

APPETIZERS

Jumbo Shrimp Cocktail
CLASSIC COCKTAIL SAUCE 19

Bacon Wrapped Medjool Dates
GOAT CHEESE, PISTACHIO, PECAN WOOD
SMOKED BACON, BALSAMIC GLAZE 14

Charcuterie Board
SEASONAL MEATS & CHEESES 19

Avocado Fries
CHILI LIME AIOLI 15

Jumbo Lump Crab Cakes
RADISH, ARUGULA SALAD, REMOULADE 21

Lobster Deviled Eggs
CHIVES 17

Calamari
CARROTS, CHILIES, HOUSE-MADE
COCKTAIL & REMOULADE SAUCES 14

Escargot
HERBED BUTTER, PANKO BREADCRUMBS,
TOAST POINTS 15

SALADS & SOUPS

Lawry's Famous Spinning Bowl
BABY SPINACH, ROMAINE, ICEBERG, CROUTONS,
SHOESTRING BEETS, EGG, VINTAGE DRESSING 9

Lawry's Caesar
LITTLE GEMS, PARMIGIANO-REGGIANO,
CAPERS, CROUTONS, CAESAR DRESSING.
REQUEST ANCHOVIES 10

House Wedge
NUESKE'S BACON, POINT REYES BLUE, CHERRY
TOMATOES, SCALLIONS, BABY ICEBERG, EGG,
BLUE CHEESE & VINTAGE DRESSINGS 13

Premier
BOSTON & ROMAINE LETTUCE, TEXAS PECANS,
CRISP BACON, GRUYÈRE CHEESE, SOURDOUGH
CROUTONS, ITALIAN BALSAMIC VINAIGRETTE 11

Lobster Bisque
RICH, SAVORY HOUSE SPECIALTY 12

LAWRY'S TAKE ON THE CLASSICS

WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

Grilled Filet Mignon
8oz / 12oz, AU GRATIN
POTATOES 56 / 72

The Lawry's Prime Ribeye
22oz BONE-IN, AU GRATIN
POTATOES, CRISPY ONIONS 69

Prime New York Strip
14oz, AU GRATIN POTATOES,
CRISPY ONIONS 62

Dry-aged Texas Strip
16oz, AU GRATIN POTATOES,
CRISPY ONIONS 72

Broiled Verlasso Salmon
SWEET POTATO & KALE HASH,
CHIMICHURRI SAUCE 42

Chilean Sea Bass
BROCCOLINI, ROMESCO
SAUCE 55

Broiled Atlantic
Lobster Tails Trio
ROASTED RED POTATOES,
DRAWN BUTTER 62

Petite Surf & Turf
6oz FILET, 4oz LOBSTER TAIL,
ROASTED RED POTATOES,
DRAWN BUTTER 68

Double Cut Lamb Chops
ROASTED RED POTATOES,
ROSEMARY BORDELAISE MKT

Crispy Roasted Chicken
HALF OF A JIDORI BIRD,
ROASTED RED POTATOES,
NATURAL PAN JUS 41



LAWRY'S CLASSIC PRIME RIB DINNER

California Cut
FOR LIGHTER
APPETITES
46

English Cut
THREE THIN
SLICES
48

Lawry Cut
OUR TRADITIONAL
AND MOST
POPULAR
53

Diamond
Jim Brady Cut
AN EXTRA-THICK
PORTION, BONE-IN
65

Beef Bowl
Double Cut
DOUBLE SIZED,
BONE-IN
75

◆◆ INCLUDES ◆◆

Lawry's Famous
Spinning Bowl Salad

Buttery
Mashed Potatoes

Classic
Yorkshire Pudding

Lawry's Whipped
Cream Horseradish

CHEF'S HICKORY SMOKEHOUSE

Smoked Filet Mignon
8oz SEARED,
AU GRATIN POTATOES 57

Smoked Tomahawk Pork Chop
12oz, ROASTED RED POTATOES,
APPLE CIDER JUS 45

Smoked Prime Ribeye
14oz GRILLED, GARLIC MASHED
POTATOES, CRISPY ONIONS 58

WE HAVE PROUDLY SERVED CERTIFIED ANGUS BEEF® BRAND FOR OVER 30 YEARS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ACCOMPANIMENTS

Single Broiled Lobster Tail
4OZ, ADD TO ANY ENTREE 19

Mac & Cheese
SMOKED GOUDA 12

Au Gratin Potato 10

Sweet Potato & Kale Hash 11

Broccolini 12

Iron Skillet Mushrooms
SEASONAL MUSHROOMS,
GARLIC, FRESH HERBS 11

Shaved Brussels Sprouts
PICKLED RED ONION, GARLIC,
LEMON JUICE 14

Lawry's Classic Baked Potato
NUESKE'S BACON, BUTTER,
CHIVES, SOUR CREAM 12

Grilled Asparagus
BÉARNAISE 13

CART SIDES

Creamed Spinach
SPICES, BACON, ONION 7

Creamed Corn
RICH AND CREAMY 7

Mashed Potatoes
IDAHO POTATOES, BUTTER 7

SAUCES & BUTTERS

EACH 4 OR SELECT THREE 9

Red Wine & Shallot Butter

Beef Fat Béarnaise | Truffle Butter
Chimichurri | Roasted Jalapeño Relish

COCKTAILS

Meat & Potato Martini

CHOPIN POTATO VODKA, HORSERADISH
AND PRIME RIB-STUFFED OLIVES,
SHAKEN TABLESIDE 18

Fresh Raspberry Martini

STOLI RAZBERI VODKA, MUDDLED
RASPBERRIES, LEMON JUICE 16

Dallas Mule

WHEATLEY VODKA, BUNDABERG
GINGER BEER, LIME JUICE 13

English Harvest

HENDRICK'S GIN, BRANDY,
APPLE CIDER, ORGEAT 15

Lawry's Margarita

CORAZON TEQUILA, GRAND MARNIER,
COINTREAU, LIME JUICE, ORANGE JUICE, AGAVE
NECTAR, LAWRY'S SEASONED SALT RIM 15

Blueberry Hills Smash

MAKER'S MARK BOURBON, MUDDLED
BLUEBERRIES, MINT-LIME JUICE,
SIMPLE SYRUP, BLUEBERRY SHRUB 15

Carthusian Sazerac

HIGH WEST RYE WHISKEY, CHARTREUSE,
ANGOSTURA AND COCOA BITTERS 14

Blue Hawaiian

PARROT BAY COCONUT RUM, PINEAPPLE AND
LEMON JUICE, BLUE CURACAO 14

Smoked Maple Old Fashioned

WOODFORD RESERVE, ORANGE AND ANGOSTURA
BITTERS, KATONICA FARMS MAPLE SYRUP,
CHERRYWOOD SMOKE 18

WINES BY THE GLASS

6OZ/9OZ/BOTTLE

CHAMPAGNE & SPARKLING

N.V. La Marca,
Prosecco
ITALY 13/51

N.V. Tattinger,
Brut
FRANCE 20/82

CHARDONNAY

2019 DAOU Vineyards
PASO ROBLES 14/20/54

2015 Jordan
RUSSIAN RIVER VALLEY 20/29/79

OTHER WHITES & ROSÉ

2017 King Estate,
Pinot Gris
WILLAMETTE VALLEY 13/19/51

2016 The Seeker,
Riesling
GERMANY 14/20/54

2020 Duckhorn,
Sauvignon Blanc
NAPA VALLEY 18/25/71

CABERNET SAUVIGNON

2019 DAOU Vineyards
PASO ROBLES 14/20/54

2018 Alexander Valley Vineyards
ALEXANDER VALLEY 16/22/62

2018 Hess, Allomi
NAPA VALLEY 20/28/79

PINOT NOIR

2019 Ken Wright Cellars
WILLAMETTE VALLEY 19/27/74

2017 Patz & Hall
SONOMA COAST 20/29/79

MERLOT

2017 Chateau Ste. Michelle,
Indian Wells
COLUMBIA VALLEY 14/20/54

2018 Charles Krug
NAPA VALLEY 15/20/59

OTHER REDS & RED BLENDS

2018 Zolo, Malbec
MENDOZA 12/17/46

2019 Conundrum Red Blend
CALIFORNIA 14/20/54

2019 The Prisoner
NAPA VALLEY 25/35/99

BEERS

DOMESTIC BOTTLES

5.5 EACH

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Budweiser

PREMIUM BOTTLES

6.5 EACH

Shiner Bock

Samuel Adams Boston Lager

Dos XX

Corona

Bass

Stella Artois

Heineken

Blue Moon

Stone IPA

Guinness

Revolver Blood & Honey

DRAFT

Blanche de Bruxelles 7

Chimay White 11

Ten Fidy Imperial Stout 10

Oak Highlands Rotating MKT