# **APPETIZERS**





LOBSTER TAILS & PRIME RIB & Broiled Atlantic lobster tails and cho Add to Prime Rib price One tail 17	
FISH OF THE DAY *	MARKET PRICE
SEASONAL SALMON *	43
ATLANTIC LOBSTER TAILS TRIC Herbed orzo pasta, fresh vegetables	

## **ACCOMPANIMENTS**

CREAMED SPINACH Seasoned with spices, bacon and onion	7
CREAMED CORN	7
BUTTERED PEAS	6
FRESH ASPARAGUS Hollandaise sauce **	10
IRON SKILLET MUSHROOMS Shiitake, oyster and button mushrooms sautéed in butter, garlic and fresh herbs	11
PATTY PAN SQUASH Grilled summer squash, fennel seed and dill	11
SAUTÉED FRENCH GREEN BEANS	9
LAWRY'S BAKED IDAHO POTATO Butter, bacon, chives and sour cream	9
CRISPY FRIED ONIONS	6
CRAB OSCAR ∻	15





### PRIME RIB DINNERS INCLUDE

The Famous Original Spinning Bowl Salad Romaine and iceberg lettuce, baby spinach, shredded beets, egg, croutons, Vintage Dressing

Mashed Potatoes
Whipped with milk and lots of butter

Yorkshire Pudding Baked in small skillets until puffy, golden brown

Lawry's Whipped Cream Horseradish Grated horseradish, seasoned whipped cream

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CALIFORNIA CUT ≈ for lighter appetites	42
ENGLISH CUT ≈ three thin slices	44
LAWRY CUT * traditional and most popular	48
DIAMOND JIM BRADY CUT ** extra-thick portion, rib bone in	61
BEEF BOWL DOUBLE CUT * rib bone in	65



Aged to perfection and grilled on our charbroiler. Served with scalloped potatoes and crispy fried onions. Includes The Famous Original Spinning Bowl Salad.

CENTER CUT FILET ≈ 8 oz. of Certified Angus Beef®	55
PRIME NEW YORK STRIP ** 14 oz. of Prime Certified Angus Beef*	57
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**IIDORI CHICKEN** 

THE LAWRY'S PRIME RIBEYE ~ 69 22 oz. of Bone In Prime Certified Angus Beef®

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Crispy roasted half bird with roasted baby carrots

SAUCES	
CLASSIC BÉARNAISE *	3
MAYTAG BLUE CHEESE	3
BRANDY GREEN PEPPERCORN	3
Enjoy all three sauces	7

We serve the very best: the Certified Angus Beef® brand

43

Thoroughly cooking food of animal origin reduces the risk of food borne illness. Young children, elderly and individuals with certain health conditions may be at a higher risk if foods are consumed raw or undercooked.