

## APPETIZERS

### Lawry's Seafood Tower\*

JUMBO SHRIMP, OYSTERS,  
ALASKAN KING CRAB, PEI MUSSELS,  
CHERRYSTONE CLAMS,  
TRADITIONAL ACCOMPANIMENTS  
FOR TWO TO THREE **MKT**  
FOR FOUR TO SIX **MKT**

### Shucked Fresh Oysters on Ice\*

TRADITIONAL SAUCES AND GARNISHES  
SIX **21** TWELVE **42**

### Alaskan King Crab Legs

SERVED WARM WITH DRAWN BUTTER AND  
REMOULADE HALF LB. **MKT** ONE LB. **MKT**

### Crab Cakes

ARUGULA SALAD, LEMON **23**

### Jumbo Shrimp Cocktail

CLASSIC COCKTAIL SAUCE **21**

### Golden Fried Calamari

LAWRY'S REMOULADE **16**

### Cheesy Onion Fondue

GRUYÈRE, SHERRY WINE,  
SOURDOUGH TOAST **12**

### Shrimp, Corn & Jalapeño Fritters

LAWRY'S REMOULADE **15**

## SALADS

### Lawry's Famous Spinning Bowl Salad

SPINACH, ROMAINE, ICEBERG,  
SHOESTRING BEETS, CROUTONS, EGG,  
VINTAGE DRESSING **9**

### House Wedge

NUESKE'S BACON, POINT REYES BLUE, CHERRY  
TOMATOES, SCALLIONS, BABY ICEBERG,  
EGG, BLUE CHEESE, VINTAGE DRESSING **14**

### Roasted Beets & Goat Cheese

SEASONAL CITRUS,  
CREAMY MUSTARD DRESSING **14**

## LAWRY'S TAKE ON THE CLASSICS

### Charbroiled Filet Mignon\*

8oz, GARLIC CONFIT **53**

### Salmon Rockefeller\*

SKUNA BAY SALMON, SAUTÉED  
SPINACH, SCAMPIED SHRIMP **41**

### The Lawry's Prime Ribeye\*

22oz, BONE-IN **75**

### Trio of Lobster Tails

CHARRED LEMON, DRAWN BUTTER **51**

### Crispy Roasted Chicken

HALF OF A JIDORI BIRD,  
WILTED RAINBOW CHARD **33**

### Prime New York Strip\*

14oz **63**

### Portobello Mushroom Steak

WILTED CHARD, FARRO,  
SEASONAL MUSHROOMS **29**



## 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

## A LA CARTE PRIME RIB

INCLUDES AU JUS, WHIPPED CREAM HORSERADISH, YORKSHIRE PUDDING

California  
Cut

**39**

English  
Cut

**41**

Lawry  
Cut

**45**

Diamond  
Jim Brady Cut

**58**

Beef Bowl  
Double Cut

**68**

## SAUCES & BUTTERS

Red Wine & Shallot Butter **4** | Beef Fat Béarnaise\* **4** | Blue Cheese **4**

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

## SOUPS

### Cauliflower Soup

VANILLA, LEMON, TOASTED  
ALMONDS **9**

### Lobster Bisque

LOBSTER MEAT, CHIVES **12**

## SIDES

### Garlic Shrimp

LEMONY BUTTER, HERBS **19**

### Cold Water 4oz Lobster Tail

WHITE WINE, BUTTER, HERBS **23**

### Iron Skillet Seasonal Mushrooms

GARLIC, FRESH HERBS **12**

### Grilled Asparagus\*

BÉARNAISE **13**

### Bacon Braised Kale

GARLIC CONFIT, LEMON **10**

### Roasted Root Vegetables

SPICED BUTTER, FRESH HERBS **10**

### Crispy Onions

LAWRY'S SEASONED SALT **6**

### Lawry's Classic Baked Potato

NUESKE'S BACON, BUTTER,  
CHIVES, SOUR CREAM **12**

### Lawry's Fries

LAWRY'S SEASONED SALT **9**

### Mac & Cheese

FOUR CHEESES **12** | TRUFFLED **19**

## CART SIDES

Creamed Corn **7**

Creamed Spinach **7**

Mashed Potatoes **7**

## COCKTAILS

### Lawry's Signature Meat & Potato Martini 18

CHOPIN VODKA, TWO PRIME RIB AND  
HORSERADISH STUFFED OLIVES, SHAKEN

### Raspberry Beret 16

STOLI RAZBERI VODKA,  
RASPBERRY PUREE, LEMON JUICE

### Moscow Mule 16

WHEATLEY VODKA, LIME JUICE,  
BUNDABERG GINGER BEER

### Mango Mojito 15

PARROT BAY MANGO RUM, MANGO PUREE,  
LIME JUICE, MUDDLED MINT, SPRITZ OF SODA

### White Cranberry Cosmopolitan 15

WHEATLEY VODKA, TRIPLE SEC, SPLASH  
OF LIME, HIBISCUS SUGAR RIM AND FLOWER

### Vegas Heart 17

CHINACO ANEJO TEQUILA, PASSION FRUIT,  
POMEGRANATE, BLOOD ORANGE, LIME SOUR,  
SPRITZ OF SPRITE, TAJIN RIM

### Lawry's Seasoned Bloody Mary 15

WHEATLEY VODKA, HOUSEMADE BLOODY  
MARY MIX, LAWRY'S SEASONED SALT RIM,  
WITH CELERY, OLIVE AND LIME GARNISHES

### Mai Tai 15

APPLETON ESTATE RUM, BACARDI GOLD RUM,  
ORANGE CURACAO, ORGEAT SYRUP, LIME AND  
PINEAPPLE JUICE, AND A MYER'S DARK RUM FLOAT

### The Bramble 18

CLASSIC LONDON COCKTAIL: HENDRICK'S GIN,  
LEMON JUICE, CREME DE MURE, CRUSHED ICE,  
WITH A RASPBERRY CAVIAR GARNISH

### Signature Margarita 17

CORAZON REPOSADO TEQUILA, LIME SOUR,  
ORANGE JUICE, SPLASH OF ORGEAT, WITH  
A COINTREAU AND GRAND MARNIER FLOAT

### Woodford Old Fashioned 17

WOODFORD RESERVE, ORANGE AND  
ANGOSTURA BITTERS, SIMPLE SYRUP

## WINE BY THE GLASS & BOTTLE

6 OZ / 9 OZ / BOTTLE

### CHAMPAGNE & SPARKLING

5 OZ / BOTTLE

La Marca 12/46  
ITALY

Castello De Poggio  
Moscato d'Asti 12/46  
ITALY

Domaine Chandon Brut  
Classic 14/63  
NAPA

Moët & Chandon Impérial,  
Extra Dry 25/120  
FRANCE

### CHARDONNAY

Rutherford Wine Co  
Lawry's Private Selection 11/17/43  
NAPA

Rodney Strong 13/20/50  
CHALK HILL 2017

### SAUVIGNON BLANC

Kim Crawford 15/23/58  
MARLBOROUGH, NZ 2020

Duckhorn 19/29/77  
NAPA 2018

### MORE WHITES & ROSÉ

White Zinfandel, Beringer 10/14/38  
CALIFORNIA

Provence 12/18/46  
FRANCE 2019

Riesling, Monchhof 14/21/54  
MOSEL, GERMANY 2017

Rosé, Maison Salya 12/18/46  
FRANCE 2019

Pinot Grigio, Santa  
Margherita 18/27/71  
ITALY 2019

### CABERNET SAUVIGNON

Rutherford Wine Co,  
Lawry's Private Selection 11/17/43  
NAPA

Duckhorn, Decoy 15/21/56  
CALIFORNIA 2018

Rodney Strong, Alexander 16/24/61  
SONOMA 2016

Jordan 33/46/128  
ALEXANDER VALLEY 2016

### MERLOT

Rutherford Wine Co,  
Lawry's Private Selection 11/17/43  
NAPA

Chateau Ste Michelle,  
Indian Wells 14/21/56  
COLUMBIA VALLEY 2017

Rodney Strong 16/24/61  
SONOMA 2016

Caymus, Emmollo 18/27/71  
NAPA 2018

### PINOT NOIR

Hahn SLH Estate 14/21/54  
SANTA LUCIA 2018

Rodney Strong 17/26/66  
RUSSIAN RIVER VALLEY 2017

King Estate 19/29/77  
WILLAMETTE VALLEY 2017

Goldeneye 27/38/104  
ANDERSON VALLEY 2017

### ZINFANDEL

Old Vines, St. Francis 17/26/66  
SONOMA 2018

Juvenile, Turley 19/29/77  
DRY CREEK VALLEY 2018

### MERITAGE & BLENDS

Red Blend,  
Conundrum 15/23/58  
CALIFORNIA 2018

Pure Paso 17/25/64  
PASO ROBLES 2017

Bordeaux,  
Chateau Boutisse 22/33/86  
SAINT-ÉMILION, FRANCE 2016

### MORE REDS

Sweet Italian Red,  
Stella Rosa 11/17/43  
ITALY

Malbec, Piatelli 12/18/46  
MENDOZA, ARGENTINA 2019

Banfi Chianti Classico 13/20/50  
ITALY 2017

Malbec, Red Schooner  
Voyage 9, Caymus 18/27/71  
MENDOZA, ARGENTINA

## BEER

### DRAFT

16 OZ / 22 OZ

Tenaya Creek Nut Brown 9/12.5  
LIGHT BROWN ALE, MALTY,  
DARK ROASTED NUT FLAVOR

Stella Artois BELGIAN LAGER 9/12.5

Samuel Adams SEASONAL 9/12.5

Guinness IRISH DRY STOUT 9/12.5

Tenaya Creek 702 10/14  
PALE ALE, LOCALLY BREWED,  
CITRUS AND PINEY HOPS

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

### BOTTLED

Buckler 5.5  
NON-ALCOHOLIC PALE LAGER

Budweiser | Bud Light 6

Coors Light 6

Corona 7

Amstel Light LAGER 7

Heineken HOLLAND LAGER 7

Newcastle Brown ENGLISH ALE 7.5

Blue Moon BELGIAN WHITE 7.5

805 Blonde Ale 7.5

Ballast Point Sculpin IPA 10

Weihenstephanor Hefe Weissbier 10

Chimay "Première" Trappist Ale 15

Lindeman's Framboise Lambic 20

### HARD CIDER

Angry Orchard Cider 7.5