

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

SINGAPORE CUT 130g 79
A slightly smaller cut for lighter appetites

CALIFORNIA CUT 160g 88
A smaller cut for lighter appetites

ENGLISH CUT 200g 99
Three thin slices deftly carved

LAWRY'S CUT 285g 133
Our traditional and most popular cut

"DIAMOND JIM BRADY" CUT 450g 199
An extra-thick cut for hearty appetites

STARTERS

ATLANTIC LOBSTER TAIL

Nova Scotia broiled Lobster Tails with drawn Butter

One Tail 36 | Two Tails 68

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 34
Two pieces

USDA PRIME BLACK ANGUS MEATBALLS 20
Four pieces

LOBSTER BISQUE 29

HOMEMADE ROMA TOMATO SOUP 20

FOREST MUSHROOM SOUP 19



FRESH SEAFOODS

ATLANTIC LOBSTER DUO 79

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

GRILLED ÒRA KING SALMON 78

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* 113

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* 92

Rib Eye 250g* 88

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 85

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 73

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 19

SILVER SIDE TRIO 19

Creamed Corn, Buttered Peas and Creamed Spinach

SAUTÉED GARLIC MUSHROOMS & ASPARAGUS DUO 19

LAWRY'S US IDAHO BAKED POTATO 19

TRUFFLE FRIES 19

SWEET POTATO FRIES 16

CREAMED CORN 13

BUTTERED PEAS 13

CREAMED SPINACH 13

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

US IDAHO MASHED POTATOES 13