

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

SIGNATURE ROASTED USDA PRIME RIB INCLUDES

LAWRY'S CLASSIC SALAD

Crisp Romaine, Iceberg Lettuce, Baby Spinach, shredded Beets, chopped Eggs and Croutons, tossed with our Exclusive Lawry's Vintage Dressing

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	119
ENGLISH CUT 200g Three thin slices deftly carved	135
LAWRY'S CUT 285g Our traditional and most popular cut	165
"DIAMOND JIM BRADY" CUT 450g An extra-thick cut for hearty appetites	243

OTHER ENTRÉES

US PRIME BLACK ANGUS STEAK

MS 6-7 WAGYU STRIPLOIN 250g* Served with US Idaho Potato Wedges and seasonal Vegetables	189
FILET MIGNON 240g*	139
RIB EYE 250g*	135
TENDERLOIN 240g* Served with US Idaho mashed Potatoes and seasonal Vegetables; Black pepper, Mushroom of	118
Béarnaise sauce available upon request	

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

SIGNATURE SIDES

SILVER SIDE TRIO Creamed Corn, Creamed Spinach and Butter Peas	19
CREAMED CORN	14
BUTTERED PEAS	14
CREAMED SPINACH Seasoned with Spices, Bacon and Onion Contains Pork Bacon	14

DESSERTS

"BE MINE" RED VELVET CAKE	26
LUE LAGOON VANILLA	26
SPONGE CAKE	

