



## APPETIZERS

Jumbo Shrimp Cocktail  
CLASSIC COCKTAIL SAUCE 19

Golden Fried Calamari  
LAWRY'S REMOULADE 16

Cheesy Onion Fondue  
GRUYERE, SHERRY WINE,  
SOURDOUGH TOAST 12

Fresh Shucked Oysters On Ice\*  
TRADITIONAL SAUCES AND GARNISHES  
SIX 21 / TWELVE 42

## SOUPS

French Onion 7

Lobster Bisque  
LOBSTER MEAT, CHIVES 10

Prime Rib Chili\* 8

## SALADS

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

Lawry's Caesar\*  
LITTLE GEMS, PARMIGIANO REGGIANO,  
CAPERS, CROUTONS, CAESAR DRESSING.  
ANCHOVIES UPON REQUEST 12  
TURKEY 15 / PRIME RIB 18 / JUMBO SHRIMP 18

Grilled Salmon Salad  
SPINACH, ROMAINE, ICEBERG, SUGAR SNAP  
PEAS, CUCUMBER, ASPARAGUS, TOMATO,  
CHAMPAGNE VINAIGRETTE DRESSING 19

## CLASSICS

Roast Turkey Platter  
MASHED POTATOES, GRAVY, CORNBREAD  
STUFFING, CREAMED CORN OR SPINACH 19

Salmon Rockefeller\*  
SKUNA BAY SALMON, SAUTÉED  
SPINACH, SCAMPIED SHRIMP 34

BBQ Beef Ribs  
LAWRY'S FRIES 19

## PRIME RIBS OF BEEF\*

INCLUDES YORKSHIRE PUDDING, AU JUS,  
WHIPPED HORSE RADISH AND  
CHOICE OF TWO: MASHED POTATOES,  
CREAMED CORN, CREAMED SPINACH

Luncheon Cut  
FOR LIGHTER APPETITES 33

English Cut  
THREE THIN SLICES 35

Lawry Cut  
TRADITIONAL AND MOST  
POPULAR 39

Diamond Jim Brady Cut  
AN EXTRA-THICK PORTION,  
BONE IN 53

Beef Bowl Cut  
DOUBLE SIZED, BONE IN 63

Choice of Prime Rib Cut  
& One Broiled  
Cold Water Lobster Tail  
ADD 21 TO PRICE OF CUT

## SIGNATURE SANDWICHES

INCLUDES LAWRY'S POTATO CHIPS  
AND ONE SIDE:  
PASTA SALAD, POTATO SALAD OR  
COLESLAW (WITH PEANUTS)

Lawry's Prime Rib Original\*  
6 OZ. PRIME RIB, AU JUS,  
WHIPPED CREAM HORSE RADISH 19

Roast Turkey 15

Lawry's Certified Angus Beef Burger\*  
1/2 LB. CHUCK BRISKET BLEND,  
BABY ICEBERG, RED ONION,  
HEIRLOOM TOMATO, GARLIC PICKLE 22

## SIDES

Lawry's Potato Chips 4

Lawry's Fries  
TOSSED IN LAWRY'S  
SEASONED SALT 9

Creamed Corn or Creamed Spinach 7

Iron Skillet Mushrooms 7

WE SERVE THE VERY BEST CERTIFIED ANGUS BEEF® BRAND

\*Thoroughly cooking food of animal origin reduces the risk of food-borne illness. Young children, elderly and individuals with certain health conditions may be at a higher risk if foods are consumed raw or undercooked.

# COCKTAILS

## Lawry's Signature Meat & Potato Martini 18

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

### Raspberry Beret 16

STOLICHNAYA RASPBERRY 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 ANJEO 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: HENDRICKS 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