



PRIVATE EVENTS
AT LAWRY'S THE PRIME RIB
DALLAS, TEXAS

For more information contact:
Nancy Brosseit
Sales and Marketing Manager
972.503.6688



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DINING ROOMS

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PRIVATE DINING ROOMS

VINTAGE ROOM

Accented by a view of our wine cellar, our most popular private room accommodates up to 45 guests and can be combined with the adjoining Boardroom to seat up to 77. This unique room is an ideal setting for business functions and receptions day or night.



BOARD ROOM

A favorite among those seeking a cozy, intimate space for social or business, enclosed by French doors, this room offers versatile seating for up to 32 guests.



PRIVATE DINING ROOMS



CLUB ROOM

The perfect room for an intimate social gathering or business meeting. The Club Room features access to our outdoor patio, with the versatility of both booths and expandable dining tables to accommodate up to 100 guests.

MAIN DINING ROOM

The dramatic, elegant grand room provides a memorable backdrop for parties of up to 150.





MENUS

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THE CLASSIC DINNER

68 per person plus tax and gratuity

SALAD COURSE

PLEASE CHOOSE ONE

**Lawry's Famous Original
Spinning Bowl Salad**

Caesar Salad

LOBSTER COURSE

Add to dinner price, per order:

one 4 oz. tail, drawn butter **16**

ENTRÉE SELECTIONS

Roast Prime Ribs of Beef

- 10 oz. Lawry's Cut
carved to order and served with
mashed potatoes and Yorkshire
pudding.

Add to dinner price, per order:

- 16 oz. Diamond Jim Brady Cut **15**

- 22 oz. Beef Bowl Cut **23**

Smoked Atlantic Salmon

garlic mashed potatoes, bourbon
glazed carrots and asparagus

Roasted Half Chicken

natural jus, garlic mashed potatoes,
bourbon glazed carrots and asparagus

Duroc Tomahawk Pork Chop

Louisburg cider sauce, garlic mashed
potatoes, bourbon glazed carrots
and asparagus

Vegetarian Entrée of the Day

Seasonal selection

DESSERTS

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake

Crème Brûlée

Prices are subject to 8.25% sales tax and server gratuity.
Menu selections are subject to change.

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THE GRAND DINNER

83 per person plus tax and gratuity

APPETIZER

PLEASE CHOOSE ONE

Fresh Maryland Blue Crab Cakes

Jumbo Shrimp Cocktail

**Combination of Shrimp,
Crab Cake & Mushrooms**

SALAD COURSE

PLEASE CHOOSE ONE

**Lawry's Famous Original
Spinning Bowl Salad**

Caesar Salad

Premier Salad

Wedge Salad

LOBSTER COURSE

Add to dinner price, per order:

one 4 oz. tail, drawn butter **16**

ENTRÉE SELECTIONS

Roast Prime Ribs of Beef

- 10 oz. Lawry's cut
carved to order and served with
mashed potatoes, Yorkshire pudding,
and your guests' choice of creamed
spinach, creamed corn

Add to dinner price, per order:

- 16 oz. Diamond Jim Brady Cut **15**

- 22 oz. Beef Bowl Cut **23**

Salmon

broiled, Meyer lemon beurre blanc,
garlic mashed potatoes, bourbon
glazed carrots and asparagus

Filet Mignon

8oz. filet, rosemary bordelaise, garlic
mashed potatoes, bourbon glazed
carrots and asparagus

Vegetarian Entrée of the Day

Seasonal selection

DESSERTS

PLEASE CHOOSE THREE

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake

Crème Brûlée

Chocolate Cake

Prices are subject to 8.25% sales tax and server gratuity.
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THE PRIME DINNER

114 per person plus tax and gratuity

APPETIZER

PLEASE CHOOSE ONE

Fresh Maryland Blue Crab Cakes

Jumbo Shrimp Cocktail

**Combination of Shrimp,
Crab Cake & Mushrooms**

SALAD COURSE

PLEASE CHOOSE ONE

The Lawry's Wedge Salad

**Lawry's Famous Original
Spinning Bowl Salad**

Caesar Salad

Premier Salad

LOBSTER COURSE

one 4 oz. tail, drawn butter

SOUP COURSE

Add to dinner price, per order: 5

Seasonal selection

ENTRÉE SELECTIONS

Roast Prime Ribs of Beef

- 10 oz. Lawry's Cut
carved to order and served with
mashed potatoes, Yorkshire pudding,
and your guests' choice of creamed
spinach, creamed corn

Add to dinner price, per order:

- 16 oz. Diamond Jim Brady Cut 15

- 22 oz. Beef Bowl Cut 23

8oz. Smoked Filet Mignon

au poivre, garlic mashed potatoes,
bourbon glazed carrots and asparagus

Lawry's Signature Ribeye

garlic mashed potatoes, bourbon
glazed carrots and asparagus

Salmon

garlic mashed potatoes, bourbon
glazed carrots and asparagus

Vegetarian Entrée of the Day

Seasonal selection

DESSERTS

PLEASE CHOOSE THREE

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake

Crème Brûlée

Chocolate Cake

Prices are subject to 8.25% sales tax and server gratuity.
Menu selections are subject to change.

CLASSIC LUNCH MENU

43 per person plus tax and gratuity

SALAD COURSE

PLEASE CHOOSE ONE

**Lawry's Famous Original
Spinning Bowl Salad**

Caesar Salad

ENTRÉE SELECTIONS

**Lawry's Banquet
Cut of Prime Rib**

A 5 oz. portion of prime rib, served
with mashed potatoes, and Yorkshire
pudding.

Roasted Half Chicken

natural jus, garlic mashed potatoes,
bourbon glazed carrots and asparagus

Smoked Atlantic Salmon

garlic mashed potatoes, bourbon
glazed carrots and asparagus.

DESSERTS

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake

Prices are subject to 8.25% sales tax and server gratuity.
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GRAND LUNCH MENU

51 per person plus tax and gratuity

SOUP COURSE

Seasonal selection

SALAD COURSE

PLEASE CHOOSE ONE

**Lawry's Famous Original
Spinning Bowl Salad**

Caesar Salad

ENTRÉE SELECTIONS

**Lawry's Banquet
Cut of Prime Rib**

A 5 oz. portion of prime rib, served
with mashed potatoes, and Yorkshire
pudding.

Roasted Half Chicken

natural jus, garlic mashed potatoes,
bourbon glazed carrots and asparagus

Smoked Atlantic Salmon

garlic mashed potatoes, bourbon
glazed carrots and asparagus.

DESSERTS

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake

Prices are subject to 8.25% sales tax and server gratuity.
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GUIDELINES & FAQ

Are there food and beverage minimums for private rooms?

Yes. Food and beverage minimums are met by totaling food and beverage purchases made through Lawry's The Prime Rib only. Minimums do not include audio visual rental, tax, or gratuities.

What are the food and beverage minimum?

Food and beverage minimums vary by room, the day of the week, date and time of the event. Ask the Sales Department about your date and when lower minimums are available.

What if I don't meet the minimum?

If food and beverage minimums (plus tax and service charge) are not met or exceeded, the difference will be charged as a food and beverage guarantee.

Is there a room fee?

A room fee will apply only if minimum required food and beverages are not met.

Do prices include tax and gratuity?

No. Prices are subject to sales tax and a service charge

Are your prices guaranteed?

Yes. Published menu prices are guaranteed 60 days prior to your event.

When are final guest counts due?

Final guest count must be received 3 business days prior to the event. The room will be set to accommodate that count and the kitchen will be prepared to serve 10% over that count.

When is final payment due?

Final payment is due in full upon the conclusion of your event.

What kind of payment do you accept?

We accept cash, cashier's check or credit card. We do not accept personal checks.