

# 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

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

### USDA PRIME BLACK ANGUS MEATBALLS

Four pieces

### HOMEMADE ROMA TOMATO SOUP

### FOREST MUSHROOM SOUP

### CLASSIC MINISTRONE



# FRESH SEAFOODS

### ATLANTIC LOBSTER DINNER

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

### GRILLED NEW ZEALAND KING SALMON

Garlic Butter Rice, seasonal Vegetables and Asparagus served with Lemon Butter sauce

# OTHER RECOMMENDATIONS

### AMERICAN WAGYU SNAKE RIVER FARMS

USDA Flat Iron Steak 180g\*

### US PRIME BLACK ANGUS STEAK

Filet Mignon 240g\*

Rib Eye 250g\*

*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

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

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

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

### SILVER SIDE TRIO

Creamed Corn, Buttered Peas and Creamed Spinach

### SAUTÉED GARLIC MUSHROOMS & ASPARAGUS DUO

### LAWRY'S US IDAHO BAKED POTATO

### TRUFFLE FRIES

### SWEET POTATO FRIES

### CREAMED CORN

### BUTTERED PEAS

### CREAMED SPINACH

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

### US IDAHO MASHED POTATOES