

GLUTEN FREE MENU

STARTERS

SHRIMP COCKTAIL	21
BLUE POINT OYSTERS ON THE HALF SHELL* (Without crackers)	MKT
PRIME BEEF CARPACCIO*	16
ESCARGOT (Without puff pastry)	15
BACON WRAPPED SCALLOPS (5) (Without bread or potato haystack)	21.5

ICED SEAFOOD TOWER*	Small 45 Large 80
Lobster Cocktail, Shrimp Cocktail, Blue Crab Cocktail, and Blue Point Oysters on the Half Shell (Without crackers)	

SOUPS & SALADS

FRENCH ONION SOUP (Without croutons)	11
LOBSTER BISQUE	15
WEDGE SALAD	11
SPINACH & WARM BACON VINAIGRETTE SALAD	12
CAESAR SALAD* (Without croutons)	11
BUTCHER'S CHOP SALAD	12
KALE SALAD WITH JALAPEÑO MINT VINAIGRETTE (Without croutons)	11
FIELD GREEN, PEAR & CANDIED PECAN SALAD	12

SIGNATURES

FILET PERRY*	8 oz. 51 6 oz. 46
Wrapped with Nueske's applewood smoked bacon, topped with jumbo lump crabmeat and herb garlic butter, served with steamed asparagus	
SYMPHONY KABOB*	49
A hanging presentation of beef tenderloin, lobster and shrimp, served with steamed asparagus	
CHATEAUBRIAND*	Traditional 49.5
Carved tableside with Truffle Merlot Demiglace, Bearnaise and Peppercorn reduction sauces	

SEAFOOD

CHARGRILLED SALMON *	38
Served with lemon dill butter and cauliflower mousse	
CRISPY SKIN WILD RED SNAPPER	42
Served with chive whipped potatoes and truffle vinaigrette (Without fried taro root)	
EVERYTHING CRUSTED AHI TUNA*	43
Served with Asian slaw and ginger tomato fondu	
PAN SEARED SEA BASS	46
Served with creamy corn and red pepper coulis	
GRILLED SHRIMP	32
Served with seasonal vegetables	
STEAMED LOBSTER TAIL	8 oz. 52

VEGETARIAN

SPAGHETTI SQUASH PRIMAVERA	26
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*A suggested gratuity of 20% will be added to parties of 8 or more.
It is company policy that Guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation.*

GLUTEN FREE MENU

STEAKS & CHOPS

PERRY'S IS PROUD TO SERVE USDA-AGED PRIME BEEF, HAND SELECTED & CUT FRESH DAILY.

Our steaks are finely seasoned with kosher salt, black pepper and topped with herb-garlic butter.

FILET MIGNON*

10oz. 50 | 8oz. 45 | 6oz. 41

PRIME RIBEYE* 14oz. 51

PRIME NEW YORK STRIP* 14oz. 52

SIDES

SERVED FAMILY-STYLE FOR TWO OR MORE

CREAMED SPINACH	12
ROASTED SHERRIED MUSHROOMS	12
STEAMED BROCCOLI	9.5
STEAMED OR GRILLED ASPARAGUS	11
ROASTED CREAMED CORN	11
WHIPPED POTATOES	11
BAKED POTATO	10
MUSHROOM CAULIFLOWER RISOTTO	12
Vegan "Risotto" reinvented with riced cauliflower, mushrooms and truffle mousse	

BONE-IN CUTS

BONE-IN FILET MIGNON* 14oz. 62

PRIME BONE-IN NEW YORK STRIP* 20oz. 58

PRIME BONE-IN COWBOY RIBEYE* 22oz. 57

TOMAHAWK RIBEYE 32oz. 99

DOUBLE-CUT LAMB CHOPS* 14oz. 48

ADDITIONS

BEARNAISE SAUCE, PEPPERCORN REDUCTION OR TRUFFLE MERLOT DEMIGLACE	3 ea/Trio 7
OSCAR STYLE	10
COFFEE CRUSTED	6
DOUBLE CUT SLAB BACON	8
TRUFFLE BUTTERED KING CRAB	11
HALF LOBSTER TAIL (2 oz.)	13
BACON WRAPPED SCALLOPS (2)	9
ALASKAN RED KING CRAB*	24

LUNCH MENU

SALADS

SPINACH & WARM BACON VINAIGRETTE SALAD	12
CAESAR SALAD* (Without croutons)	11
WEDGE SALAD	11
BUTCHER'S CHOP SALAD	12
KALE SALAD WITH JALAPEÑO MINT VINAIGRETTE (Without croutons)	11
FIELD GREEN, PEAR & CANDIED PECAN SALAD	12

ADD TO ANY SALAD

CHICKEN	6
SHRIMP	7
GRILLED SALMON*	8
BEEF TENDERLOIN*	9

FEATURED ITEMS

GRILLED SALMON WITH LEMON DILL BUTTER*	20
LUNCH-CUT FILET*	6oz. 36

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*