

# 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 83

A smaller cut for lighter appetites

ENGLISH CUT 200g 98

Three thin slices deftly carved

LAWRY'S CUT 285g 128

Our traditional and most popular cut

"DIAMOND JIM BRADY" CUT 450g 188

An extra-thick cut for hearty appetites

# STARTERS

## ATLANTIC LOBSTER TAIL

Nova Scotia broiled Lobster Tails with drawn Butter

One Tail 34 | Two Tails 62

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

LOBSTER BISQUE 29

HOMEMADE ROMA TOMATO SOUP 20

FOREST MUSHROOM SOUP 19

CLASSIC MINISTRONE 19



# FRESH SEAFOODS

ATLANTIC LOBSTER DUO 76

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

GRILLED ÒRA KING SALMON 75

Baby carrot puree, US Idaho mashed potatoes and Ratatouille

FISH & CHIPS 50

Golden Snapper Fillet battered and fried till crisp & golden brown

SEAFOOD PASTA 40

Spaghetti served with a choice of Aglio Olio, Tomato or Classic Cream sauce (Spicy upon request)

# OTHER RECOMMENDATIONS



## AUSTIGE WAGYU

MS6 Wagyu Striploin 250g\* 109

Served with seasonal Vegetables, US Idaho mashed Potatoes and choice of Black Pepper, Mushroom, Béarnaise or Yakiniku sauce

## 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 Yakiniku sauce available upon request

TRUFFLE ROSEMARY CRUSTED LAMB 83

Served with seasoned Potato Wedges, seasonal Vegetables, Baby Carrot Puree, and choice of Black Pepper, Mushroom, Béarnaise or Yakiniku 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