




LAWRY'S
THE PRIME
RIB

PRIVATE DINING

100 East Ontario Street, Chicago 60611 | Sales Dept. 312.787.5000 | LawrysOnline.com

HORS D'OEUVRES

BUFFET

Minimum order of 15 per selection, priced per person

ARTISAN CHEESE DISPLAY assorted breads and crackers	8
SEAFOOD PLATTER* chilled with seasonal oysters (2 pp), shrimp (3 pp), crab claws (3 pp)	20
FRESH SEASONAL FRUIT DISPLAY	4

PASSED ~ COLD

Minimum order of 24 pieces per selection, priced by the piece

CHINESE CHICKEN SALAD on endive	3
AHI TUNA TARTAR* Asian salsa, wasbai, cucumber	3.5
CAPRESE SKEWERS	2.75
PURPLE BELGIAN ENDIVE rich blue cream cheese, candied walnuts	2.25
DEVEILED EGGS seasonal selection	2.5
BRUSCHETTA crisp sour dough baguette, fresh Tuscan salsa, balsamic glaze and basil chiffonade garnish	3
MINI PRIME RIB SLIDERS Lawry's Whipped Cream Horseradish	4
ASPARAGUS WITH GOAT CHEESE WRAPPED IN PROSCIUTTO	3.25
AVOCADO MASH lime vinaigrette, pita chips	2
JUMBO GULF SHRIMP Lawry's Signature Cocktail Sauce	3.5

PASSED ~ HOT

Minimum order of 24 pieces per selection, priced by the piece

CRAB STUFFED MUSHROOMS	3.5
CHICKEN SAMOSAS yogurt sauce	3
VEGETABLE SPRING ROLLS spicy chili sauce	3
MINI BEEF WELLINGTON	3.5
BACON-WRAPPED SHRIMP SKEWERS	3.5
CHORIZO STUFFED DATES piquillo pepper sauce	3.25
CALAMARI REMOULADE SAUCE	3
ROASTED GARLIC MEATBALLS mushroom ragout	3
BACON SLAB	3
CHICKEN SATAY coconut and curry marinated skewers, spicy Thai peanut sauce	3
BACON WRAPPED SCALLOPS sweet, spicy Cajun seasoning	3.5
COCONUT SHRIMP panko and coconut dusted prawns, spicy ginger marmalade	3.25
MINI CRAB CAKES dijon aioli	3.5
STEAK SATAY sweet chili sauce	3.5
MINI BAKED POTATOES sour cream, chives and bacon	3.25
STUFFED MUSHROOMS Fontina and Lawry's Creamed Spinach (bacon)	3.25
CORN FRITTERS chipotle aioli	2.5

* Requires 48 hour advance notice | Prices subject to change, tax and 2% service fee

PRIX FIXE HOT LUNCHEON

33

Minimum 15 guests | Additional fees per person

Includes Hot Sourdough Bread Service, Salad, Entrée, Dessert, Coffee or Hot Tea

SALAD

LAWRY'S FAMOUS SPINNING BOWL SALAD

Romaine and iceberg lettuce, baby spinach, shredded beets, egg, sourdough croutons, Vintage Dressing

ENTRÉE Limit 4 selections, one per category

ROAST PRIME RIBS OF BEEF Offer one size or a variety of cuts: includes mashed potatoes, creamed spinach, creamed corn, au jus, whipped cream horseradish, Yorkshire pudding

CALIFORNIA CUT 6 oz., smaller cut for lighter appetites

SILVER CART CUT 8 oz., not too big, not too small add 10

LAWRY'S CUT 10 oz., our traditional and most popular add 12

STEAK includes mashed potatoes, creamed spinach, creamed corn

CENTER CUT FILET 8 oz., char-grilled add 10

FISH includes seasonal preparation with vegetables

SCOTTISH SALMON

CHEF'S SEASONAL SEAFOOD SELECTION*

POULTRY includes seasonal vegetables and mashed potatoes

HERB ROASTED CHICKEN BREAST*

VEGETARIAN does not include potatoes or side vegetables

CHEF'S SEASONAL RISOTTO

DESSERT Select one

LAWRY'S FAMOUS CHOCOLATE LAYER CAKE

KEY LIME TART

RASPBERRY ENGLISH TRIFLE

C.C. BROWN'S HOT FUDGE SUNDAE SAMPLER

NEW YORK CHEESECAKE

OPTIONS & SUBSTITUTIONS Select one

FISH COURSE jumbo gulf shrimp or single lobster tail add 16 | 18

BAKED POTATO instead of mashed potatoes add 7

FRESH ASPARAGUS instead of vegetables add 4

* Entrée counts required

Prices subject to change | 2% Service fee (.66), 11.5% tax (4.56), 18% gratuity (5.94): Total per guest, 44.16

PRIX FIXE DINNER

65

Minimum 15 guests | Additional fees per person

Includes Hot Sourdough Bread Service, Salad, Entrée, Dessert, Coffee or Hot Tea

SALAD

LAWRY'S FAMOUS SPINNING BOWL SALAD

Romaine and iceberg lettuce, baby spinach, shredded beets, egg, sourdough croutons, Vintage Dressing

ENTRÉES

 Limit 4 selections, one per category

ROAST PRIME RIBS OF BEEF

 Offer one size or a variety of cuts:

includes mashed potatoes, creamed spinach, creamed corn, au jus, whipped cream horseradish, Yorkshire pudding

SILVER CART CUT 8 oz., not too big, not too small

LAWRY'S CUT 10 oz., our traditional and most popular add 4

DIAMOND JIM BRADY 16 oz., extra thick, bone in add 15

BEEF BOWL CUT 24 oz., double size cut, bone in add 21

STEAK

 includes scalloped potatoes, crispy onions

CENTER CUT FILET 8 oz., char-grilled add 4

RIB EYE STEAK 14 oz. add 7

FISH

 includes seasonal preparation with vegetables

SCOTTISH SALMON

CHEF'S SEASONAL SEAFOOD SELECTION*

POULTRY

 includes seasonal vegetables and mashed potatoes

HERB ROASTED CHICKEN BREAST*

VEGETARIAN

 does not include potatoes or side vegetables

CHEF'S SEASONAL RISOTTO

DESSERT

 Select one

STICKY TOFFEE PUDDING | NEW YORK CHEESECAKE | KEY LIME TART

RASPBERRY ENGLISH TRIFLE | LAWRY'S FAMOUS CHOCOLATE LAYER CAKE

SIGNATURE CHOCOLATE CART white chocolate mousse, fresh berries add 9

OPTIONS & SUBSTITUTIONS

 Select one

FISH COURSE jumbo gulf shrimp or single lobster tail add 16 | 18

BAKED POTATO in place of mashed potatoes add 7

FRESH ASPARAGUS in place of vegetables add 3

* Entrée counts required

Prices subject to change | 2% service fee (1.30), 11.5% tax (8.98), 18% gratuity (11.70): Total per guest, 86.98

A COLORFUL HISTORY

THE McCORMICK MANSION

Chicago's McCormick Mansion has a long and colorful history as one of the city's great architectural landmarks. It has undergone many fascinating, if sometimes radical, changes over its two storied centuries.

L. Hamilton McCormick (nephew of Cyrus McCormick, business leader and patent holder of the mechanical reaper) and his wife, Constance Plummer McCormick from Canterbury, England, commissioned the building of a four-story Italian Renaissance home on the corner of Ontario and Rush Streets in 1881. The mansion, built with bricks individually wrapped in straw and imported from Belgium, featured grand fireplaces, splendid woodwork and broad, winding staircases. Mrs. McCormick became one of the city's great hostesses as she regularly entertained society leaders and the occasional foreign dignitary like the Duke of Kent and the Prince of Wales in the fourth floor ballroom, which could accommodate 400 guests.

Following the death of Mr. McCormick in 1934, the house was leased to Peter Nuytens, local artist and owner of Chez Pierre restaurant, who transformed the ballroom into the Continental Casino, a members-only nightclub. Upon arrival, guests were handed long tobacco pipes to enjoy as they passed through incense filled rooms. What was once the mansion's library became a vast wine room decorated with Chinese grillwork and eerily lit red and green. A huge Buddha, majestically seated in a gold lined cupboard, formally a bookcase, cast his serene gaze upon the revelers.

In 1937, another Chicago restaurateur, Danish born Fredrik Chramer, took over the mansion, added significant square footage and a commanding facade and remodeled the interior in Swedish Modern style. The royal blue, gold and pink dining rooms he created became the setting for The Kungsholm Restaurant. Its \$1.85 Smorgasbord was considered the height of fine dining, "not merely a buffet dinner, but an artistic achievement."

At first, he made the mansion's ballroom into his own private movie theater, unusual today but surprisingly so in Depression era Chicago. In 1940, inspired by the puppet shows he loved as a child in Denmark, Chramer turned the space into what would become the internationally known Kungsholm Puppet



Theater. Over the years, his unique 13-inch tall handcrafted stringless puppets, operated by puppeteers on rolling stools beneath the floor, would entertain over a million people with elaborately staged puppet operas. Admission was free to all children who dined at the restaurant.

Unfortunately, a fire destroyed the theater in 1947. Chramer finally yielded to popular demand and rebuilt it five years later as a new puppet theater modeled after the Paris Opera House.

Soon after Chramer's death, the Fred Harvey restaurant chain took over the building, continuing the puppet shows on a smaller scale and converting the Kungsholm Restaurant into Shipwreck Kelly's. In 1971, the stage was revamped and reopened as the New Theater at the Kungsholm, a professional theater — featuring human actors. The lunchtime performance package included a meal. Unfavorably reviewed, both the restaurant and the New Theater soon folded.

Lawry's The Prime Rib brought its first restaurant outside of California to Chicago when it found a home in the McCormick Mansion in 1974. The interiors were extensively remodeled, bringing back the elegance of the original McCormick era along with the incomparable atmosphere of the Kungsholm. The sloped floor of the former theater was raised and leveled to accommodate Lawry's famous silver carts. Successive renovations, like the 2014 transformation of the Prime Rib's Edwardian Room into the SideDoor gastropub, have modernized the restaurant without sacrificing the mansion's style.

Over the years, Lawry's The Prime Rib, Chicago has earned a national reputation as a one-of-a-kind dining destination. The restaurant's enduring respect for the heritage of the McCormick Mansion ensures that guests will enjoy its history for many years to come.



WINDSOR ROOM

180 GUESTS

The dramatic domed ceiling, warm woods and elegant mirrored panels lend a theatrical flair to this grand room and provide a memorable backdrop for parties of up to 180 guests.



WINDSOR NORTH

50 GUESTS

The perfect room for an intimate social gathering or business meeting. Enclosed by French doors, this room offers versatile seating for up to 50 guests.





CLUB ROOM

40 GUESTS

The perfect room for an intimate social gathering or business meeting. The Club Room features richly appointed, hand-carved woodwork with the versatility of both booths and expandable dining tables to accommodate up to 40 guests.



REGENT'S ROOM

100 GUESTS

This popular, spacious room occupies the top floor of our restaurant and affords maximum privacy for your meeting or event. Accommodating groups of 10 to 100 guests, it features an adjoining bar and dance floor, flexible seating. Not handicap accessible.

