

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 DINNER 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 81
A smaller cut for lighter appetites

ENGLISH CUT 200g 96
Three thin slices deftly carved

LAWRY'S CUT 285g 121
Our traditional and most popular cut

"DIAMOND JIM BRADY" CUT 450g 181
An extra-thick cut for hearty appetites

STARTERS

ATLANTIC LOBSTER TAIL
Nova Scotia broiled Lobster Tails with drawn Butter
One Tail 33 | Two Tails 60

PAN SEARED GOOSE FOIE GRAS 40

JUMBO SHRIMP COCKTAIL 36
Five pieces

HOKKAIDO SCALLOPS 36
Four pieces, served with Strawberry & Mango Salsa

TRADITIONAL LUMP CRAB CAKE 33
Two pieces

USDA PRIME BLACK ANGUS MEATBALLS 20
Four pieces

HOMEMADE ROMA TOMATO SOUP 20

FOREST MUSHROOM SOUP 19

CLASSIC MINISTRONE 19



FRESH SEAFOODS

ATLANTIC LOBSTER DINNER 96
Trio of broiled Lobster Tails with drawn Butter served with US Idaho mashed Potatoes and sautéed Vegetables

GRILLED NEW ZEALAND KING SALMON 70
Garlic Butter Rice, seasonal Vegetables and Asparagus served with Lemon Butter sauce

OTHER RECOMMENDATIONS

AMERICAN WAGYU SNAKE RIVER FARMS
Flat Iron Steak 180g* 131

US PRIME BLACK ANGUS STEAK
Filet Mignon 240g* 90
Rib Eye 250g* 86

Please allow 25 minutes for well-done preparation; *Weight before cooking

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

TRUFFLE ROSEMARY CRUSTED LAMB 80
Served with seasoned Potato Wedges, seasonal Vegetables, Baby Carrot Puree, and choice of Black Pepper, Mushroom, Béarnaise or Yakiniiku sauce
Please allow 25 minutes for well-done preparation

COSTA BRAVA BABY BACK PORK RIBS 69
Baby Back Pork Ribs cooked sous vide for 12 hours at 70°C served with homemade Smoked Barbecue sauce, US Idaho mashed Potatoes and Spring Vegetables

CHICKEN PARMIGIANA 66
Breaded Chicken Breast topped with Mozzarella Cheese and Cajun sauce, served with seasoned Potato Wedges and sautéed Vegetables

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

ACCOMPANIMENTS



MUSHROOM SIZZLER 18

SILVER SIDE TRIO 18
Creamed Corn, Buttered Peas and Creamed Spinach

SAUTÉED GARLIC MUSHROOMS & ASPARAGUS DUO 18

LAWRY'S US IDAHO BAKED POTATO 18

TRUFFLE FRIES 18

SWEET POTATO FRIES 15

CREAMED CORN 13

BUTTERED PEAS 13

CREAMED SPINACH 13

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

US IDAHO MASHED POTATOES 13