

STARTERS

PERRY'S SIGNATURE FRIED ASPARAGUS	19
(Topped with jumbo lump crabmeat)	
PERRY'S FAMOUS PORK CHOP 'BITES'	14
CHERRY PEPPER CALAMARI	17.5
SEAFOOD STUFFED MUSHROOMS	13
BEEF & BLEU*	14.5
CRAB CAKES	19.5
ESCARGOT 🍷	15
GREEN TARTARE 🌿 🍃 🌱	14
AHI TUNA TARTARE*	18
STEAK TARTARE* 🍷	15
BACON WRAPPED SCALLOPS (5) 🍷	21.5
COLOSSAL SHRIMP COCKTAIL 🌿	21
PRIME BEEF CARPACCIO* 🌿	16.5
BBQ OCTOPUS 🌿	22
BLUE POINT OYSTERS ON THE HALF SHELL* 🍷 MKT	
TEMPURA FRIED LOBSTER TAIL	
With Miso Butter - Twin 4 oz. (total 8 oz.) 49 4 oz. 29	

ICED SEAFOOD TOWER* 🍷 Small 45
Large 80

Lobster Cocktail, Shrimp Cocktail, Jumbo Lump Crab Cocktail, and Blue Point Oysters on the Half Shell

SOUPS & SALADS

FRENCH ONION SOUP 🍷	11
LOBSTER BISQUE 🌿	15
WEDGE SALAD 🌿	11.5
SPINACH & WARM BACON VINAIGRETTE SALAD 🌿	12
CAESAR SALAD* 🍷	11.5
BUTCHER'S CHOP SALAD 🌿	12
KALE SALAD WITH JALAPEÑO MINT VINAIGRETTE 🍷	11
FIELD GREEN, PEAR & CANDIED PECAN SALAD 🌿	13

SIGNATURES

FILET PERRY* 🌿	8 oz. 53 6 oz. 48
Wrapped with applewood-smoked bacon, topped with jumbo lump crabmeat and Perry's Steak Butter, served with steamed asparagus	
SYMPHONY KABOB* 🌿	54.5
<i>Presented tableside</i>	
A hanging presentation with a 6 oz. Filet Mignon sliced in half, 2.5 oz. chargrilled lobster and two chargrilled shrimp, complemented by two sauces (Truffle Merlot Demiglace and Peppercorn reduction sauce) and served with steamed asparagus	
ULTIMATE CHICKEN PARMESAN	32
Served with fresh Orecchiette pasta and broccoli rabe	
CHATEAUBRIAND* 🌿	8 oz. 50.5 6 oz. 46.5
<i>Carved tableside</i>	
With Truffle Merlot Demiglace, Bearnaise, and Peppercorn reduction sauces, served with steamed asparagus	
SURF & TURF PASTA*	35
6 oz. Filet Mignon tips, 2.5 oz. lobster served over angel hair pasta with tomato basil sauce	
SPAGHETTI SQUASH PRIMAVERA 🌿 🍃 🌱	26
Vegan served without Parmesan cheese 🌱	

PERRY'S FAMOUS PORK CHOP 44

Carved tableside

Hand selected in the Midwest specifically for Perry's Steakhouse, this prime chop is cured, roasted, slow-smoked and caramelized, and served with homemade applesauce

PERRY'S PORK CHOP LUNCH SPECIAL 16

DINE-IN: Wednesdays & Fridays, 10:30 AM – 5 PM
TO-GO: Wednesdays & Fridays, 10:30 AM – 5 PM

Enjoy a lunch-cut portion of Perry's Famous Pork Chop served with whipped potatoes and homemade applesauce

3-COURSE PORK CHOP SUNDAY SUPPER 39

DINE-IN & TO-GO: Every Sunday, 4 PM - Close

Choice of soup or salad, Perry's Famous Pork Chop and dessert

Perry's Famous Pork Chop is also NOW AVAILABLE for shipping nationwide through Perry's Steakhouse Online Market. Learn more at PerrysSteakhouse.com

🌿 GLUTEN-FREE 🍃 VEGETARIAN 🌱 VEGAN
🍷 GLUTEN-FREE WITH MODIFICATIONS

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.

STEAK & 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 Perry's Steak Butter.

FILET MIGNON* 🌿

Wrap your Filet with *applewood-smoked bacon* \$3
10 oz. 50 | 8 oz. 46 | 6 oz. 42

PRIME RIBEYE* 🌿 14 oz. 51.5

PRIME NEW YORK STRIP* 🌿 14 oz. 52.5

BONE-IN CUTS

BONE-IN FILET MIGNON* 🌿 14 oz. 65

PRIME BONE-IN NEW YORK STRIP* 🌿 20 oz. 59

PRIME BONE-IN COWBOY RIBEYE* 🌿 22 oz. 62

DOUBLE-CUT LAMB CHOPS* 🌿 14 oz. 49.5

BISON COWBOY CHOP* 🌿 16 oz. MKT

TOMAHAWK RIBEYE* 🌿 32 oz. 99

SEAFOOD

CHARGRILLED SALMON* 🌿 39
Served with lemon dill butter and cauliflower mousse

CRISPY SKIN WILD RED SNAPPER 🌿 43
Served with chive whipped potatoes and truffle vinaigrette

EVERYTHING CRUSTED AHI TUNA* 🌿 42.5
Served with Asian slaw and ginger tomato fondue

CEDAR PLANK-FIRED REDFISH 🌿 39.5
With basil pesto and balsamic reduction, served with grilled asparagus

PAN SEARED SEA BASS 🌿 46.5
Served with creamy corn and red pepper coulis

FRIED SHRIMP 35
Served with your choice of french fries or sweet potato fries

STEAMED LOBSTER TAIL 🌿 8 oz. 52

SAUCES / TOPPINGS

Bearnaise Sauce, Peppercorn Reduction or Truffle Merlot Demiglace 🌿 3 ea/Trio 7

OSCAR STYLE (Lump Crab, Bearnaise, Asparagus) 🌿 9.5

COFFEE CRUSTED 🌿 🍃 🌿 4

BLACKENED & BLEU 🌿 🍃 4.5

3 PEPPERCORN AU POIVRE 🌿 🍃 4.5

BACON MARMALADE & BLEU 🌿 5

DOUBLE CUT SLAB BACON 🌿 8

TRUFFLE BUTTERED KING CRAB 🌿 11

HALF LOBSTER TAIL (2.5 oz.) 🌿 12.5

BACON WRAPPED SCALLOPS (2) 🌿 9

ALASKAN RED KING CRAB* 🌿 24

SIDES Served family-style for two or more

CREAMED SPINACH 🌿 12

ROASTED SHERRIED MUSHROOMS 🌿 12

STEAMED BROCCOLI 🌿 🍃 9.5

SWEET SRIRACHA BRUSSELS SPROUTS 12.5

STEAMED OR GRILLED ASPARAGUS 🌿 🍃 11

SPAGHETTI SQUASH PRIMAVERA 🌿 🍃 🌿 11

MUSHROOM CAULIFLOWER RISOTTO 🌿 🍃 🌿 12

Vegan "Risotto" reinvented with riced cauliflower, mushrooms and truffle mousse

ROASTED CREAMED CORN 🌿 🍃 11

THICK-CUT CHARGRILLED VEGETABLES 🌿 🍃 🌿 11

MACARONI & CHEESE 🍃 12

WHIPPED POTATOES 🌿 🍃 11

LYONNAISE POTATOES 11

AU GRATIN POTATOES 13

BAKED POTATO 🌿 9.5

TRUFFLE STEAK FRIES 11.5

PERRY'S SIGNATURE FRIED ASPARAGUS (Half Order) 11.5

Fried asparagus spears topped with jumbo lump crab meat.

🌿 GLUTEN-FREE 🍃 VEGETARIAN 🌿 VEGAN 🌿 GLUTEN-FREE WITH MODIFICATIONS

*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.