

## 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

### California Cut\*

FOR LIGHTER APPETITES 57

### English Cut\*

THREE THIN SLICES 61

### Lawry Cut\*

OUR TRADITIONAL AND  
MOST POPULAR 72

### Diamond Jim Brady Cut\*

AN EXTRA-THICK PORTION,  
BONE-IN 89

### 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

QUINOA, 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

### Roasted Brussels Sprouts

BROWN BUTTER, GARLIC,  
LEMON, ALMONDS 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

#### Sunrise Vibes

HERRADURA SILVER, COINTREAU, MUDDLED  
STRAWBERRIES, FRESH PINEAPPLE AND SOUR SERVED  
OVER CRUSHED ICE WITH SALTED RIM  
AND DEHYDRATED PINEAPPLE 19

**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 THE DUCKHORN PORTFOLIO

Duckhorn Vineyards  
Sauvignon Blanc  
NORTH COAST 20/30/79

Sonoma-Cutrer Russian River  
Ranches Chardonnay  
SONOMA COAST 16/25/61

Goldeneye Pinot Noir  
ANDERSON VALLEY 31/46/125

### 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

### SAUVIGNON BLANC

Kim Crawford MARLBOROUGH, NEW  
ZEALAND 16/24/61

### 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