



4043 Howard Hughes Parkway
Las Vegas, Nevada 89169

For Reservations Please Contact
The Venetian/The Palazzo Concierge Services:
877-264-1347

Email This Menu At: www.YourRC.com
Menu Items And Prices Subject To Change Without Notice

ROAST PRIME RIBS OF BEEF AUJUS

PRIME RIB DINNER INCLUDES:

The Famous Original Spinning Bowl 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 potatoes, cooked, then whipped with milk and butter

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

THE CALIFORNIA CUT

A smaller cut for lighter appetites

\$32



THE ENGLISH CUT

Three thin slices deftly carved to heighten the rich beef flavor

\$34

THE LAWRY CUT

Our traditional and most popular cut

\$37

THE DIAMOND JIM BRADY CUT

An extra-thick portion that includes the rib bone

\$46

THE BEEF BOWL CUT

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

\$49

LAWRY'S SIGNATURE RIB-EYE STEAK

Our slow roasted prime rib, seared to perfection served with au gratin potatoes, crisp fried onions and cabernet sauce

16-oz. plus the rib bone

\$47

10-oz. boneless

\$39



FRESH SEAFOOD



All seafood entrées include the Famous Original Spinning Bowl Salad

LOBSTER AND PRIME RIB

Enjoy one or two broiled lobster tails, paired with your choice of cut from the cart

One tail, add \$14 to the price of your entrée

Two tails, add \$21 to the price of your entrée

FRESH FISH OF THE DAY Market Price

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

ATLANTIC LOBSTER TAILS \$44

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

DINNER ACCOMPANIMENTS

JUMBO SHRIMP COCKTAIL \$12

Five large shrimp served with spicy cocktail sauce. Served as an appetizer

SIZZLING SKILLET OF MUSHROOMS \$7

Shiitake, oyster and button mushrooms sautéed in butter, garlic and fresh herbs

LAWRY'S BAKED IDAHO POTATO \$6

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

FRESH ASPARAGUS \$7

Served with Hollandaise sauce

CREAMED SPINACH \$6

Seasoned with spices, bacon and onion

CREAMED CORN \$6

BUTTERED PEAS \$5

BEVERAGE

BOTTLED WATERS \$4 / 7

Pellegrino, Perrier, Evian

REPUBLIC OF TEA \$5.50

Ginger Peach, Blackberry Sage, Passion Fruit

CAPPUCCINO \$4

ESPRESSO \$3





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Dessert Menu

To enhance your dessert experience, we have paired a dessert wine or cordial with each selection to create a unique flavor match

C.C. BROWN'S HOT FUDGE SUNDAE \$7.5

Prepared tableside with Haagen-Dazs vanilla ice cream, toasted almonds, whipped cream and C.C.

Brown's Hot Fudge

Suggested Pairing ~ Rosenblum Cellars, Desiree, Chocolate Port

CRÈME BRULEE \$7

A house favorite served with fresh seasonal berries

Suggested Pairing ~ Bonny Doon, Muscat Vin De Glaciere, Late Harvest

COCONUT BANANA CREAM PIE \$7

Old fashioned vanilla cream center, loaded with ripe banana slices, served in a rich toasted coconut and butter crust

Suggested Pairing ~ Dillman, Spatlese, Riesling

CHOCOLATE FANTASY CAKE \$7

A rich and sinfully delicious chocolate classic

Suggested Pairing ~ Cockburn's 10 Year Old Tawny Port

ENGLISH TRIFLE \$7

Layers of vanilla cake and French pastry cream with strawberries

Suggested Pairing ~ Bonny Doon, Muscat Vin De Glaciere, Late Harvest

NEW YORK STYLE CHEESECAKE \$7

Served with fresh berries and Chambord sauce

Suggested Pairing ~ Dillman, Riesling Ice Wine

CHOCOLATE BAG \$7

Filled with a double rich Belgium mousse, fresh assorted berries with a raspberry Chambord sauce, topped with mint and shaved chocolate

Suggested Pairing ~ Rosenblum Cellars, Red Zinfandel, Late Harvest

KEY LIME PIE \$7

Classically prepared with a graham cracker crust, fresh lime filling, and a lime sabayon sauce

Suggested Pairing ~ Dillman, Riesling Ice Wine

PORT

Taylor Fladgate, Vintage Port, 1997 \$21

2003 \$19

Full-bodied with intense floral, cassis, and prune aromas

Dow's, Vintage Port, 1985 \$18

Full-bodied and aromatic with lush tannins and flavors of dark berries

Fonseca, 20 Year Tawny Port, NV \$12

Sweet, delicious, and medium-bodied with characters of plum and coffee

Cockburn's, 10 Year Tawny Port \$7

Medium-bodied, soft nuttiness, caramel flavors and a slight sweet finish

Graham's, "Six Grapes,"

Reserve Port, NV \$7

One of Graham's original port blends, full bodied with rich fruity style

'Desiree,' Chocolate Port, Rosenblum

Cellars, Ca \$7

Classic Portuguese grapes with a luscious infusion of opulent chocolate

DESSERT WINES

Muscat, Beaulieu Vineyards, "Late Harvest", NV \$7

A late harvest wine with notes of dried apricot and honey

Riesling, Spatlese, Dillman, Lh, Rheinhessen, 2005 \$7

A delicious blend of crisp apples and ripe pears with a sweet honey finish

Riesling, Beerenauslese, Schmitt Söhne, Germany, 2005 \$9

Rich nectar flavor and zesty floral spices.

Sauternes, Barton & Guestier, France, 2005 \$7

Rich flavors of black currant and raspberry with sweet jammy finish

Late Harvest Red Zinfandel, Rosenblum Cellars, Ca, 2003 \$7

Rich flavors of black currant and raspberry with sweet jammy finish

Reisling, Eiswein, Von Hövel, Germany, 2002 \$9

Sweet caramelized apple flavors with a nectar finish