



# BRUNCH MENU

## STARTERS

**Lawry's Seafood Tower\***  
 JUMBO SHRIMP, OYSTERS, ALASKAN KING CRAB,  
 PEI MUSSELS, CHERRYSTONE CLAMS, LOBSTER (LARGE  
 TOWER ONLY), TRADITIONAL ACCOMPANIMENTS  
 FOR TWO OR THREE MKT | FOR FOUR TO SIX MKT

**Red or White Sangria**  
 LAWRY'S PRIVATE SELECTION CHARDONNAY OR  
 CABERNET SAUVIGNON  
 GLASS 8 | 30oz FRENCH PRESS 38

**Jumbo Shrimp Cocktail**  
 CLASSIC COCKTAIL  
 SAUCE 24

**Crab Cakes**  
 ARUGULA SALAD, LEMON  
 TWO 26 | THREE 38

**French Onion  
 Soup 15**

**Lobster Bisque**  
 LOBSTER MEAT, CHIVES 15

## BRUNCH ENTRÉES

**Yorkshire Eggs Benedict\***  
 SHAVED PRIME RIB,  
 HORSERADISH HOLLANDAISE,  
 POACHED EGGS, CHIVES 33

**Avocado Toast\***  
 SHAVED RADISHES, POACHED EGGS,  
 TOASTED SOURDOUGH 21

**Brioche French Toast &  
 Caramelized Stone Fruit**  
 MAPLE SYRUP, SWEET VANILLA  
 CREAM 23

**Prime Rib Hash &  
 Sunny-Side Up Fried Eggs\***  
 SLOW-COOKED PRIME RIB, POTATOES,  
 RED PEPPERS, SCALLIONS 30

**Jidori Chicken & Waffles**  
 BACON-CHIVE WAFFLE, MAPLE SYRUP,  
 WHIPPED BUTTER 35

**Prime Rib Sandwich\***  
 GRUYÈRE, CARAMELIZED ONIONS,  
 WHIPPED CREAM HORSERADISH,  
 AU JUS, FRENCH FRIES 38

**Salmon Rockefeller\***  
 SAUTÉED SPINACH, SCAMPIED SHRIMP 45



## LAWRY'S CLASSIC PRIME RIB DINNER

**California Cut\***  
 FOR LIGHTER  
 APPETITES  
 52

**English Cut\***  
 THREE THIN  
 SLICES  
 56

**Lawry Cut\***  
 OUR TRADITIONAL  
 AND MOST  
 POPULAR  
 64

**Diamond  
 Jim Brady Cut\***  
 AN EXTRA-THICK  
 PORTION, BONE-IN  
 79

**Beef Bowl  
 Double Cut\***  
 DOUBLE-SIZED,  
 BONE-IN  
 95

◆◆ INCLUDES ◆◆

Lawry's Famous  
 Spinning Bowl Salad

Buttery  
 Mashed Potatoes

Classic  
 Yorkshire Pudding

Lawry's Whipped  
 Cream Horseradish

## CART SIDES

**Creamed Spinach**  
 OUR ORIGINAL WITH BACON 8

**Creamed Corn**  
 RICH AND CREAMY 8

**Mashed Potatoes**  
 IDAHO POTATOES, BUTTER 8

WE HAVE PROUDLY SERVED CERTIFIED ANGUS BEEF® BRAND FOR OVER 30 YEARS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
 We are currently limiting dining experiences to 2 hours to allow time to thoroughly sanitize between reservations. Thank you for understanding.  
 For safety, no outside food, beverages, or non-essential personal items will be allowed.

# COCKTAILS

## The Jubilee

SERVED IN AN ENGRAVED 85TH ANNIVERSARY GLASS TO TAKE HOME  
WHISTLEPIG 15 YR RYE, BLACK CHERRY AND MOREL MUSHROOM-INFUSED CARPANO  
ANTICA FORMULA, SMOKED WITH PECAN SHELLS AND ALLSPICE BERRIES, SERVED WITH  
ROASTED PECANS, DRIED CHERRIES AND BAKED MERINGUES 85

### Lawry's Meat & Potato Martini

CHOPIN POTATO VODKA,  
SHAKEN TABLESIDE 21

### The Prime Old Fashioned

WOODFORD RESERVE BOURBON,  
DEMERARA OLEO-SACCHARUM  
SYRUP, ANGOSTURA AND ORANGE  
BITTERS, LUXARDO CHERRY,  
ORANGE TWIST 19

SERVED SMOKED 22

### Mango Mai Tai

PARROT BAY MANGO RUM, LIME,  
ORGEAT, DRY CURAÇAO LIQUEUR,  
MANGO PURÉE WITH A MYERS'S  
DARK RUM FLOAT 18

### Smoky Apple Margarita

EL JIMADOR TEQUILA, LOS VECINOS  
MEZCAL, HIBISCUS, LIME, APPLE CIDER,  
ANCHO REYES CHILE LIQUEUR, BLACK  
LAVA SALT 16

### Lawry's Signature Bloody Mary

WHEATLEY VODKA, OUR SIGNATURE  
HOUSEMADE BLOODY MARY MIX  
WITH PLENTY OF HORSERADISH  
AND OUR WORLD-FAMOUS  
LAWRY'S SEASONED SALT 18

WITH A BLACKENED JUMBO SHRIMP 21

### Raspberry Lemon Drop

STOLI RASPBERRY VODKA, RASPBERRY  
GOMME, LEMON JUICE 18

### Busy Bee

HENDRICK'S GIN, APEROL, HONEY,  
LEMON, STRAWBERRY COULIS 17

### Lasting Legacy

HIGH WEST DOUBLE RYE WHISKEY,  
GLENFIDDICH 12YR, SELECT APERITIVO,  
CYNAR, APRICOT, SWEET VERMOUTH 18

### Mrs. Hugo

WHEATLEY VODKA, LA MARCA  
PROSECCO, SODA, GRAPEFRUIT, MINT,  
ELDERFLOWER, MINERAL SALINE 16

### Very Berry Collins

HENDRICK'S GIN, HOUSEMADE  
MIXED BERRY SODA, MINT 15

## WINE BY THE GLASS & BOTTLE

6 OZ / 9 OZ / BTL

### FEATURED WINES

Duckhorn Chardonnay  
NAPA VALLEY 21/34/84

Decoy Cabernet Sauvignon  
CALIFORNIA 16/24/64

Goldeneye Pinot Noir  
ANDERSON VALLEY 28/33/119

Duckhorn Cabernet Sauvignon  
NAPA VALLEY 34/49/136

### SPARKLING

La Marca Prosecco 13/19/52  
ITALY

Santa Margherita  
Sparkling Rosé 14/20/56  
ITALY

Champagne Taittinger Brut  
La Francaise Champagne  
FRANCE 26/34/105

### CHARDONNAY

Lawry's Private Selection 13/19/52

Louis Jadot 14/20/56  
BURGUNDY, FRANCE

Sonoma-Cutrer 15/22/60  
SONOMA COUNTY

### MORE WHITES & ROSÉ

Relax Riesling 13/19/52  
MOSEL, GERMANY

Maison Saleya Rosé 13/19/52  
CÔTES DE PROVENCE, FRANCE

Kim Crawford  
Sauvignon Blanc 14/20/56  
MARLBOROUGH, NEW ZEALAND

Sonoma-Cutrer Rosé 15/22/60  
SONOMA COUNTY

Domaine Chatelain  
Sancerre Sélection 17/25/68  
LOIRE, FRANCE

Santa Margherita  
Pinot Grigio 17/25/68  
ITALY

### CABERNET SAUVIGNON & CABERNET BLENDS

Lawry's Private Selection 13/19/52

Rodney Strong 14/20/56  
SONOMA COUNTY

Justin 20/30/80  
PASO ROBLES

### MERLOT

Lawry's Private Selection 13/19/52

Chateau Ste. Michelle Indian  
Wells 14/20/56  
COLUMBIA VALLEY

Duckhorn 29/43/116  
NAPA VALLEY

### PINOT NOIR

Meiomi 14/20/56  
SANTA BARBARA & SONOMA

Willamette Valley Vineyards  
Whole Cluster 16/24/64  
WILLAMETTE VALLEY, OR

Patz & Hall 21/30/84  
SONOMA COUNTY

### MORE REDS

Conundrum Blend 13/19/52  
CALIFORNIA

Zolo Malbec 13/19/52  
MENDOZA, ARGENTINA

Château Saint Sulpice  
Bordeaux Rouge 13/19/52  
FRANCE

Earthquake Zinfandel 14/20/56  
LODI

d'Arenberg The Footbolt  
Shiraz 14/20/56  
MCLAREN VALE, AUSTRALIA

Banfi Chianti Classico 15/22/60  
TUSCANY, ITALY