

Perry's

STEAKHOUSE & GRILLE®

RARE & WELL DONE®

DFW RESTAURANT WEEK MENU

AUGUST 2 – SEPTEMBER 1, 2019 | \$49 PER PERSON

FIRST COURSE

Choice of One

WEDGE SALAD

Iceberg lettuce topped with red onions, green onions, tomatoes, bacon and a buttermilk vinaigrette dressing

CAESAR SALAD

Romaine lettuce with croutons, anchovies and parmesan cheese, topped with Perry's traditional caesar dressing

KALE SALAD

Kale, pecorino cheese and croutons served with jalapeño mint vinaigrette dressing

SECOND COURSE

Choice of One

8 OZ. BACON-WRAPPED FILET

22 OZ. PRIME BONE-IN COWBOY RIBEYE*
(for an additional \$15)

20 OZ. PRIME BONE-IN NEW YORK STRIP*
(for an additional \$15)

PERRY'S FAMOUS PORK CHOP

Cured, roasted, slow-smoked and caramelized, served with homemade applesauce

GRILLED SALMON WITH LEMON DILL BUTTER

Served with cauliflower mousse

CHICKEN OSCAR

Served over steamed asparagus, covered in creamy Bearnaise and topped with jumbo lump crab

THIRD COURSE

DESSERT TRIO

Vanilla bean crème brûlée, chocolate crunch, and praline cheesecake

Restaurant will donate \$10 from each dinner sold to the North Texas Food Bank.

Beverages, tax & gratuity are not included.

*Based on availability.

STARTERS

PERRY'S SIGNATURE
FRIED ASPARAGUS 19

BEEF & BLEU 14

CHERRY PEPPER CALAMARI 17

CRAB CAKES 19.5

ENTRÉE ADDITIONS

OSCAR STYLE 10

TRUFFLE BUTTERED KING CRAB 11

HALF LOBSTER TAIL (2 oz.) 13

BACON WRAPPED SCALLOPS (2) 9

SIDES

SERVED FAMILY-STYLE FOR TWO OR MORE

SWEET SRIRACHA BRUSSELS SPROUTS 12.5

ROASTED SHERRIED MUSHROOMS 12

AU GRATIN POTATOES 13

CREAMED SPINACH 12

FEATURED COCKTAILS

CUCUMBER BLUEBERRY MARTINI 15

HOG-HATTAN 15

A Manhattan with Redemption Rye and Vya vermouth, rimmed with brown sugar and Perry's Signature Homemade Barbecue Sauce. Topped with a skewer of Perry's Famous Pork Chop Bites and Luxardo cherries.

GLASS OF PERRY'S RESERVE WINE

PINOT NOIR 14

CHARDONNAY 15

CABERNET SAUVIGNON 20