LAWRY'S

COCKTAILS

The Prime Old Fashioned
WOODFORD RESERVE, BITTERS, LUXARDO CHERRY **20**
SERVED SMOKED **22**

The Meat & Potato Martini
SHAKEN TABLESIDE WITH PRIME RIB & HORSERADISH OLIVES **22**
ADD A CAVIAR CHIP **+14**

Lawry's Signature Bloody Mary
19 | ADD A JUMBO SHRIMP **+3**

The Sunset Lemon Drop
RED RASPBERRY SUGAR RIM **19**

The La Cienega Margarita
EL JIMADOR BLANCO TEQUILA, HOUSE CURAÇAO **16**
MEZCAL **18** | CADILLAC **20**

SELECT WINES BY THE GLASS

Domaine Carneros Brut
CALIFORNIA **25/38/99**

Duckhorn Chardonnay
NAPA VALLEY **18/26/64**

Willamette Valley Vinyards Whole-Cluster Pinot Noir
WILLAMETTE VALLEY, OR **16/23/60**

Pessimist Red Blend
PASO ROBLES **14/20/52**

Post & Beam by Far Niente Cabernet
NAPA VALLEY **21/28/82**

STARTERS

Jumbo Shrimp Cocktail
CLASSIC COCKTAIL SAUCE **28**

Lobster Bisque
LOBSTER MEAT, CHIVES **19**

French Onion Soup **17**

Crab Cakes
ARUGULA SALAD, LEMON
TWO **29** | THREE **42**

BRUNCH ENTRÉES

ALL ENTRÉES INCLUDE LAWRY'S ORIGINAL SPINNING BOWL SALAD, PREPARED TABLESIDE WITH MIXED GREENS, BEETS, EGG, CROUTONS AND OUR VINTAGE DRESSING

Prime Rib Hash & Sunny-Side Up Fried Eggs*
SLOW-COOKED PRIME RIB, POTATOES, RED PEPPERS, SCALLIONS **42**

Brioche French Toast & Caramelized Fruit
MAPLE SYRUP, SWEET VANILLA CREAM **35**

Crab Cakes Benedict*
POACHED EGGS, TOASTED SOURDOUGH, HORSERADISH HOLLANDAISE, ARUGULA SALAD **45**

Ora King Salmon Rockefeller*
SPINACH, SHRIMP **65**

Vegetable Sunday Roast
SEASONAL CHEF'S SELECTION **49**

Yorkshire Eggs Benedict*
SHAVED PRIME RIB, HORSERADISH HOLLANDAISE, POACHED EGGS, CHIVES **45**

Prime Rib Sandwich*
AU JUS, WHIPPED CREAM HORSERADISH, FRENCH FRIES **47**



LAWRY'S CLASSIC PRIME RIB DINNER

California Cut*	English Cut*	Lawry Cut*	Diamond Cut*	Double Cut*
FOR LIGHTER APPETITES	THREE THIN SLICES	TRADITIONAL & MOST POPULAR	EXTRA-THICK, BONE-IN	THICK AND CELEBRATORY
62	67	79	99	125

◆◆ 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 **11**

Creamed Corn
RICH AND CREAMY **11**

Mashed Idaho® Potatoes & Gravy **11**

*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.

COCKTAILS

FEATURED COCKTAIL

Boulevardier
BUFFALO TRACE BOURBON, CAMPARI, SWEET VERMOUTH, ORANGE TWIST **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 CURAÇAO, LIME JUICE, SALT RIM **16**
MEZCAL **ADD 2** | CADILLAC **ADD 4** | BOTH **ADD 5**

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

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**
ADD A BLACKENED JUMBO SHRIMP **3**

SHOWSTOPPERS

Lawry's Meat & Potato Martini
CHOPIN POTATO VODKA, SHAKEN TABLESIDE **22**
ADD A CAVIAR CHIP **14**

Black Sheep Manhattan
HEAVEN'S DOOR ASCENSION KENTUCKY STRAIGHT BOURBON, CARPANO ANTICA FORMULA, AMARO AVERNA, ST. GEORGE COFFEE LIQUEUR **26**

ZERO PROOF

Classic Whiskey Smash
RITUAL ZERO PROOF WHISKEY, LEMON, SIMPLE SYRUP, MINT **15**

Kentucky Mule Mocktail
RITUAL ZERO PROOF BOURBON, LIME JUICE, GINGER BEER, MINT **15**

Hugo Spritz
MIONETTO ALCOHOL-REMOVED SPARKLING WINE, CLUB SODA, MINT, LEMON AND LIME SLICES **15**

Paloma
RITUAL ZERO PROOF TEQUILA, GRAPEFRUIT JUICE, LIME, AGAVE, CLUB SODA, SALT RIM **15**

WINE BY THE GLASS & BOTTLE

6OZ / 9OZ / BTL

SPARKLING

Gambino Prosecco ITALY **13/18/49**

Santa Margherita Sparkling Rosé ITALY **14/20/52**

Michele Chiarlo Moscato d'Asti ITALY **14/20/52**

Mionetto Alcohol-Removed (375ml btl) ITALY **13**

CHARDONNAY

Lawry's Private Selection **13/19/52**

Calera CENTRAL COAST **14/19/52**

Rodney Strong Chalk Hill SONOMA **16/23/60**

Duckhorn NAPA VALLEY **18/26/64**

MORE WHITES & ROSÉ

Studio Miraval Rosé FRANCE **15/21/56**

Kim Crawford Sauvignon Blanc
MARLBOROUGH, NZL **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**

Pessimist Red Blend PASO ROBLES **14/20/50**

Decoy by Duckhorn CALIFORNIA **15/21/56**

DAOU PASO ROBLES **15/22/54**

Silver Oak ALEXANDER VALLEY **42/58/165**

MERLOT

Lawry's Private Selection **12/17/46**

J. Lohr Los Osos CALIFORNIA **14/20/52**

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**

UNO Malbec MENDOZA, ARGENTINA **13/18/49**

Earthquake Zinfandel LODI **14/20/52**

Seghesio Old Vine Zinfandel SONOMA **18/26/68**