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FOR IMMEDIATE RELEASE

Perry's Steakhouse & Grille Announces Opening Date for Second Chicagoland Location in Schaumburg, Illinois

Perry's to open near the Hyatt Regency at 1780 E. Golf Road on Thursday, October 22

Regarded as one of the country's premier, award-winning steakhouses, Perry's Steakhouse & Grille remains true to its neighborhood meat market roots serving butcher-fresh USDA aged prime steaks, a famous seven-finger-high pork chop, succulent seafood and flaming desserts.



Schaumburg, IL (September 24, 2020) – Perry's Steakhouse & Grille will open a second Chicagoland location on Thursday, October 22, 2020 in Schaumburg.

"We have enjoyed being part of the Oak Brook community for the last seven years and we are thankful for our guests' loyalty and support, especially during these challenging times. We look forward to showcasing the new design at the Schaumburg location and expanding the Perry's experience to more guests in the Chicago area," said Chris Perry, founder and owner of Perry's Restaurants. "From our roots as a humble meat market in Texas, we've grown to focus not only on great food, but also creating a

unique dining experience for our guests. We know that during these uncertain times, our new customers need that more than ever.”

Designed in partnership with renowned restaurant architect Aria Group Architects, Inc., the 12,000 square-foot Perry’s Schaumburg will seat over 330 guests at full capacity but will open adhering to social distancing guidelines and upholding the highest cleaning standards.

The ambiance of each Perry’s Steakhouse remains true to the brand while the vibrant color palette and details of modern lighting and textures showcase unique elements that the local community will appreciate. As the second Chicagoland location, Perry’s Schaumburg’s open layout provides guests glimpses of chefs creating innovations in the kitchen while the main dining room features a spectacular wine wall. There are four beautifully appointed private dining rooms ideal for meetings and family celebrations. Guests will revel in the energy at Perry’s Bar 79, named after the year Perry’s was founded, and delight in sipping handcrafted cocktails at a beautiful island bar with glass walls that open to patio dining.

Perry’s enjoys three key attributes that have become characteristic of the signature brand: the award-winning menu, the impeccable service, and the vibrantly elegant, yet comfortable atmosphere. For nearly four decades, Perry’s has been skillfully carving up those three elements for its patrons to deliver an experience that is truly *Rare and Well Done*®.



History

More than four decades ago, Perry’s first restaurant opened in Houston in 1979 as a modest meat market called Perry’s Butcher Shop and Deli. In 1986, Bob Perry’s son Chris persuaded his father to add dining tables, which eventually led to an expansion and the opening of a second market. As the markets

gained popularity, Chris Perry opened Perry's Steakhouse & Grille in 1993. Perry's still operates the original two butcher shops today as well as a new sister concept, CARVE® American Grille, in Austin, TX.

With award-winning steakhouse locations in Birmingham, Chicago, Denver, Miami, Raleigh and across Texas, Perry's has remained true to its roots with its butcher-fresh Prime USDA-Aged steaks and signature table-side carving presentations for its famous seven-finger-high pork chop, Chateaubriand and hanging symphony kabob as well as desserts flamed tableside. Other fan favorites include signature steak additions as well as innovative seafood entrees created by Perry's Master Development Chef Rick Moonen, a Celebrity Chef, a member of the American Culinary Hall of Fame and the nation's leading authority on sustainable seafood.



Perry's Famous Pork Chop

Known for an unexpected steakhouse specialty, Perry's Famous Pork Chop is a mouth-watering chop measuring seven fingers high — just as butchers measured back in the day. Sweet, smoky and sizzling, the chop is butchered in-house, rubbed with proprietary seasoning, cured and roasted on a rotisserie with pecan wood for up to six hours. Upon order, the chop is glazed, caramelized and topped with Perry's signature steak butter, then carved tableside (during dinner service only). A recipe perfected over four decades, the pork chop is plated as three portions: the "eyelash" (the most marbled, tender, melt-in-your-mouth section above the eye of the chop), three baby-back ribs and the center-cut loin.

Perry's iconic **Pork Chop Friday® Lunch** features a lunch-cut portion of the chop, whipped potatoes and homemade applesauce for \$16 on Fridays from 10:30 a.m. to 5 p.m. (the only day of the week when Perry's is open for lunch service). The first Pork Chop Friday will be held on **Friday, October 23, 2020**. The pork chop lunch special is also available TO-GO, Wednesdays & Fridays from 10:30 a.m. – 5 p.m.

Perry's recently launched [Perry's Steakhouse Online Market](#) for guests who want to bring the Perry's experience directly to their door. Perry's Famous Pork Chop is available to ship fully cooked and frozen with ice packs and includes steak butter and instructions on how to heat.

Private Dining

Perry's is here to make sure guests can embrace special moments and milestones with its selection of elegant private dining rooms and specially curated menus that can be tailored to any taste. With new table arrangements for its private dining rooms, Perry's is ensuring guests' tastes and toasts are cherished in a safe and convenient space, adhering to social distancing guidelines.

Operating Hours

Perry's Steakhouse & Grille is located at 1780 E. Golf Road, Schaumburg. DINE-IN dinner service will be available Sunday through Thursday from 4 – 9 p.m. and Friday – Saturday from 4 – 10 p.m. with lunch on Fridays at 10:30 a.m. and curbside pick up TO-GO every day from 11 a.m. – Close. For reservations, please call 847.648.7451 or visit www.perryssteakhouse.com.

About Perry's Steakhouse & Grille

Perry's Steakhouse & Grille has earned a faithful following by perfecting prime since 1979. Beginning as a small butcher shop, Perry's has grown into a renowned group of award-winning restaurants featuring USDA Prime beef, tableside carvings, signature selections, flaming desserts and handcrafted cocktails at its Bar 79. Specializing in a ***Rare and Well Done***® experience, Perry's currently operates steakhouse locations in Birmingham, Chicago, Denver, Miami, Raleigh and across Texas. In addition, Perry's operates the two original butcher shops, now known as Perry & Sons Market & Grille, and has introduced a new sister concept called CARVE® American Grille in Austin, Texas. For more information and updates on Perry's Steakhouse, please visit PerrysSteakhouse.com.