

... SMALL PLATES ...

- CRAB CAKE  
Old Bay remoulade,  
celery radish salad 20
- BEEF BONE MARROW  
prime rib beef jam,  
pickled mustard seeds 19
- SPRING ONION &  
ENGLISH PEA TART  
English pea puree, gruyere,  
ricotta, petite salad 15
- STEAK TARTARE  
shallots, arugula, truffle oil,  
beef buttered crostini 17
- GRILLED HEIRLOOM ARTICHOKES  
pickled garlic, parsley aioli 16

... FRUITS del MAR ...

- 1/2 DOZEN OYSTERS  
ask your server for  
today's selection MP
- ORA KING SALMON  
CRUDO  
avocado vinaigrette,  
sea asparagus, serrano,  
japanese basil 20
- CRAB AND  
AVOCADO MASH  
lime dressing,  
pita chips 14
- JUMBO SHRIMP  
COCKTAIL  
classic cocktail sauce,  
lemon 20
- GRILLED HAWAIIAN  
PRAWNS  
romesco, citrus,  
salt-cured olives 18

... SOUPS and GREENS ...

- PRIDE OF THE CROWNS  
butter lettuce, bacon,  
toasted walnuts, gruyere,  
herbs de Provence dressing 14
- BABY BEETS & BURRATA  
muscat grapes, puffed quinoa,  
basil seed vinaigrette 15
- FARMERS MARKET  
MIXED LETTUCE  
black pepper walnuts, radishes,  
Andy's Orchard dried apricots,  
tarragon vinaigrette 14
- SUNCHOKES SOUP  
sunflower seed crumble, herb oil 12
- LITTLE GEM CAESAR  
basil leaves, croutons,  
garlic chips, pecorino 13
- LOBSTER BISQUE  
crème fraîche, chives 14
- WEDGE  
iceberg, sliced chives,  
blue cheese crumbles, bacon,  
cherry tomato, egg 15

◊ CROWN CLASSICS ◊

- POTATO HORSERADISH-CRUSTED SALMON  
mustard cream sauce, green beans 36
- COLORADO LAMB CHOPS  
Stilton mashed potatoes, sautéed spinach,  
lamb jus 55
- BEEF STEAK NEPTUNE  
8 oz filet mignon, crab, asparagus,  
mashed potatoes, bearnaise 55
- 10oz LOBSTER TAIL  
white wine, garlic butter 45

◊ FARM, FIELD and SEA ◊

- SEARED SCALLOPS  
cauliflower, marcona almonds, golden raisins, caper,  
meyer lemon 34
- JIDORI CHICKEN  
braised artichokes, fava beans, gigante beans, leek  
jam, parmesan fondue 32
- ROASTED ICELANDIC COD  
saffron beurre fondue, PEI mussels, peas,  
crushed Alaskan fingerling potatoes 36
- BRAISED SHORT RIB  
roasted salsify, celery root puree,  
wild mushrooms, grated horseradish 45
- RAINBOW TROUT  
hazelnut brown butter, brussels sprouts,  
pomme puree 30
- LAMB GNOCCHI  
preserved meyer lemon, Castelvetro olives,  
tomato petal, pistachio breadcrumbs 30

SPRING MENU

... ← Lawry's → ...

PRIME RIBS of BEEF

The roasted prime rib that first made Lawry's famous in 1938,  
a preparation passed down through four generations.

- CALIFORNIA CUT ••  
for lighter appetites  
39
  - CROWN CUT ••  
our standard since 1965  
46
  - ENGLISH CUT ••  
three thin slices  
42
  - HENRY VIII ••  
for the Tudor in you  
60
- Served with au jus, Yorkshire pudding, organic whipped creamed horseradish,  
and your choice of two:  
Lawry's creamed corn · Lawry's creamed spinach · mashed potatoes  
(cream spinach contains pork)

... SELECT STEAKS ...

*Items shown are a la carte*

- PORK TOMAHAWK, 24 oz, fennel pollen, garlic confit 59
- PRIME NEW YORK STRIP, 16 oz, Kansas 55
- 30 DAY DRY AGED PRIME RIBEYE, 12 oz, Nebraska 58
- BONE-IN RIB EYE, 24 oz, Nebraska 60
- FILET MIGNON, 8 oz, Nebraska 49

... SIDES ...

*Per item 12*

- YORKSHIRE PUDDING
- POTATO AU GRATIN
- ROASTED SUNCHOKES
- BRUSSELS SPROUTS
- MARKET ASPARAGUS
- STILCHEDDAR MAC 'N' CHEESE
- WILD MUSHROOMS \$2.00 UPCHARGE

## WHITE WINE

6oz/9oz/Btl

MV	ROEDERER ESTATE, Anderson Valley	Brut	11/na/55
2014	DOMAINE CARNEROS, Los Carneros	Brut	15/na/75
2018	KIM CRAWFORD, Marlborough	Rosé	13/20/52
2017	SANTA MARGHERITA, Valdadige	Pinot Grigio	13/20/52
2017	URBAN, Mosel	Riesling	11/17/44
2017	DOMAINE DES AUBUISIERES, Vouvray	Chenin Blanc	13/20/52
2017	ZOTOVICH, Santa Rita Hills	Viognier	15/23/60
2017	HONIG, Napa Valley	Sauvignon Blanc	11/17/44
2017	SPY VALLEY, Marlborough	Sauvignon Blanc	12/18/48
2015	HESS COLLECTION, Carneros	Chardonnay	12/18/48
2016	GREGORY GRAHAM, Carneros	Chardonnay	16/24/60
2015	WIND RACER, Russian River Valley	Chardonnay	18/27/72

## RED WINE

6oz/9oz/Btl

2015	A TO Z, Oregon	Pinot Noir	11/17/44
2014	CAMBRIA, CLONE 4, Santa Barbara County	Pinot Noir	16/24/64
2016	PATZ & HALL, Sonoma County	Pinot Noir	20/30/80
2016	DRY CREEK VINEYARD, Sonoma County	Zinfandel	13/20/52
2016	TRIG POINT, Sonoma County	Merlot	12/18/48
2014	SHANNON RIDGE, Lake County	Cabernet Sauvignon	10/15/40
2016	KATHERINE GOLDSCHMIDT, Alexander Valley	Cabernet Sauvignon	16/24/64
2016	HESS COLLECTION, ALLOMI, Napa Valley	Cabernet Sauvignon	19/29/76
2015	ANONYMOUS, California	Red Blend	18/27/72
2015	SABAZIO, Montepulciano	Sangiovese	11/17/44
2015	NUMANTHIA, TERMES, Spain	Tempranillo	11/17/44
2017	COLOME, Salta	Malbec	15/22/60
2014	SAN SIMEON, Paso Robles	Petite Sirah	12/18/48

## RARE VINTAGES by the GLASS

2014 BV TAPESTRY  
Napa Valley, Meritage

2oz 10    6oz 30

2014 II BY ALPHA OMEGA  
Napa Valley, Red Blend

2oz 9    6oz 26

2013 SILVER OAK  
Alexander Valley, Cabernet Sauvignon

2oz 17    6oz 50

\*Vintages and selections are subject to change without notice.

## SPECIALTY COCKTAILS

**THE BLUSHING BASIL**  
basil infused Tin City vodka,  
rhubarb- keffir lime syrup,  
rhubarb liqueur, tiki bitter

*served on the rocks 15*

**LEMON MERINGUE**  
Silent Pool gin, fresh meyer  
lemon, chamomile syrup,  
orange water, egg white

*served up 16*

**WESTSIDE STORY**  
Botanist gin, blood orange, Cointreau,  
pink grapefruit, falernum bitters

*served on the rocks 15*

**TENNESSEE TWIST**  
Jack Daniels, rosemary lemon syrup

*served on the rocks 15*

**BERMUDA TRIANGLE**  
Eagle Rare, Martell VS, orgeat,  
lemon, bitters

*served on the rocks 15*

## FINE SPIRITS and HAND-CHOSEN ALES

Ask your server for our extended list.