



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

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



TABLE OF CONTENTS

PRIVATE DINING ROOMS	3
Vintage Room and Board Room	4
Club Room and Main Dining Room	5
MENUS	6
Dinner Menus	
The Cambridge Dinner	7
The Edwardian Dinner	8
The Vintage Dinner	9
The Yorkshire Dinner	10
Lunch Menus	
Windsor Luncheon Menu	11
Addison Luncheon Menu	12
FAQ	13

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





DINING ROOMS

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



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.



For more information contact:

Nancy Brosseit
Sales and Marketing Manager
972.503.6688



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.



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





MENUS

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



THE CAMBRIDGE DINNER

\$62 per person plus tax and gratuity

Add one 4oz. lobster tail to any entrée for \$15.00

FIRST COURSE

PLEASE CHOOSE ONE

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

Caesar Salad

ENTRÉE SELECTIONS

Roast Prime Ribs of Beef

Lawry's cut carved to order and served with mashed potatoes and Yorkshire pudding.

Smoked Atlantic Salmon

garlic mashed potatoes, bourbon glazed carrots and asparagus

Roasted Half Chicken

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

Grilled Cauliflower Steak

chimichurri, garlic mashed potatoes, bourbon glazed carrots and asparagus

Duroc Tomahawk Pork Chop

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

DESSERT SELECTIONS

**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.

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



THE EDWARDIAN DINNER

\$97 per person plus tax and gratuity

FIRST COURSE

PLEASE CHOOSE ONE

Fresh Maryland Blue Crab Cakes

Jumbo Shrimp Cocktail

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

SECOND COURSE

PLEASE CHOOSE ONE

The Lawry's Wedge Salad

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

Caesar Salad

Premier Salad

THIRD COURSE

Atlantic Lobster Tail
one 4oz. tail drawn butter

ENTRÉE SELECTIONS

Roast Prime Ribs of Beef

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

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

Chilean Sea Bass

garlic mashed potatoes, bourbon glazed carrots and asparagus

Domestic Double Cut

Lamb Chops

rosemary bordelaise, garlic mashed potatoes, bourbon glazed carrots and asparagus

Grilled Cauliflower Steak

chimichurri, garlic mashed potatoes, bourbon glazed carrots and asparagus

DESSERT

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.

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



THE VINTAGE DINNER

\$79 per person plus tax and gratuity

Add one 4oz. lobster tail to any entrée for \$15.00

FIRST COURSE

PLEASE CHOOSE ONE

Fresh Maryland Blue Crab Cakes

Jumbo Shrimp Cocktail

**Combination of Shrimp,
Crab Cakes and Mushrooms**

SECOND COURSE

PLEASE CHOOSE ONE

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

Caesar Salad

Premier Salad

Wedge Salad

ENTRÉE SELECTIONS

Roast Prime Ribs of Beef

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

Chilean Sea Bass

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

Grilled Cauliflower Steak

chimichurri, garlic mashed potatoes, bourbon glazed carrots and asparagus

DESSERT SELECTIONS

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.

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



THE YORKSHIRE DINNER

\$57 per person plus tax and gratuity

FIRST COURSE

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

ENTRÉE SELECTIONS

Roast Prime Ribs of Beef
California cut carved to order and
served with mashed potatoes and
Yorkshire pudding

Roasted Half Chicken
natural jus, garlic mashed potatoes,
bourbon glazed carrots and asparagus

Grilled Cauliflower Steak
chimichurri, garlic mashed potatoes,
bourbon glazed carrots and asparagus

DESSERT SELECTIONS

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake



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

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



WINDSOR LUNCHEON MENU

\$39 per person plus tax and gratuity

SALAD

PLEASE CHOOSE ONE

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

Caesar Salad

ENTRÉE SELECTIONS

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

A 5oz. 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.

DESSERT SELECTIONS

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake

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

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



ADDISON LUNCHEON MENU

\$33 per person plus tax and gratuity

SALAD

PLEASE CHOOSE ONE

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

Caesar Salad

ENTRÉE SELECTIONS

Half Chicken

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

Grilled Cauliflower Steak

chimichurri, garlic mashed potatoes,
bourbon glazed carrots, and
asparagus

Shrimp Ravioli

basil tomato sauce, parmesan

DESSERT SELECTIONS

**Warm Texas Pecan Pie with
Caramel Sauce**

New York Style Cheesecake



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

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



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.