


ROAST PRIME RIBS OF BEEF AUJUS



Every standing rib roast at Lawry's The Prime Rib is specially selected, then aged and roasted for natural tenderness 

PRIME RIB DINNER INCLUDES:

The Famous Original Spinning Bowl Salad  

Crisp romaine and iceberg lettuce, baby spinach, shredded beets, chopped eggs and croutons, tossed with our exclusive Vintage Dressing

Mashed Potatoes

American favorite - whole potatoes, cooked, then whipped with milk and butter

Yorkshire Pudding  

Baked in small skillets until puffy and golden brown

Whipped Cream Horseradish 

Our famous recipe of grated fresh horseradish and seasoned whipped cream - uniquely Lawry's

CALIFORNIA CUT

A smaller cut for lighter appetites

\$39

ENGLISH CUT

Three thin slices deftly carved to heighten the rich beef flavor

\$41

LAWRY CUT

Our traditional and most popular cut

\$44

DIAMOND JIM BRADY CUT

An extra-thick portion that includes the rib bone

\$55

BEEF BOWL CUT

A double sized cut with the rib bone, as served to the Rose Bowl and Cotton Bowl teams

\$59

12 oz. cut \$47

22 oz. cut \$55

THE LAWRY'S RIBEYE

Slow roasted prime rib, including the rib bone, seared to perfection, served with scalloped potatoes, crispy fried onions and Cabernet sauce

\$42

FILET MIGNON

An 8 oz. char-grilled filet mignon, Bordelaise sauce, Accompanied with potato and seasonal vegetable

\$26

CHEF'S DAILY VEGETARIAN SPECIAL

Served with The Famous Original Spinning Bowl Salad

BEVERAGE



BOTTLED WATERS
Voss- Still and sparkling

\$4/7

REPUBLIC OF TEA
Ginger Peach, Raspberry Quince

\$5

CAPPUCCINO

\$4.5

ESPRESSO

\$3.5



SPARKLING WINES

NV Pierre Delize, Blanc de Blancs
France
NV Veuve Clicquot, Brut,
France

WHITE WINES

2009 Piesporter Michelsber Leonard Kreuzsch
Germany
2010 Pinot Grigio, A - Mano
Italy
2009 Sauvignon Blanc, Raymond
Napa Valley, California

RED WINES

2009 Pinot Noir, Irony
Monterey, California
2008 Shiraz, Red Knot
South Australia
2008 Merlot, Casa Lapostolle
Rapel Valley, Chile
2007 Merlot, Matanzas Creek
Bennett Valley, California
2007 Merlot/Cabernet, Cain Cuvee
Napa Valley, California
2008 Cabernet Sauvignon, 337
Lodi, California
2008 Cabernet Sauvignon, Newton
Napa, California
2008 Meritage, Murrieta's Well, 'The Spur'
Livermore Valley, California

"Prices and items subject to change"



All Fresh Seafood entrées include
The Famous Original Spinning Bowl Salad

Market Price

FRESH FISH OF THE DAY

A special preparation created daily by our Chef,
served with fresh garden vegetables

\$48

ATLANTIC LOBSTER TAILS 🍷

A trio of broiled lobster tails, served with drawn butter
and fresh garden vegetables

One tail: add \$14
Two tails: add \$26

LOBSTER AND PRIME RIB 🍷

Enjoy broiled lobster tails, paired with your choice of cut from the cart.

DINNER ACCOMPANIMENTS 

JUMBO SHRIMP COCKTAIL

Five large shrimp served with spicy cocktail sauce
Served as an appetizer

\$16

SIZZLING SKILLET OF MUSHROOMS

Shiitake, oyster, button and crimini mushrooms
sautéed in butter, garlic and fresh herbs

\$8

LAWRY'S BAKED IDAHO POTATO

Amplly sized, served with butter, bacon, chives and
sour cream...easily shared

\$7

AU GRATIN POTATOES

FRESH ASPARAGUS

Served with hollandaise sauce

\$6

CREAMED SPINACH 🍷

Seasoned with spices, bacon and onion

\$9

CREAMED CORN 🍷

BUTTERED PEAS

\$7

\$7

\$5

DESSERTS

Our baked desserts are made fresh daily on the premises
by our own pastry chef
Suggested pairings are listed below, at an additional cost

COCONUT BANANA CREAM PIE

Old fashioned vanilla cream center, loaded with ripe
banana slices, served in a rich toasted coconut

\$8

and butter crust <i>Navan Madagascar Vanilla Bean-Infused Cognac</i>	\$8
LAWRY'S APPLE PIE Tart apple slices in cinnamon and brown sugar with pecan streusel topping <i>Lecompte Calvados XO</i>	\$8
CRÈME BRULÉE Caramelized vanilla bean custard with fresh berries <i>Grand Marnier</i>	\$8.5
C.C. BROWN'S HOT FUDGE SUNDAE 🍫 This delicious ice cream parlor sundae was originally created in 1906. Prepared table side with Häagen-Dazs vanilla ice cream, toasted almonds, whipped cream and C.C. Brown's Hot Fudge	\$7
C.C. BROWN'S HOT FUDGE First produced in 1906 and believed to be the original hot fudge sauce. Enjoy at home in 10.5 oz. jars	\$5
HÄAGEN-DAZS® ICE CREAM Vanilla, Chocolate or Coffee	\$3.5
ESPRESSO	\$4.5
CAPPUCCINO	\$18
ROASTED PRIME RIBS OF BEEF 5 oz. Cut, served with our Famous Spinning Bowl Salad, Mashed Potatoes & Gravy, A Choice of Creamed Corn, Creamed Spinach or Buttered Peas. With Whipped Cream Horseradish and Yorkshire Pudding	
These selections include French fries, pickles, a glass of milk or soda, and a scoop of ice cream or sorbet	\$9
LAWRY'S JR. CARVER CHEESEBURGER	\$9
CHICKEN FINGERS Honey Mustard & BBQ Sauces	\$9
GRILLED CHEESE on white Brioche	\$9
MAC 'N CHEESE Cheddar & American	

PRIME FINDS

The following wines are selected for their exceptional quality and value

2008 Côtes du Rhône, Château de Montfaucon
Rhône, France
2006 Chianti Colli Senesi, Vitanza
Italy
2009 Malbec, Punto Final
Mendoza, Argentina

2006 Merlot/Cabernet, Prima Voce

Italy

2007 Petit Sirah, Two Angels

Napa Valley, California

We Also Are Proud To Feature Lawry's Private Selection Wines

Produced For Us, By Rutherford Wine Company NV Chardonnay, Merlot & Cabernet Sauvignon