

THE YORKSHIRE DINNER

The Famous Original Spinning Bowl Salad

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice
Served with fresh sourdough bread

Entrée

Choice of: *(Server will take order at the time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn
(Host to pre-select one vegetable for parties over50)

Fresh Atlantic Salmon Fillet

Served with a lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

Oven Roasted Free Range Chicken

Served with mashed potatoes and seasonal fresh vegetables

Dessert Selections

(Host to preselect one for the group- parties less than 30 may select two)

New York Style Cheesecake
Crème Brûlée
Sticky Toffee Pudding
Chocolate Lava Cake
Vanilla Ice Cream with fresh seasonal berries

Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea

\$63.75 per person plus sales tax and service charge

Please review page 6 for additional dinner accompaniments to enhance your menu.



THE CRESCENT DINNER

Passed Hors d'Oeuvres

Chef's selection of three hors d'oeuvres during your cocktail reception

The Famous Original Spinning Bowl Salad

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice
Served with fresh sourdough bread

Entrée

Choice of: *(Server will take order at the time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn

(Host to pre-select one vegetable for parties over 50)

Fresh Atlantic Salmon Fillet

Served with a lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

Oven Roasted Free Range Chicken

Served with mashed potatoes and seasonal fresh vegetables

Dessert Selections

(Host to preselect one for the group- parties less than 30 may select two)

New York Style Cheesecake

Crème Brûlée

Sticky Toffee Pudding

Chocolate Lava Cake

Vanilla Ice Cream with fresh seasonal berries

Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea

\$68.75 per person plus sales tax and service charge

Please review page 6 for additional dinner accompaniments to enhance your menu.

THE VINTAGE DINNER

Appetizer

Jumbo Shrimp Cocktail with a spicy cocktail sauce

The Famous Original Spinning Bowl Salad

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice. Served with fresh sourdough bread

Entrée

Choice of: *(Server will take an order at time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn

(Host to pre-select one vegetable for parties over 50)

Fresh Atlantic Salmon Fillet

Served with a lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

Oven Roasted Free Range Chicken

Served with mashed potatoes and seasonal fresh vegetables

Dessert Selections

(Host to preselect one for the group- parties less than 30 may select two)

New York Style Cheesecake

Crème Brûlée

Sticky Toffee Pudding

Chocolate Lava Cake

Vanilla Ice Cream with fresh seasonal berries

Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea

\$80.75 per person plus sales tax and service charge

Please review page 6 for additional dinner accompaniments to enhance your menu.

THE EDWARDIAN DINNER

Passed Hors d'Oeuvres

Grilled Wild Mushroom Bruschetta
Phyllo Wrapped Asparagus & Prosciutto
Smoked Salmon Pinwheels

First Course

Fresh Jumbo Shrimp served with a spicy cocktail sauce

Second Course

Premiere Salad - Boston Bibb lettuce, toasted walnuts, crisp bacon and grated Gruyere cheese with an olive oil and fresh herb vinaigrette dressing
Served with fresh sourdough bread

Entree

Choice of: *(Server will take order at the time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn
(Host to pre-select one vegetable for parties over 50)

Fresh Atlantic Salmon Fillet

Served with a lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

Oven Roasted Free Range Chicken

Served with mashed potatoes and seasonal fresh vegetables

Dessert

(Host to preselect one for the group- parties less than 30 may select two)

New York Style Cheesecake
Crème Brûlée
Sticky Toffee Pudding
Chocolate Lava Cake
C.C. Browns Hot Fudge Sundae Sampler

Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea

Also included:

Personalized menus at each place setting

\$89.75 per person plus sales tax and service charge

Please review page 6 for additional dinner accompaniments to enhance your menu.



THE HERITAGE DINNER

Passed Hors d'Oeuvres

Seared Ahi Tuna with Wasabi Dipping Sauce
Chicken Satay Skewers
Lobster Bruschetta

Buffet Hors d'Oeuvres

Vegetable Crudités served with Dill and Bleu Cheese Dips

First Course

Fresh Jumbo Shrimp served with a spicy cocktail sauce

Second Course

Premiere Salad - Boston Bibb lettuce, toasted walnuts, crisp bacon and grated Gruyere cheese with an olive oil and fresh herb vinaigrette dressing served with fresh sourdough bread

Intermezzo

Chef's Select Sorbet

Entree

Choice of: *(Server will take order at the time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn
(Host to pre-select one vegetable for parties over 50)

Fresh Atlantic Salmon Fillet

Served with a lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

Oven Roasted Free Range Chicken

Served with mashed potatoes and seasonal fresh vegetables

Dessert

(Host to preselect one for the group- parties less than 30 may select two)

New York Style Cheesecake
Crème Brûlée
Sticky Toffee Pudding
Chocolate Lava Cake
C.C. Browns Hot Fudge Sundae Sampler

Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea

Also included:

Personalized menus placed at each setting **and** a Lawry's Seasoned Salt souvenir at each setting

\$104.75 per person plus sales tax and service charge

4043 Howard Hughes Parkway Las Vegas, NV 89169 (702) 893-2223 Fax (702) 731-6668

www.lawrysonline.com

Please review page 6 for additional dinner accompaniments to enhance your menu.

ADDITIONAL MENU ACCOMPANIMENTS

Larger Cuts of Roast Prime Ribs of Beef

The Lawry Cut - \$3

Our traditional, most popular cut (10oz.)

The Diamond Jim Brady Cut - \$15

An extra thick portion with the rib bone (16oz.)

The Beef Bowl Cut - \$20

A double sized cut with the rib bone (22oz.)

Entrées

Available for parties of 30 or less

Beef Wellington - \$6

A 6-ounce filet mignon prepared medium rare to medium topped with duxelles (finely chopped mushrooms, shallots and fresh herbs sautéed in butter, and white wine) wrapped in puff pastry and oven baked, served with scalloped potatoes, garnished with roasted tomato

The Lawry's Ribeye Steak

14 oz. - \$7

24 oz. bone in - \$16

Sauces - \$3 each

Combine all three - \$7

Classic Béarnaise

Maytag Bleu Cheese

Brandy Green Peppercorn

Appetizers

Jumbo Shrimp Cocktail - \$17

Served with a spicy cocktail sauce

Golden Fried Calamari - \$15

(Served family style)

Side Dishes

Broiled Lobster Tail - \$15

Served with drawn butter

Fresh Asparagus - \$10

Served with Hollandaise sauce

Sizzling Skillet of Mushrooms - \$11

Baked Idaho Potato - \$9

(Must be ordered for the entire group)

Mashed Potato of the Day - \$3

(Must be ordered for the entire group)

Loaded

Hickory smoked bacon, cheddar cheese, sour cream, chives

Roasted Garlic & Herbs

Roasted garlic puree and fresh parsley, chives, rosemary, and thyme

White Cheddar & Asiago Cheese

Vermont white cheddar and Asiago cheese aged 6 months

Roasted Jalapeno & Cheddar

Fresh fire roasted jalapeno peppers with yellow cheddar cheese

Pablano & Jack Cheese

Flame roasted fresh pablano peppers with Monterey Jack cheese

Dessert Sampler - \$5

An assortment of our chef's favorite desserts served family style for each table

GUIDELINES & FREQUENTLY ASKED QUESTIONS

Accommodations and Décor

What is your availability?

The private dining rooms can accommodate up to 36, 48, 65, 110 and 175 seated, or 250 standing. The seating capacity for the entire restaurant is up to 550 people. Private dining rooms are made available at the Manager's discretion.

Do you offer valet parking?

Yes, complimentary valet parking is available in the evenings. Otherwise there is ample self-parking at the restaurant.

Can I have entertainment?

Yes, jazz and classical ensembles are welcome. All entertainment is subject to Management approval. Entertainers are to be contracted by the customer.

Do you have audio visual equipment?

Arrangements for audio visual equipment can be made in advance for an additional fee. Check with the Sales Department for rental fees. You are welcome to bring in any audio visual and other equipment.

Food and Beverage

Do you have a children's menu?

Yes, for children under the age of 12 we offer a children's portion of Prime Rib or Chicken Fingers for \$20 per plate. A child's meal also includes a beverage, salad and ice cream for dessert. Please notify the Sales Department at least 72 hours prior and inform us of the children's entrée selection.

Do you offer vegetarian and vegan options?

Yes, our chef creates a vegetarian entrée daily and offers a vegan entrée of fresh vegetables.

Is there a corkage fee?

Yes, a \$25 fee applies per each bottle of wine or champagne 750 ml or less brought into the restaurant. A \$35 fee applies per each bottle of wine or champagne larger than 750 ml.

Do you have a bar?

Yes, but drinks are offered and served by our wait staff as there is not a bar in the room.

GUIDELINES & FREQUENTLY ASKED QUESTIONS cont'd

Is there a bartender fee?

A bartender fee of \$60 will be charged on **lunch events only**. There is no bartender fee for evening events. Alcoholic and non-alcoholic beverages excluding wine, sparkling cider, and champagne must be purchased through Lawry's The Prime Rib.

How does the bar bill work? Charges are based on consumption and will be added to the final bill. It will be assumed that you are hosting the bar. Please notify the Sales Department if you prefer another beverage service method including one of the following:

Hosted Bar a.k.a. Open Bar: The server will run a tally of all drinks consumed. All beverages are charged to you, the host, based on consumption. Open bar includes any and all beverages not included in your menu price. Please ask the Sales Department for a current drink list with pricing.

Limited Beverages Upon Consumption: Similar to Hosted Bar, but as the host, you may choose to limit the drink choices to certain name brands, price points of alcohol, wine selections and beer selections. You may choose a set dollar amount that you do not wish to exceed. You may host non-alcoholic beverages only and choose to have your guests purchase their own alcohol.

Cash & Carry: Each of your guests will be responsible for payment of the beverages ordered at the time of service. To meet the needs of a larger group, it may be necessary to staff an additional server, in which case a fee of \$100 will apply.

Fees and Minimums

Are there food and beverage minimums to meet in order to book a private room?

Yes, a food and beverage minimum is met by totaling food and beverage purchases made through Lawry's The Prime Rib only. These minimums do not include wine corkage, audio visual rental, tax, labor fees or service charge/gratuities.

What are the food and beverage minimums, exactly?

Food and beverage minimums vary based on the room, the day of the week, date and time of the event. Ask the Sales Department about the food and beverage minimums for the date in which you are interested, or about when to take advantage of lower minimums.



GUIDELINES & FREQUENTLY ASKED QUESTIONS cont'd

What if I don't meet the minimum?

If food and beverage minimums (plus tax and service charge) are not met or exceeded, the difference will be charged as a food & beverage guarantee.

Is there a room fee?

If you meet the minimum required food and beverage minimum quoted for booking a private room, then there is no additional room fee. Otherwise, a room fee will apply.

Do prices include tax and gratuity?

No, all pricing is subject to sales tax and a service charge.

Are your prices guaranteed?

Yes, published menu prices are guaranteed 60 days prior to your event.

Terms and Payments

When are final guest counts due?

A final count of guests must be received 3 business days prior to the day of the event. Your room will be set to accommodate the final count. The kitchen will be prepared to serve 10% over your final count.

What amount is required for deposit?

The deposit amount required to secure a private room is 50% of the food and beverage minimum.

When is the deposit due?

Lawry's The Prime Rib will gladly confirm your private dining reservation upon receipt of a non-refundable deposit and signed agreement. The deposit amount will be credited to your final bill.

When is final payment due?

Final payment, made by cash or credit card, is due in full upon the conclusion of your event.

What kind of payment do you accept?

We accept **cash, cashier's check or credit card**. Lawry's The Prime Rib does not accept checks.

What is the cancellation policy?

If your event is cancelled more than 45 business days prior to the event date, your deposit will be refunded in full. If your event is cancelled within 45 business days of the event date, your deposit will be forfeited.

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