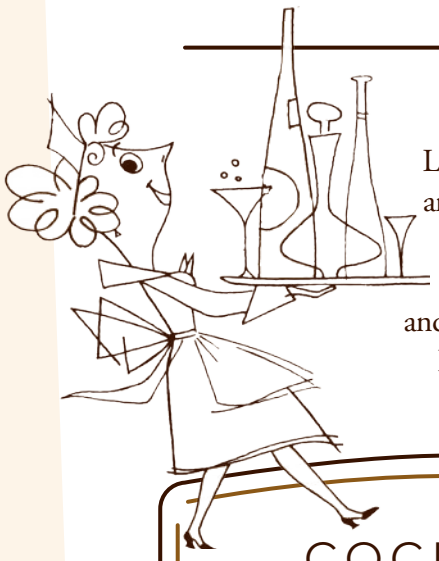
LAWRY'S®



Lawry's is Beverly Hills' own prime rib house, built by Lawrence Frank and Walter Van de Kamp around their world-famous silver cart service and the pleasure of genuine hospitality. Since 1938, we have slow-roasted prime rib and carved it tableside, spun salads to order, and hosted generations of guests for all kinds of occasions. It's what makes Lawry's the destination for shared experiences and lasting memories. So settle in and raise a glass. Your night is in good hands.

COCKTAILS

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

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

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

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

MAY WE SUGGEST

Jumbo Lump Crab Cakes
ARUGULA SALAD, LEMON
TWO **29** THREE **42**

Shucked Fresh Oysters* on Ice
TRADITIONAL SAUCES & GARNISHES
SIX **25** TWELVE **50**

Shrimp & Corn Fritters
RÉMOULADE **19**

LF **Jumbo Shrimp Cocktail**
CLASSIC COCKTAIL SAUCE **28**

Oscietra Caviar Chips*
HOUSEMADE POTATO CHIPS, CRÈME FRAÍCHE, CHIVES **39**

Gruyere Cheese & Onion Fondue
TOASTED SOURDOUGH **15**

French Onion Soup
CARAMELIZED WITH GRUYÈRE **17**

Lobster Bisque
LOBSTER MEAT, CHIVES **19**

SELECT WINES BY THE GLASS

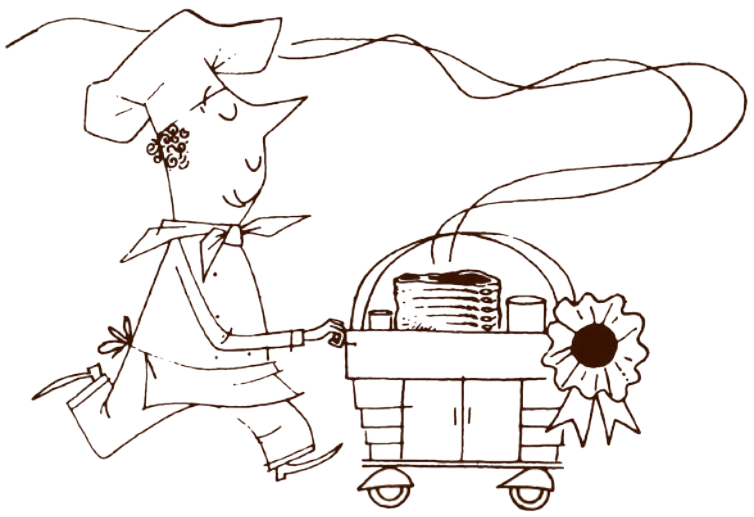
Domaine Carneros Brut Sparkling
CALIFORNIA **25/38/99**

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

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

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

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



LAWRY'S PRIME BURGER*

VINTAGE SAUCE, SESAME BUN, NEW-SCHOOL AMERICAN CHEESE, ONION & PICKLES
GROUND IN-HOUSE DAILY **31**

LIMITED DAILY AVAILABILITY

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

THE FINEST MEAL IN AMERICA

ALL ENTRÉES INCLUDE

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

ANGUS STEAKS

Filet Mignon*
CENTER CUT · 8 OZ **77**

New York Strip*
CENTER CUT · 14 OZ **87**

Lawry's Bone-In Ribeye*
45-DAY DRY-AGED · 22 OZ **117**

DELUXE MAINS

Roasted Half Jidori Chicken
BUTTERY TEXTURE, RICH FLAVOR **55**

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

Chilean Sea Bass
CAVIAR BEURRE BLANC **75**

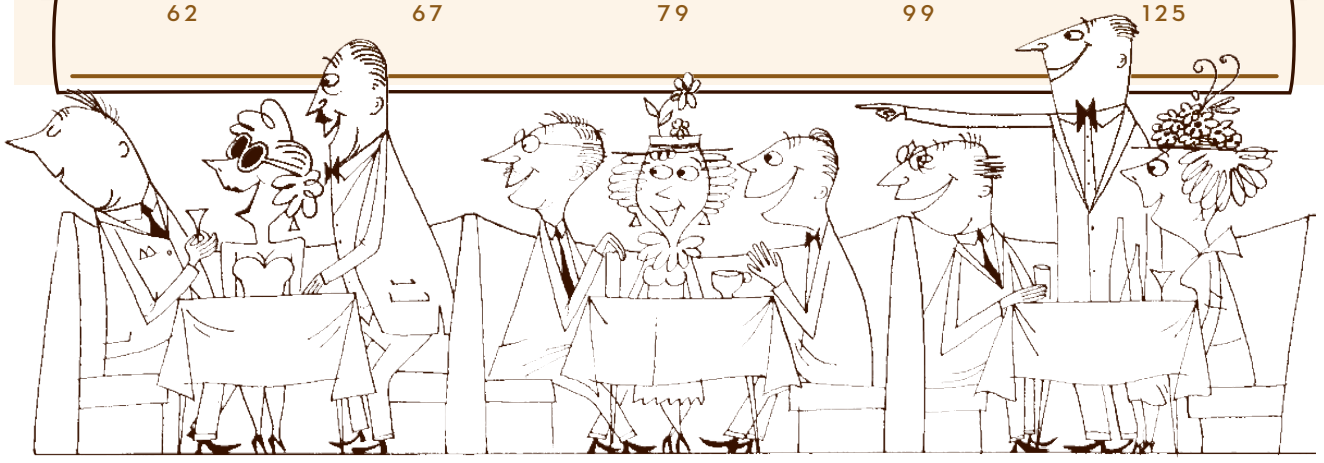
Ora King Salmon Rockefeller*
SPINACH, SHRIMP **65**

SLOW-ROASTED PRIME RIB

CARVED TABLESIDE · FAMOUS SINCE 1938 · CHOOSE YOUR CUT

CUTS INCLUDE LAWRY'S ORIGINAL SPINNING BOWL SALAD,
BUTTERY MASHED POTATOES, LAWRY'S WHIPPED-CREAM HORSERADISH,

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



SUPPER CLUB SIDES

Baked Idaho® Potato
PREPARED TABLESIDE WITH NEUSKE'S BACON, BUTTER, CHIVES, SOUR CREAM **17**
ADD OSCIETRA CAVIAR* 30 G **+85**

Creamed Corn, Spinach, or Mashed Idaho® Potatoes
FROM THE CART **11**

Seasonal Mushrooms
GARLIC, HERBS **16**

French Fries
LAWRY'S SEASONED SALT **9**

Mac & Cheese
FOUR CHEESES **16**
TRUFFLED **+7**

Brussels Sprouts
BROWN BUTTER, GARLIC, LEMON, ALMONDS **16**

Grilled Asparagus
BÉARNAISE* **16**

SAUCES & DELICACIES

Béarnaise* **6**

Green Peppercorn **6**

Blue Cheese **6**

Cold-Water Lobster Tail
ONE **26** THREE **72**