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 **25** | TWELVE **50**

Alaskan King Crab Legs
SERVED WARM, DRAWN BUTTER, RÉMOULADE
HALF LB **MKT** | ONE LB **MKT**

Jumbo Shrimp Cocktail 27

Steak Tartare*
CRISPY HASH BROWN POTATOES, FRESH HORSERADISH, CHIVES **26**

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 **29**

Fried Artichoke Hearts
ROASTED GARLIC AIOLI **17**

Golden Fried Calamari
ARRABBIATA SAUCE AND CHIPOTLE AIOLI **23**

Cheesy Onion Fondue
GRUYÈRE, SHERRY, TOASTED SOURDOUGH **15**

Shrimp, Corn & Jalapeño Fritters
RÉMOULADE **19**

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 **62**

English Cut*
THREE THIN SLICES **67**

Lawry Cut*
OUR TRADITIONAL AND MOST POPULAR **79**

Diamond Jim Brady Cut*
AN EXTRA-THICK PORTION, BONE-IN **99**

Beef Bowl Double Cut*
DOUBLE-SIZED, BONE-IN **125**

ENTRÉES

Fire-Roasted Chicken
GARLIC CONFIT, EVOO, PARSLEY, LEMON-THYME SALT **43**

Maine Diver Scallops*
SWEET POTATO AND CARROT PURÉE, POMEGRANATE, BRUSSELS SPROUTS, CIDER GASTRIQUE **60**

King Oyster Mushrooms
QUINOA, WILTED SPINACH, TOASTED ALMONDS, BASIL PESTO **36**

Trio of Lobster Tails
CHARRED LEMON, DRAWN BUTTER **72**

Chilean Sea Bass
SOY-HAZELNUT BROWN BUTTER **63**

Ora King Salmon Rockefeller*
WILTED SPINACH, SCAMPIED SHRIMP **53**

STEAKS & CHOPS

SERVED WITH GARLIC CONFIT

Filet Mignon*
8oz **65** | 12oz **87**

Prime New York Strip*
14oz **75**

Prime Bone-In Ribeye*
22oz **110**

SAUCES & BUTTERS

Red Wine & Shallot Butter 5 | Beef Fat Béarnaise* 5 | Blue Cheese Sauce 5

*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 **17**

Lobster Bisque 19

ACCOMPANIMENTS

Cold-Water 4oz Lobster Tail
WHITE WINE, BUTTER, HERBS **26**

Warm-Water 10oz Lobster Tail
WHITE WINE, BUTTER, HERBS **63**

Garlic Shrimp 19

Lawry's Baked Idaho® Potato
NUESKE'S BACON, BUTTER, CHIVES, SOUR CREAM **15**

Iron Skillet Seasonal Mushrooms
GARLIC, FRESH HERBS **16**

Sweet Potato & Carrot Purée 12

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

Sautéed Spinach
SHALLOTS, LEMON, EXTRA VIRGIN OLIVE OIL **13**

Lawry's Fries 10 | **Crispy Onions** 11

Mac & Cheese
FOUR CHEESES **16** | TRUFFLED **23**

Grilled Asparagus*
BÉARNAISE **16**

CART SIDES

Creamed Corn 10 | Creamed Spinach BACON 10

Mashed Idaho® Potatoes 10

COCKTAILS

FEATURED COCKTAILS

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

Gold Rush MODERN CLASSIC BORN IN A NEW YORK CITY SPEAKEASY IN 2001, BUFFALO TRACE, LEMON JUICE, HONEY SYRUP **17**

Spiced Peach Old Fashioned BUFFALO TRACE, MARIE BRIZARD PEACH, CINNAMON BITTERS **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

6OZ / 9OZ / BTL

CHAMPAGNE & SPARKLING

5OZ / 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

Duckhorn 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 HIGHLANDS **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

16OZ / 22OZ

Tenaya Creek Big Dam Brown Ale TOASTED MALT, COCOA AND CARAMEL WITH A SMOOTH, EASY FINISH **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 Las Vegas Aviators Ale AMERICAN BLONDE ALE **10/14**

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

BOTTLED

Heineken 0.0 NON-ALCOHOLIC 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**