

45-DAY DRY-AGED LINZ HERITAGE ANGUS ROASTED PRIME RIBS OF BEEF

Linz Heritage Angus beef has been defining premium Angus since 1963, and is now one of the most respected beef producers worldwide. Their commitment to superior genetics, meticulous animal care, and in-house aging creates unmatched consistency, richness, and tenderness in every cut.

At 45 days of dry-aging, the meat develops a rich, buttery profile with subtle nutty undertones.

Enjoy this delicious twist on our classic prime rib!

THE MENU

INCLUDES LAWRY'S FAMOUS SPINNING BOWL SALAD, MASHED IDAHO® POTATOES, YORKSHIRE PUDDING AND WHIPPED CREAM HORSERADISH

California Cut* 69 | Lawry Cut* 86

Diamond Cut* 115 | Double Cut* 136

FEATURED WINES FROM

EST.  1976

THE
DUCKHORN®
PORTFOLIO

6OZ/9OZ/BTL

Duckhorn Vineyards Greenwing Pinot Grigio
WILLAMETTE VALLEY 13/19/49

Duckhorn Vineyards Greenwing
Cabernet Sauvignon
COLUMBIA VALLEY, WA 13/19/49

Calera Pinot Noir
CENTRAL COAST 17/25/64

*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.