

# GLUTEN FREE MENU

## STARTERS

<b>COLOSSAL SHRIMP COCKTAIL</b>	21
<b>BLUE POINT OYSTERS ON THE HALF SHELL*</b> (Without crackers)	MKT
<b>GREEN TARTARE</b> (Vegan)	14
<b>PRIME BEEF CARPACCIO*</b>	16
<b>ESCARGOT</b> (Without puff pastry)	15
<b>BACON WRAPPED SCALLOPS</b> (5) (Without bread or potato haystack)	21.5
<b>BBQ OCTOPUS</b>	22

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

## SOUPS & SALADS

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

## SIGNATURES

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

## SEAFOOD

<b>CHARGRILLED SALMON *</b>	38
Served with lemon dill butter and cauliflower mousse	
<b>CRISPY SKIN WILD RED SNAPPER</b>	42
Served with chive whipped potatoes and truffle vinaigrette (Without fried taro root)	
<b>EVERYTHING CRUSTED AHI TUNA*</b>	43
Served with Asian slaw and ginger tomato fondu	
<b>PAN SEARED SEA BASS</b>	46
Served with creamy corn and red pepper coulis	
<b>GRILLED SHRIMP</b>	32
Served with seasonal vegetables	
<b>WHOLE BANDERA BRANZINO</b>	49.5
<i>Presented tableside</i> Encased in a salt dome, roasted to steamed perfection and served with Agrodolce sauce	
<b>STEAMED LOBSTER TAIL</b>	8 oz. 52

## VEGETARIAN

<b>SPAGHETTI SQUASH PRIMAVERA</b>	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  
*Wrap your Filet with applewood-smoked bacon \$3*

**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

**DOUBLE-CUT LAMB CHOPS\*** 14oz. 48

**TOMAHAWK RIBEYE** 32oz. 99

## ADDITIONS

**BERNAISE 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\*** 11  
*(Without croutons)*  
**WEDGE SALAD** 11  
**BUTCHER'S CHOP SALAD** 12  
**KALE SALAD WITH JALAPEÑO  
MINT VINAIGRETTE** 11  
*(Without croutons)*  
**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.*