

RAW & CHILLED

Lawry's Seafood Tower*

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

Shucked Fresh Oysters on Ice*

TRADITIONAL SAUCES SIX 24 | TWELVE 48

Alaskan King Crab Legs

SERVED WARM, DRAWN BUTTER, RÉMOULADE
HALF LB MKT | ONE LB. MKT

Jumbo Shrimp Cocktail 25

Steak Tartare*

CRISPY HASH BROWN POTATOES,
FRESH HORSERADISH, CHIVES 25

STARTERS

The Famous Original Spinning Bowl Salad

SPINACH, ROMAINE, ICEBERG, SHOESTRING BEETS,
CROUTONS, EGG, VINTAGE DRESSING 12

House Wedge

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

Crab Cakes

ARUGULA SALAD, LEMON 26

Fried Artichoke Hearts

ROASTED GARLIC AIOLI 16

Golden Fried Calamari

ARRABBIATA SAUCE AND CHIPOTLE AIOLI 21

Cheesy Onion Fondue

GRUYÈRE, SHERRY, TOASTED SOURDOUGH 14

Shrimp, Corn & Jalapeño Fritters

RÉMOULADE 16



LAWRY'S CLASSIC PRIME RIB DINNER

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

Tokyo Cut*

A PETITE PORTION HONORING
LAWRY'S JAPAN 53

Lawry Cut*

OUR TRADITIONAL AND
MOST POPULAR 72

California Cut*

FOR LIGHTER APPETITES 57

Diamond Jim Brady Cut*

AN EXTRA-THICK PORTION,
BONE-IN 89

English Cut*

THREE THIN SLICES 61

Beef Bowl Double Cut*

DOUBLE-SIZED, BONE-IN 111

ENTRÉES

Fire-Roasted Chicken

GARLIC CONFIT, EVOO,
PARSLEY, LEMON-THYME
SALT 41

Maine Diver Scallops*

SWEET POTATO AND CARROT PURÉE,
POMEGRANATE, BRUSSELS SPROUTS,
CIDER GASTRIQUE 55

King Oyster Mushrooms

FARRO, WILTED SPINACH,
TOASTED ALMONDS,
BASIL PESTO 33

Trio of Lobster Tails

CHARRED LEMON, DRAWN BUTTER 65

Chilean Sea Bass

ROMESCO SAUCE 55

Ora King Salmon Rockefeller*

WILTED SPINACH, SCAMPIED SHRIMP 51

STEAKS & CHOPS

SERVED WITH GARLIC CONFIT

Filet Mignon*

8oz 63 | 12oz 85



New York Strip*

14oz 71



Bone-In Ribeye*

22oz 105

SAUCES & BUTTERS

Red Wine & Shallot Butter 4 | Beef Fat Béarnaise* 4 | Blue Cheese Sauce 4



LAWRY'S PROUDLY SERVES CERTIFIED ANGUS BEEF® – RAISED BY FAMILY FARMERS AND
RANCHERS DEDICATED TO HUMANE ANIMAL CARE AND CLIMATE-FRIENDLY PRACTICES.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies.

SOUPS

Bob's French Onion Soup

IN HONOR OF BOB ANDRICK, OUR BELOVED
CO-WORKER OF 10 YEARS, KNOWN FOR
HIS SOUP RECIPES, \$2 OF EACH SOUP SOLD
WILL BE DONATED TO MERCY CHEFS 15

Lobster Bisque 17

ACCOMPANIMENTS

Cold-Water 4oz Lobster Tail

WHITE WINE, BUTTER, HERBS 24

Warm-Water 10oz Lobster Tail

WHITE WINE, BUTTER, HERBS 60

Garlic Shrimp 19

Lawry's Baked Idaho® Potato

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

Iron Skillet Seasonal Mushrooms

GARLIC, FRESH HERBS 14

Cauliflower Cheese

PARMESAN BREADCRUMBS 13

Sautéed Spinach

SHALLOTS, LEMON, EXTRA VIRGIN
OLIVE OIL 10

Lawry's Fries 9 | Crispy Onions 9

Mac & Cheese

FOUR CHEESES 13 | TRUFFLED 22

Grilled Asparagus*

BÉARNAISE 16

CART SIDES

Creamed Corn 9 | Creamed Spinach BACON 9

Mashed Idaho® Potatoes 9

COCKTAILS

FEATURED COCKTAILS

Lawry's Signature Meat & Potato Martini CHOPIN
POTATO VODKA, TWO PRIME RIB AND
HORSERADISH-STUFFED OLIVES, SHAKEN 19

Irish Apple TULLAMORE D.E.W., APPLE PUCKER,
CRANBERRY 17

Irish Whiskey Sampler TULLAMORE D.E.W. ORIGINAL,
TULLAMORE D.E.W. HONEY, TULLAMORE D.E.W.
CIDAR CASK, TULLAMORE D.E.W. 12Y 25

Irish Coffee TULLAMORE D.E.W. IRISH WHISKEY, FRESHLY
BREWED COFFEE, WHIPPED CREAM TOPPING 15

Raspberry Beret STOLI RASPBERRY VODKA, RASPBERRY
PURÉE, LEMON JUICE 16

Moscow Mule WHEATLEY VODKA, LIME JUICE,
BUNDABERG GINGER BEER 16

Mango Mojito PARROT BAY MANGO RUM, MANGO
PURÉE, LIME 15

White Cranberry Cosmopolitan WHEATLEY VODKA, TRIPLE
SEC, SPLASH OF LIME, HIBISCUS SUGAR RIM AND FLOWER 15

Vegas Heart CHINACO AÑEJO TEQUILA, PASSION FRUIT,
POMEGRANATE, BLOOD ORANGE, LIME SOUR,
SPRITZ OF SPRITE, TAJÍN RIM 17

Lawry's Seasoned Bloody Mary WHEATLEY VODKA,
HOUSEMADE BLOODY MARY MIX, LAWRY'S SEASONED
SALT RIM WITH CELERY, OLIVE AND LIME GARNISHES 15

Mai Tai APPLETON ESTATE RUM, BACARDÍ GOLD RUM,
ORANGE CURAÇAO, ORGEAT SYRUP, PINEAPPLE AND
LIME JUICE, WITH MYERS'S DARK RUM FLOAT 15

Signature Margarita CORAZÓN REPOSADO TEQUILA,
LIME SOUR, ORANGE JUICE, SPLASH OF ORGEAT, WITH
COINTREAU AND GRAND MARNIER FLOAT 17

The Bramble CLASSIC LONDON COCKTAIL: HENDRICK'S
GIN, LEMON JUICE, CRÈME DE MÛRE, CRUSHED ICE,
RASPBERRY CAVIAR GARNISH 18

Woodford Old Fashioned WOODFORD RESERVE,
ORANGE AND ANGOSTURA BITTERS, SIMPLE SYRUP 17

WINE BY THE GLASS & BOTTLE

6 OZ / 9 OZ / BTL

FEATURED WINES FROM MARTIN RAY VINEYARDS & WINERY

Chardonnay
SONOMA COAST 16/24/61

Pinot Noir
SONOMA COAST 16/24/61

Cabernet Sauvignon
NAPA VALLEY 16/24/61

CHAMPAGNE & SPARKLING

5 OZ / BOTTLE

Prosecco, La Marca ITALY 12/46

Cava Brut, Poema SPAIN 13/51

Moscato d'Asti, Castello del Poggio ITALY 14/54

Brut Sparkling, Domaine Chandon, Classic
NAPA 18/71

Brut Champagne, Taittinger,
La Francaise FRANCE 30/140

CHARDONNAY

Decoy CALIFORNIA 12/18/46

Rodney Strong, Chalk Hill SONOMA 15/21/56

Sonoma-Cutrer, Russian River Ranches
SONOMA COAST 16/24/61

SAUVIGNON BLANC

Kim Crawford MARLBOROUGH, NEW
ZEALAND 16/24/61

Duckhorn NAPA 20/30/79

MORE WHITES & ROSÉ

White Zinfandel, Beringer CALIFORNIA 12/18/46

Riesling, Mönchhof MOSEL, GERMANY 14/21/54

Rosé, Maison Saleya FRANCE 16/24/61

Pinot Grigio, Santa Margherita ITALY 18/27/71

CABERNET SAUVIGNON

Duckhorn, Decoy CALIFORNIA 15/21/56

Rodney Strong, Alexander Valley
SONOMA 16/24/61

Duckhorn, Postmark PASO ROBLES 16/24/61

Jordan ALEXANDER VALLEY 35/52/130

MERLOT

Chateau Ste Michelle, Indian Wells
COLUMBIA VALLEY 14/21/56

Rodney Strong SONOMA 16/24/61

Caymus, Emmolo NAPA 18/27/71

PINOT NOIR

Rodney Strong RUSSIAN RIVER
VALLEY 17/26/66

King Estate WILLAMETTE VALLEY 19/29/77

Hahn, SLH Estate SANTA LUCIA 21/32/82

ZINFANDEL

Old Vines, St. Francis SONOMA 17/26/66

Juvenile, Turley DRY CREEK VALLEY 20/30/79

BLENDS

Conundrum CALIFORNIA 15/23/58

Pure Paso PASO ROBLES 17/25/64

Caymus-Suisun, The Walking Fool SUISUN
VALLEY 18/27/71

MORE REDS

Sweet Italian, Stella Rosa ITALY 12/18/46

Malbec, Piattelli MENDOZA,
ARGENTINA 12/18/46

Chianti, Nozzole ITALY 14/21/54

Malbec, Caymus, Red Schooner,
Voyage 10 MENDOZA, ARGENTINA 18/27/71

BEER

DRAFT

16 OZ / 22 OZ

Tenaya Creek Nut Brown LIGHT
BROWN ALE, MALTY, DARK ROASTED
NUT FLAVOR 9/12.5

Stella Artois BELGIAN-STYLE
LAGER 9/12.5

Samuel Adams SEASONAL 9/12.5

Guinness IRISH DRY STOUT 9/12.5

Tenaya Creek 702 PALE ALE,
LOCALLY BREWED, CITRUS AND PINEY
HOPS 10/14

Firestone Walker Union Jack IPA,
BOLD CITRUS FLAVORS, PALE MALT
SWEETNESS 10/14

BOTTLED

Buckler NON-ALCOHOLIC PALE
LAGER 6

Budweiser | Bud Light 6.5

Coors Light 6.5

Corona 7.5

Amstel Light LAGER 7.5

Heineken HOLLAND LAGER 7.5

Newcastle Brown ENGLISH ALE 8

Blue Moon BELGIAN WHITE 8
805 BLONDE ALE 8

Ballast Point Sculpin IPA 10

Weihenstephaner HEFEWEISSBIER 10

Chimay Première TRAPPIST ALE 15

Lindemans Framboise LAMBIC 20

HARD CIDER

Angry Orchard Crisp Apple 7.5