CHEESERY

Artisanal Cheese Plate Chef's choice
three selections **25** | five selections **40**

Cow | Hop Along Cowgirl Creamery, Petaluma, CA

Cow | Stella Alpina Taleggio DOP, Carozzi, Italy

Cow | Bayley Hazen Jasper Hill Farm, VT

Sheep | Izar Gazta, Smoked Idiazabal DOP, Basque Country, Spain

Goat | Purple Haze Cypress Grove, CA

Jamón Serrano 12 mo., Mitica, Spain

Tartufo Salumi, Creminelli

BITES

Crispy Confit Duck Wings gochujang-miso bbq, pickled Fresno chile, sesame seeds **26**

Prime Rib Chili Cheese Fries 18

Pretzel rarebit sauce **12**

Avocado Mash pita chips **13**

Stilton Fries bacon bits, blue cheese **13**

Prime Rib Chili three-way onions **15**

Fried Calamari malt vinegar aioli, lemon **25**

Corn & Jalapeño Fritters rémoulade **16**

Prime Rib Steak Tartare* quail egg, dried fig, chives, caraway rye bread **32**

GREENS

Pride of the Crowns Salad little gem and butter lettuces, bacon, toasted walnuts, green onions, Gruyère, croûtons, herbes de Provence dressing **18**

Wedge Salad iceberg, chives, blue cheese, bacon, cherry tomatoes, egg **19**

SOUPS

Lobster Bisque croûtons, chives **19**

Classic French Onion Soup crostini, Gruyère **17**

PLATES

Delmonico Ribeye* 18 oz **94**

Filet Mignon* 8 oz **66**

Fish 'n Chips tartar sauce **27**

Pot Pie Jidori chicken, leeks, mushrooms, gravy **23**

Crispy Chicken Sandwich sriracha aioli, jalapeño, slaw, pickles, French fries **23**

SideDoor Burger* New School American, SideDoor sauce, crispy onions, bibb lettuce, pickles, french fries **23**
add bacon **4** | add avocado **2**

Prime Rib Sandwich* au jus, horseradish, french fries **32**
add rarebit sauce **4**

Ora King Salmon* potato purée, charred broccolini, harissa sauce **50**

Lawry's PRIME RIBS OF BEEF

The roasted prime rib that first made Lawry's famous in 1938, a preparation passed down through four generations

Includes Yorkshire pudding, whipped cream horseradish, au jus and choice of two: Lawry's creamed spinach with bacon, Lawry's creamed corn, mashed Idaho® potatoes & gravy

California Cut* for lighter appetites **56**

English Cut* three thin slices **61**

Crown Cut* our traditional and most popular **72**

Henry VIII Cut* extra-thick, bone-in **89**

SIDES

Creamed Corn 11

Creamed Spinach with bacon **11**

Mashed Idaho® Potatoes & Gravy 11

Stilcheddar Mac & Cheese 15

French Fries 8 | Truffled 14

*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. There is a Split-Plate Charge of $4/person for salads and $12/person for entrées.

SPECIALTY COCKTAILS

Ask your server about today's special 15 | 18

FEATURED

Last Stop
Buffalo Trace Bourbon,
Lo-Fi Gentian Amaro, Amaro
Nonino, orange bitters
Served on a perfect cube **18**

Five Crowns Old Fashioned
Woodford Reserve Bourbon,
Luxardo cherry, Angostura bitters
Served on a perfect cube **17** | *Smoked* **18**

The Secret Garden
Chopin Potato Vodka, lemon,
lavender syrup, sugar rim
Served up **18**

West End
Hendrick's Gin, lime, simple syrup,
cucumber, elderflower syrup, soda
Served tall on the rocks **18**

Big Red
400 Conejos Mezcal,
ginger beer, strawberry, lime
Served on the rocks **17**

It's Chile Outside
Herradura Silver Tequila, pineapple,
Fresno chile, lime, Licor 43
Served on the rocks **18**

White Lotus
Prosecco, plum wine, lychee,
dragon fruit
Served on the rocks **16**

Matcha in Paradise
green Thai tea-infused Myers's
Platinum Rum, brown sugar syrup,
coconut milk
Served tall on the rocks **16**

NON-ALCOHOLIC

It's Not Easy Being Green
green Thai tea, coconut
milk, brown sugar syrup
Served on the rocks **10**

Little Red
strawberry, lime, ginger beer
Served on the rocks **10**

Lychee Labubu
lychee, dragon fruit,
lemon juice
Served on the rocks **10**

WINES

6oz/9oz/btl

FEATURED WINES FROM CAYMUS VINEYARDS

Mer Soleil Reserve Chardonnay	The Walking Fool Red Blend	Cabernet Sauvignon 1L
Monterey	Suisun Valley	Napa Valley
16/24/62	**16/24/62**	**36/54/140**

WHITE

Freixenet Carta Nevada, Spain	Cava	**187ml 15**
Pommery France	Brut Champagne	**187ml 44**
Groth Napa Valley	Sauvignon Blanc	**16/24/62**
Paco & Lola Spain	Albariño	**16/24/62**
Girlan Italy	Pinot Grigio	**14/21/54**
Loveblock Marlborough, New Zealand	Sauvignon Blanc	**15/23/60**
Alexander Valley Wines Sonoma County	Rosé	**14/21/54**
Nickel & Nickel by Far Niente Carneros	Chardonnay	**20/30/78**
Rombauer Carneros	Chardonnay	**23/35/92**

RED

Patricia Green Cellars Willamette Valley	Pinot Noir	18/27/71
Patz & Hall Sonoma County	Pinot Noir	**25/38/100**
Post & Beam by Far Niente Napa Valley	Cabernet Sauvignon	**20/30/78**
Grgich Hills Estate Napa Valley	Cabernet Sauvignon	**25/38/100**
Paolo Scavino Italy	Nebbiolo	**18/27/72**
Numanthia Termes Spain	Tempranillo	**20/30/78**
Zorzal Gran Terroir Argentina	Malbec	**16/24/62**

FINE WINES

Castello Banfi Brunello di Montalcino	Les Glories Sancerre	Groth Oakcross Red Blend
Italy	France	Oakville
34/51/132	**28/42/110**	**40/60/158**

Vintages and selections are subject to change without notice.

HAND-CHOSEN ALES

DRAFT

Russian River Brewing
STS Pilsner **9**

Flashpoint Brewing
Rotating Ale **10**

Sierra Nevada
Pale Ale **9**

Greene King Old Speckled Hen
English Special Bitter **10**

Russian River Brewing
Rotating IPA **11**

Guinness
Dark Irish Stout **10**

Deschutes Black Butte
Porter **10**

Ballast Point Sculpin
IPA **9**

Stone Delicious
IPA **10**

North Coast Laguna Baja
Mexican Dark Lager **9**

Pacifico
Mexican Lager **9**

Crispin Original
Cider **8**

NO & LOW

Athletic Brewing Run Wild
IPA **6**

Athletic Brewing Upside Dawn
Golden Ale **6**

Bitburger 0.0
German Pilsner **6**

Guinness 0
Dark Stout **6**

Heineken 0.0
Pale Lager **6**

FINE SPIRITS

Ask your server for our extended list