

Starters

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| PERRY'S SIGNATURE FRIED ASPARAGUS (Topped with jumbo lump crabmeat) | 19 |
| 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 |
| MISO ROASTED KING CRAB 🌿 | 21.5 |
| STEAK TARTARE* 🍷 | 15 |
| BACON WRAPPED SCALLOPS (5) 🍷 | 21.5 |
| PRIME BEEF CARPACCIO* 🌿 | 16.5 |
| BBQ OCTOPUS 🌿 | 22 |
| TEMPURA FRIED LOBSTER TAIL With Miso Butter Twin 4 oz. (total 8 oz.) 44.5 4 oz. 24.5 | |

Cold Seafood Cocktail Bar

Priced per piece or portion

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| COLOSSAL SHRIMP COCKTAIL 🌿 | Each 4.5 |
| BLUE POINT OYSTERS ON THE HALF SHELL 🍷 | Each 3 |
| AHI TUNA TARTARE | 1.5 oz. 4.5 |
| ALASKAN RED KING CRAB 🌿 | 2 oz. 13 |
| JUMBO LUMP CRAB 🌿 | 1.5 oz. 8 |
| LOBSTER TAIL 🌿 | 2 oz. 11 |

BUILD YOUR OWN SEAFOOD TOWER

Choose your preferences from our **Cold Seafood Cocktail Bar** to size perfectly for your table.

Soups & Salads

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| SEASONAL SOUP | MKT |
| 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

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| 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 oz. chargrilled lobster and two chargrilled shrimp, complemented by two sauces (Truffle Merlot Demiglace and Peppercorn reduction sauce) and served with steamed asparagus | |
| ROASTED LEMON CHICKEN OREGANATO 🌿 | 35 |
| Airline chicken breast Sous Vide and roasted with lemon, oregano, leeks, shallots, new potatoes and artichokes | |
| CHATEAUBRIAND* 🌿 | 8 oz. 50.5 6 oz. 46.5 |
| <i>Carved tableside</i> | |
| With Truffle Merlot Demiglace, Bearnaise, and Peppercorn reduction sauce, served with steamed asparagus | |
| SPAGHETTI SQUASH PRIMAVERA 🌿 🍷 | 26 |
| <i>Vegan served without Parmesan cheese 🌿</i> | |
| ULTIMATE CHICKEN PARMESAN | 32 |
| Served with fresh Orecchiette pasta and broccoli rabe | |
| SURF & TURF PASTA* | 38.5 |
| 6 oz. Filet Mignon tips, 2 oz. lobster served over angel hair pasta with tomato basil sauce | |

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| PERRY'S FAMOUS PORK CHOP | 44 |
| <i>Carved tableside</i> | |
| Hand selected in the Midwest specifically for Perry's, this sweet, smoky, sizzling chop is cured, roasted, slow-smoked and caramelized, served with homemade applesauce | |

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| PERRY'S PORK CHOP LUNCH SPECIAL | 16 |
| <i>DINE-IN: Fridays, 10:30 AM—5 PM</i> | |
| <i>TO-GO: Wednesdays & Fridays, 10:30 AM – 5 PM</i> | |
| Enjoy a lunch-cut portion of Perry's Famous Pork Chop served with whipped potatoes and homemade applesauce | |

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| PERRY'S PORK CHOP BITES ON A BUN TO-GO | Dozen 35 Half Dozen 19 |
| <i>Sliders only available TO-GO Wednesdays 10:30 AM – 5 PM</i> | |

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| 3-COURSE PORK CHOP SUNDAY SUPPER | 39 |
| <i>DINE-IN & TO-GO: Every Sunday, 4 PM - Close</i> | |
| Choice of soup or salad, Perry's Famous Pork Chop and dessert trio (substitute dessert for choice of whipped potatoes, roasted creamed corn OR grilled asparagus) | |

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.

ALL 09.20

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 your choice of Perry's Steak Butter or Bearnaise Compound Butter.

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

PRIME RIBEYE* 🌿 14 oz. 51

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

PRIME TOMAHAWK RIBEYE* 🌿 32 oz. 99

SAUCES

Trio 7 | Each 3

BEARNAISE SAUCE

PEPPERCORN REDUCTION

TRUFFLE MERLOT DEMIGLACE 🌿

ADDITIONS

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 🌿 7

BACON WRAPPED SCALLOPS (2) 🌿 8

ALASKAN RED KING CRAB* 🌿 One lb. 75 | Half lb. 39

LOBSTER TAIL 🌿 8 oz. 49 | Twin 4 oz. 36.5 | 4 oz. 19.5 | 2 oz. 11

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 fondou

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

Sides Served family-style

CREAMED SPINACH 🌿 12

ROASTED SHERRIED MUSHROOMS 🌿 12

OVEN CARAMELIZED ROOT VEGETABLES 11

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

STEAMED BROCCOLI 🌿 🍃 9.5

THICK-CUT CHARGRILLED VEGETABLES 🌿 🍃 🌿 11

MACARONI & CHEESE 🍃 12

WHIPPED POTATOES 🌿 🍃 11

AU GRATIN POTATOES 13

TRUFFLE STEAK FRIES 11.5

BAKED POTATO 🌿 9.5

PERRY'S SIGNATURE FRIED ASPARAGUS 11.5
 Half Order

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.