

## Brunch Starters

SHRIMP COCKTAIL four jumbo prawns served with Lawry's own horseradish cocktail sauce	\$14
CALAMARI & ONION STRINGS our cocktail and remoulade sauces	\$11
FRESH MARYLAND CRAB CAKES cilantro, black pepper and lemon aioli	\$15

## Young Adults Menu

*For young adults 12 and under.  
Each entrée includes choice of orange juice or milk*

ROASTED PRIME RIBS OF BEEF Child's 5 oz. cut served tableside from our silver cart with mashed potatoes, Yorkshire pudding, and whipped cream horseradish	\$20
CINNAMON BRIOCHE FRENCH TOAST Cinnamon French toast, served with maple syrup and seasonal fruit	\$9
CHICKEN STRIPS three breaded chicken strips served with your choice of French fries or mashed potatoes	\$9

## Side Dishes

POTATO PANCAKES	\$6	SMOKED SAUSAGE	\$6
SMOKED GOUDA MAC	\$6	CREAMED SPINACH	\$6
CREAMED CORN	\$6	PECAN SMOKED BACON	\$4

## Build Your Own Bloody Mary

*\$5.00 Lawry's Signature Mix*

SHRIMP	\$2	BLUE CHEESE OLIVES	\$1
PECAN SMOKED BACON	\$2	HOUSEMADE PICKLES	\$1
SMOKED JALAPENO CHEDDAR SAUSAGE	\$2	HICKORY SMOKED PRIME RIB	\$4

## Upgrade Your Mimosa

BLUEBERRY LEMON	\$3	APEROL SPRITZER	\$4
PAMA POMEGRANATE	\$4	TEQUILA SUNRISE	\$5

## The First Course

*Brunch entrées include unlimited Champagne or Mimosas or orange juice, a basket of hot sourdough bread and blueberry muffins and a choice of one of the following:*

WILD MUSHROOM BISQUE

SEASONAL FRUIT COMPOTE

With crème fraiche and fresh mint

LAWRY'S FAMOUS SPINNING BOWL SALAD

## Brunch Entrees

### ROASTED PRIME RIBS OF BEEF

Served tableside from our silver cart with mashed potatoes, Yorkshire pudding, and whipped cream horseradish

CALIFORNIA CUT	\$34	"DIAMOND JIM BRADY" CUT	\$43
ENGLISH CUT	\$36	THE DALLAS CUT	\$50
LAWRY CUT	\$38		

CRABCAKE EGGS BENEDICT \$22

Twin Blue crabcakes topped with poached eggs and hollandaise, served with herb roasted Kennebec potatoes and sautéed vegetables

LOBSTER AND FETA CHEESE FRITTATA \$21

Sautéed Canadian lobster, baby spinach and feta cheese in an open-faced omelet served with herb roasted potatoes and sautéed vegetables

CINNAMON BRIOCHE FRENCH TOAST \$19

Two slices of sweet brioche French toast dusted with cinnamon and powdered sugar, served with applewood smoked bacon, grilled Polish sausage, fresh banana and warm maple syrup

SOUTHERN FRIED HALF CHICKEN \$18

Half chicken fried southern style and served with pecan smoked bacon, smoked gouda grits and a poached egg

TOAD IN THE HOLE \$20

Yorkshire pudding filled with tender pieces of filet mignon, button mushrooms, caramelized onions, sliced carrots and smoked bacon in a light cabernet wine sauce, served with oven roasted potatoes

ATLANTIC SALMON \$27

Flame grilled and served with a Meyer lemon beurre blanc, herb roasted Kennebec potatoes and steamed asparagus

FILET MIGNON & EGGS \$42

8oz filet served with two eggs prepared as you like with a pan seared potato pancake

CHEF'S SUNDAY SPECIAL OF THE DAY \$25

General Manager, Steve Giacotti

Executive Chef, Jeremy Kalcic