

ROAST PRIME RIBS OF BEEF AUGUS

Every standing rib roast at Lawry's The Prime Rib is USDA prime quality, aged for at least 21 days and slowly roasted for natural tenderness

PRIME RIB LUNCH INCLUDES:

The Famous Original Spinning Bowl Salad

Crisp Romaine, Iceberg Lettuce, Baby Spinach, shredded Beets, chopped Eggs and Croutons, tossed with our Exclusive Lawry's Vintage Dressing in a salad bowl spun on a bed of ice

US Idaho Mashed Potatoes

American favorite - whole Potatoes, cooked, then whipped with Milk and Butter until smooth and creamy

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 160g

A smaller cut for lighter appetites

ENGLISH CUT 200g

Three thin slices deftly carved

LAWRY'S CUT 285g

Our traditional and most popular cut

"DIAMOND JIM BRADY" CUT 450g

An extra-thick cut for hearty appetites

STARTERS

ATLANTIC LOBSTER TAIL

Nova Scotia broiled Lobster Tails with drawn Butter

One Tail | Two Tails

PAN SEARED GOOSE FOIE GRAS

JUMBO SHRIMP COCKTAIL

Five pieces

HOKKAIDO SCALLOPS

Four pieces, served with Strawberry & Mango Salsa

TRADITIONAL LUMP CRAB CAKE

Two pieces (70g each)

CHICKEN CROQUETTE

Three pieces (50g each), served with Aioli sauce

CREAM OF MUSHROOM

CLASSIC MINISTRONE



FRESH SEAFOODS

ATLANTIC LOBSTER DUO

Duo of broiled Lobster Tails with drawn Butter served with US Idaho mashed Potatoes and sautéed Vegetables

GRILLED NEW ZEALAND KING SALMON

Mushroom Risotto, Baby Carrots and Asparagus served with Kabayaki sauce

SEAFOOD PASTA

Spaghetti served with a choice of Aglio Olio, Spicy Tomato or Classic Cream sauce

FISH & CHIPS

Cajun marinated Bocourti Fillet fried till golden brown



OTHER RECOMMENDATIONS

AMERICAN WAGYU GOLD GRANDE

New York Strip Steak 300g*

US PRIME BLACK ANGUS STEAK

Filet Mignon 240g*

Rib Eye 250g*

**Weight before cooking*

Please allow 25 minutes for well-done preparation

Black pepper, Mushroom, Béarnaise or Yakiniiku sauce available upon request

TRUFFLE ROSEMARY CRUSTED LAMB

Served with Mushroom Mint Jelly, Baby Carrot Puree, Polenta and Black Pepper sauce

Please allow 20 minutes for well-done preparation

COSTA BRAVA BABY BACK PORK RIBS

Baby Back Pork Ribs cooked sous vide for 12 hours at 70°C served with Hickory Garlic sauce, US Idaho mashed Potatoes and Spring Vegetables

OVEN BAKED TRUFFLE CHICKEN ROULADE

Slow roasted Chicken Thigh stuffed with Mushroom duxelles, served with US Idaho mashed Potatoes, Ratatouille and Black Pepper sauce

All Fresh Seafoods and Other Recommended Entrées include The Famous Original Spinning Bowl Salad



ACCOMPANIMENTS

MUSHROOM SIZZLER

SILVER SIDE TRIO

Creamed Corn, Buttered Peas and Creamed Spinach

SAUTÉED GARLIC MUSHROOMS & ASPARAGUS DUO

LAWRY'S US IDAHO BAKED POTATO

TRUFFLE FRIES

CREAMED CORN

BUTTERED PEAS

CREAMED SPINACH

Seasoned with Spices, Bacon and Onion. *Contains Pork Bacon*

US IDAHO MASHED POTATOES

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