

APPETIZERS

Lawry's Seafood Tower*

JUMBO SHRIMP, OYSTERS, ALASKAN KING CRAB, PEI MUSSELS, CHERRYSTONE CLAMS, LOBSTER (LARGE TOWER ONLY), TRADITIONAL ACCOMPANIMENTS FOR 2-3 OR 4-6 **MKT**

Jumbo Shrimp Cocktail

CLASSIC COCKTAIL SAUCE **24**

Crab Cakes

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

Shrimp, Corn & Jalapeño Fritters

LAWRY'S RÉMOULADE **16**

Crab & Avocado

LUMP CRAB, WATERCRESS **25**

Steak Tartare*

CRISPY HASH BROWN POTATOES, FRESH HORSERADISH, CHIVES **25**

Cheesy Onion Fondue

GRUYÈRE, SHERRY, TOASTED SOURDOUGH **14**

SALADS & SOUPS

The Famous Original Spinning Bowl Salad

SPINACH, ROMAINE, ICEBERG, SHOESTRING BEETS, CROUTONS, EGG, VINTAGE DRESSING **10**

House Wedge

NUESKE'S BACON, POINT REYES BLUE, CHERRY TOMATOES, SCALLIONS, BABY ICEBERG, EGG, BLUE CHEESE AND VINTAGE DRESSINGS **18**

Lobster Bisque

LOBSTER MEAT, CHIVES **15**

French Onion Soup **15**

LAWRY'S TAKE ON THE CLASSICS

Trio of Lobster Tails

CHARRED LEMON,
DRAWN BUTTER **65**

Roasted Chilean Sea Bass

ROMESCO SAUCE **54**

Maine Diver Scallops*

BROWN BUTTER CORN PURÉE,
NUESKE'S BACON **49**

Salmon Rockefeller*

WILTED SPINACH,
SCAMPIED SHRIMP **47**

Roasted Half Jidori Chicken

GARLIC MUSHROOMS AND
SPINACH **39**

Roasted Eggplant Steak

FARRO, RUSTIC RATATOUILLE **32**

STEAKS

Filet Mignon*

GARLIC CONFIT 8oz **59** | 12oz **72**

Prime New York Strip*

14oz, GARLIC CONFIT **68**

Prime Bone-In Ribeye*

22oz, GARLIC CONFIT **96**



LAWRY'S CLASSIC PRIME RIB DINNER

INCLUDES THE FAMOUS ORIGINAL SPINNING BOWL SALAD, MASHED IDAHO® POTATOES, WHIPPED CREAM HORSERADISH, YORKSHIRE PUDDING

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

SAUCES & BUTTER

Red Wine & Shallot Butter **4** | Béarnaise Sauce* **4** | Green Peppercorn Sauce **4**

Charred Green Onion Chimichurri **4**

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.

SIDES

Cold Water

4oz Lobster Tail
WHITE WINE, BUTTER,
HERBS **24**

French Green Beans

GARLIC, LEMON ZEST, BUTTER **12**

Sautéed Spinach

SHALLOTS, LEMON, EXTRA
VIRGIN OLIVE OIL **10**

Lawry's Baked Idaho® Potato

NUESKE'S BACON, BUTTER,
CHIVES, SOUR CREAM **13**

Iron Skillet Seasonal

Mushrooms

GARLIC, FRESH HERBS **14**

Grilled Asparagus*

BÉARNAISE **16**

Mac & Cheese

FOUR CHEESES **13**
TRUFFLED **22**

Crispy Onions

LAWRY'S SEASONED SALT **9**

Lawry's Fries

LAWRY'S SEASONED SALT **9**

CART SIDES

Creamed Corn

RICH AND CREAMY **8**

Creamed Spinach

OUR ORIGINAL WITH BACON **8**

Mashed Idaho® Potatoes

BUTTER **8**

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

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

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

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

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

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

FEATURED WINES BY JUSTIN VINEYARDS

PASO ROBLES

Rosé 17/24/49

Cabernet
Sauvignon 20/29/60

Isosceles 127

Justification 129