CHEESES 13
TRUFFLED 21

Lawry's Fries

LAWRY'S SEASONED SALT 9

Creamed Corn

RICH AND CREAMY 8

Creamed Spinach

OUR ORIGINAL WITH BACON 8

Mashed Idaho® Potatoes

BUTTER 8

COCKTAILS

Lawry's Meat & Potato Martini
CHOPIN POTATO VODKA, PRIME RIB
AND HORSERADISH STUFFED OLIVES,
SHAKEN TABLESIDE 17

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 BLACKENED
JUMBO SHRIMP GARNISH 16

Hibiscus Gin & Tonic
HENDRICK'S GIN, HIBISCUS, LIME 16

Mango Mai Tai
PARROT BAY MANGO RUM, FRESH MANGO,
PINEAPPLE AND LIME JUICE, GRENADINE 17
ADD A FLOAT OF THE KRAKEN
BLACK SPICED RUM 7

Sidecar
COURVOISIER VS COGNAC, TRIPLE SEC,
FRESH LEMON, SIMPLE SYRUP 16

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

La Cienega Boulevardier
HIGH WEST DOUBLE RYE! WHISKEY,
CAMPARI, SWEET VERMOUTH, CYNAR 17

Caribbean Blue Margarita
CORAZÓN BLANCO, COINTREAU,
BLUE CURACAO, SWEET & SOUR,
GINGER ALE, FRESH MINT 17

WINE BY THE GLASS & BOTTLE

6OZ / 9OZ / BOTTLE

FEATURED WINES BY SONOMA-CUTRER

Rosé 14/20/55 | Chardonnay 14/19/56 | Pinot Noir 20/28/81

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 Saleya,
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, WA

Rombauer 24/34/94
CARNEROS

PINOT NOIR

Meiomi 13/18/50
SANTA BARBARA & SONOMA

Duckhorn Goldeneye 28/39/109
ANDERSON VALLEY

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's 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