

Roast Prime Ribs of Beef Aujus

Prime Rib Dinner includes:

The Famous Original Spinning Salad

Crisp romaine and iceberg lettuce, baby spinach, shredded beets, chopped eggs and croutons, tossed with our exclusive Vintage Dressing.

Mashed Potatoes

An American favorite - Whole Idaho potatoes, whipped with milk and butter

Yorkshire Pudding

An English popover, enjoyed with the Prime Rib's juices

Whipped Cream Horseradish

Grated fresh horseradish and seasoned whipped cream - uniquely Lawry's

The California Cut

A smaller cut for lighter appetites

The English Cut

Three thin slices deftly carved to heighten the rich beef flavor

The Lawry Cut

Our traditional and most popular cut

The Diamond Jim Brady Cut

An extra-thick portion that includes the rib bone

The Beef Bowl Cut

A double sized cut with the rib bone , as served to the Rose Bowl and Cotton Bowl teams

Lobster and Prime Rib

Twin broiled lobster tails, paired with choice of cut from the cart

~ Every standing rib roast at Lawry's The Prime Rib is U.S.D.A. Prime graded and specially selected, then aged and roasted for natural tenderness. ~

Fresh Seafood

Fresh Salmon

A special preparation created daily by our chef. Your server will describe today's selection and seasonal accompaniments.

Atlantic Lobster Tails

A trio of broiled lobster tails, served with drawn butter and fresh garden vegetables.

All seafood entrees include the Famous Original Spinning Bowl Salad.

Dinner Accompaniments

Lawry's Baked Idaho Potato

Amplly sized, served with butter, bacon, chives and sour cream ... easily shared

Fresh Asparagus

Accompanied with Bearnaise sauce

Creamed Spinach

Seasoned with spices, bacon and onion

Creamed Corn

Buttered Peas