



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

Lobster Bisque
 LOBSTER MEAT, CHIVES 15

**French Onion
 Soup** 15

Crab Cakes
 ARUGULA SALAD, LEMON
 TWO 26 | THREE 38

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 & Waffle
 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 47



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

SHOWSTOPPERS

Lawry's Meat & Potato Martini
SHAKEN TABLESIDE, CHOPIN POTATO VODKA 22

Black Sheep Manhattan
SMOKED TABLESIDE WITH CHERRY WOOD SMOKE, HIGH WEST DOUBLE RYE,
CARPANO ANTICA FORMULA VERMOUTH, AMARO AVERNA, ST GEORGE NOLA
COFFEE LIQUEUR, XOCOLATL MOLE BITTERS 23

The Prime Old Fashioned
WOODFORD RESERVE BOURBON,
DEMERARA OLEO-SACCHARUM
SYRUP, ANGOSTURA AND ORANGE
BITTERS, LUXARDO CHERRY,
ORANGE TWIST 20
SERVED SMOKED 22

Raspberry Lemon Drop
NEW AMSTERDAM RASPBERRY
VODKA, RASPBERRY GOMME,
LEMON JUICE 19

Busy Bee
HENDRICK'S GIN, APEROL, HONEY,
LEMON, STRAWBERRY COULIS 18

Lawry's Classic Margarita
EL JIMADOR BLANCO TEQUILA,
HOUSE CURACAO, LIME JUICE,
SALT RIM 16
MEZCAL ADD 2 | CADILLAC ADD 4
BOTH ADD 5

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 19
WITH A BLACKENED JUMBO
SHRIMP 22

Mrs. Hugo
WHEATLEY VODKA, GAMBINO
PROSECCO, SODA, GRAPEFRUIT,
ELDERFLOWER, MINT, MINERAL
SALINE 17

Mango Mai Tai
PARROT BAY MANGO RUM, LIME,
ORGEAT, DRY CURAÇAO LIQUEUR,
MANGO PURÉE WITH A MYERS'S
DARK RUM FLOAT 19

Mama Lola
APPLETON ESTATE SIGNATURE
BLEND RUM, YELLOW CHARTREUSE,
COCCHI AMERICANO, LIME 20

WINE BY THE GLASS & BOTTLE

6OZ / 9OZ / BTL

FEATURED WINES BY JUSTIN VINEYARDS

PASO ROBLES

Rosé 17/24/49 | Cabernet Sauvignon 20/29/60 | Isosceles 127 | Justification 129

SPARKLING

Gambino Prosecco
ITALY 13/18/49

Santa Margherita
Sparkling Rosé
ITALY 14/20/52

Michele Chairlo Moscato d'Asti
ITALY 14/20/52

CHARDONNAY

Mer Soleil Silver
CENTRAL COAST 14/20/52

Rodney Strong Chalk Hill
NAPA 16/23/60

Duckhorn
NAPA VALLEY 18/26/64

MORE WHITES & ROSÉ

Maison Saleya Rosé
CÔTES DE PROVENCE,
FRANCE 13/18/49

Studio Miraval Rosé
FRANCE 15/21/56

Kim Crawford Sauvignon Blanc
MARLBOROUGH, NEW ZEALAND 14/20/52

Santa Margherita Pinot Grigio
ITALY 17/24/62

Relax Riesling
MOSEL, GERMANY 14/20/50

CABERNET SAUVIGNON & CABERNET BLENDS

Lawry's Private Selection 12/17/46

Decoy by Duckhorn
CALIFORNIA 15/21/56

Rodney Strong
SONOMA COUNTY 14/20/52

Silver Oak
NAPA 65/97/167

MERLOT

Lawry's Private Selection 12/17/46

J. Lohr Los Osos
CALIFORNIA 14/20/52

Chateau Ste. Michelle Indian Wells
COLUMBIA VALLEY 16/23/60

PINOT NOIR

Meiomi
SANTA BARBARA & SONOMA
14/20/52

Willamette Valley Vineyards
Whole Cluster
WILLAMETTE VALLEY, OR
16/23/60

Flowers
SONOMA 30/44/94

MORE REDS

Conundrum Blend
CALIFORNIA 13/18/49

Banfi Chianti Classico
TUSCANY, ITALY 15/21/56

Zolo Malbec
MENDOZA, ARGENTINA 13/18/49

Earthquake Zinfandel
LODI 14/20/52

Seghesio Old Vine Zinfandel
SONOMA 18/26/68