

... SMALL PLATES ...

- RICOTTA RAVIOLI
tomato consommé,
basil oil, heirloom tomato 16
- BEEF BONE MARROW
prime rib beef jam,
pickled mustard seeds 19
- STEAK TARTARE
shallots, arugula, truffle oil,
beef buttered crostini 17
- FIG TOAST
whipped bellweather farms
ricotta, toasted hazelnuts,
sherry reduction 16
- SOFT SHELL CRAB
corn salad, diced mango,
pickled fresno chili 19

... FRUITS del MAR ...

- 1/2 DOZEN OYSTERS
ask your server for
today's selection MP
- CRAB CAKE
Old Bay remoulade,
celery radish salad 20
- HAMACHI CRUDO
summer melon, serrano,
cucumber 18
- JUMBO SHRIMP
COCKTAIL
classic cocktail sauce,
lemon 20
- CRAB AND
AVOCADO MASH
lime dressing,
pita chips 14

... SOUPS and GREENS ...

- PRIDE OF THE CROWNS
butter lettuce, bacon,
toasted walnuts, gruyere,
herbes de Provence dressing 14
- STONE FRUIT & BURRATA
puffed quinoa,
lavender & blueberry vinaigrette 15
- LITTLE GEM CAESAR
basil leaves, croûtons,
garlic chips, pecorino 13
- FARMERS MARKET
MIXED LETTUCE
cucumber, shallot, fennel,
Marcona almond, tarragon
vinaigrette 14
- CORN SOUP
truffled corn 12
- WEDGE
iceberg, sliced chives,
blue cheese crumbles, bacon,
cherry tomato, egg 15
- LOBSTER BISQUE
crème fraîche, chives 14

◊ CROWN CLASSICS ◊

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



SUMMER 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
(creamd spinach contains pork)

◊ FARM, FIELD and SEA ◊

- BLACKENED SCALLOPS
stone fruit chutney,
prosciutto, sauté spinach 34
- JIDORI CHICKEN
pearl couscous, corn,
grilled olive pesto, Parmigiano fondue 32
- PAN ROASTED COD
Brentwood corn, bacon,
fingerling potato, wild mushrooms 32
- GRILLED SHORT RIB
warm horseradish cream,
smoked tomato, worchestershire reduction 45
- BRANZINO
summer ratatouille,
scallion potato pancake, red pepper sauce 34
- LATE SUMMER RISOTTO
Hazel St. tomatoes, pine nuts,
sundried tomato, parmesan cream 24

... FIVE CROWNS EVENTS ...

GIVE & RECEIVE THE GIFT OF GOOD TASTE

*Recieve a \$20 Bonus Card with every \$100
in Gift Cards Purchased!*

Now-August 31

*The BEST gift for the food lover in your life.
A Lawry's Gift Card is the perfect gesture
for any special occasion!*

... SELECT STEAKS ...

Items shown are a la carte

- 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 BROCCOLINI
- 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
MV	VEUVE CLICQUOT, Reims, France	Brut	21/na/97
2017	LE SECRET DE ST. PIERRE, Pays Du Var	Rosé	10/15/40
2017	SANTA MARGHERITA Valdadige	Pinot Grigio	13/20/52
2017	URBAN, Mosel	Riesling	11/17/44
2014	TABLAS CREEK, ESPIRIT BLANC, Paso Robles	White Blend	20/30/80
2017	ZOTOVICH, Santa Rita Hills	Viognier	15/23/60
2018	SPY VALLEY, Marlborough	Sauvignon Blanc	12/18/48
2017	STAG'S LEAP AVETA, Napa Valley	Sauvignon Blanc	18/24/72
2015	STARMONT, Carneros	Chardonnay	10/15/40
2016	GREGORY GRAHAM, Carneros	Chardonnay	16/24/60
2016	PATZ & HALL, Sonoma Valley	Chardonnay	20/27/80

RED WINE

			6oz/9oz/Btl
2014	CAMBRIA, CLONE 4, Santa Barbara County	Pinot Noir	16/24/64
2016	PATZ & HALL, Sonoma County	Pinot Noir	20/30/80
2017	TRIG POINT, Sonoma County	Merlot	12/18/48
2014	SHANNON RIDGE, Lake County	Cabernet Sauvignon	10/15/40
2017	KATHERINE GOLDSCHMIDT, Alexander Valley	Cabernet Sauvignon	16/24/64
2014	COLD CREEK, Columbia Valley	Cabernet Sauvignon	23/30/92
2015	ANONYMOUS, Napa Valley	Red Blend	18/27/72
2016	SABAZIO, Montepulciano	Sangiovese	11/17/44
2016	ROBERT HALL, Paso Robles	Zinfandel	10/15/40
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 WINES by the GLASS

2014 TERRE BRUNE
Sardegna, Red Blend

2oz 15 6oz 45

2014 BV TAPESTRY
Napa Valley, Meritage

2oz 10 6oz 30

2016 II BY ALPHA OMEGA
Napa Valley, Red Blend

2oz 9 6oz 26

2015 LEVENDI, 15TH ANNIV.
Napa, Cabernet Sauvignon

2oz 20 6oz 60

2014 PHELPS CREEK
Columbia Gorge, Pinot Noir

2oz 11 6oz 32

2014 MAISON D' AMIS
Napa, Cabernet Sauvignon

2oz 15 6oz 45

*Vintages and selections are subject to change without notice.

SPECIALTY COCKTAILS

WHY IS THE RUM GONE?
Denizen silver rum, luxardo sryup,
fresh lemon, mint, citrus simple

served up 15

GRASS ROOTS
Lemongrass infused Wheatley vodka,
elderflower, raspberry, rhubarb bitters

served on the rocks 14

SUNSHINE IN FASHION
Nosotros Reposado tequila,
rhubarb & orange bitters,
turbinado syrup

served on perfect cube 16

BITTERSWEET ITALIAN
Anchor Junipero gin, strawberry-
Campari, Carpano Antica, egg white

served up 15

THE ROOK
Highest Dbl Rye, Benedictine,
Montenegro, bitters

served on perfect cube 16

FINE SPIRITS and HAND-CHOSEN ALES

Ask your server for our extended list.