

## Starters

PERRY'S SIGNATURE FRIED ASPARAGUS (Topped with jumbo lump crabmeat)	19.5
PERRY'S FAMOUS PORK CHOP 'BITES'	14
CHERRY PEPPER CALAMARI	18
SEAFOOD STUFFED MUSHROOMS	13
BEEF & BLEU*	14.5
CRAB CAKES	21
ESCARGOT 🍷	16
MISO ROASTED KING CRAB 🌿	21.5
STEAK TARTARE* 🍷	16
BACON WRAPPED SCALLOPS (5) 🍷	21.5
PRIME BEEF CARPACCIO* 🌿	17.5
BBQ OCTOPUS 🌿	23
TEMPURA FRIED LOBSTER TAIL With Miso Butter <b>Twin 4 oz. (total 8 oz.) 44.5   4 oz. 24.5</b>	

## Cold Seafood Cocktail Bar

*Priced per piece or portion*

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

SEASONAL SOUP	MKT
FRENCH ONION SOUP 🍷	12
LOBSTER BISQUE 🌿	15
WEDGE SALAD 🌿	12
SPINACH & WARM BACON VINAIGRETTE SALAD 🌿	13
CAESAR SALAD* 🍷	12
BUTCHER'S CHOP SALAD 🌿	13
KALE SALAD WITH JALAPEÑO MINT VINAIGRETTE 🍷	11.5
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* 🌿	55
<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. 52   6 oz. 48
<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	35
Served with fresh Orecchiette pasta and broccoli rabe	
SURF & TURF PASTA*	39
6 oz. Filet Mignon tips, 2 oz. lobster served over angel hair pasta with tomato basil sauce	

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	

PERRY'S PORK CHOP LUNCH SPECIAL	16
<i>DINE-IN: Fridays, 10:30 AM—5 PM</i>	
<i>TO-GO: Wednesdays &amp; 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	

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>	

3-COURSE PORK CHOP SUNDAY SUPPER	39
<i>DINE-IN &amp; 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](http://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. 51 | 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\*** 🌿 39.5  
 Served with lemon dill butter and cauliflower mousse

**CRISPY SKIN WILD RED SNAPPER** 🌿 44  
 Served with chive whipped potatoes and truffle vinaigrette

**EVERYTHING CRUSTED AHI TUNA\*** 🌿 44.5  
 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** 🌿 47.5  
 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 🌿 13

OVEN CARAMELIZED ROOT VEGETABLES 11

SWEET SRIRACHA BRUSSELS SPROUTS 13

STEAMED OR GRILLED ASPARAGUS 🌿 🍃 12.5

SPAGHETTI SQUASH PRIMAVERA 🌿 🍃 🌿 11

MUSHROOM CAULIFLOWER RISOTTO 🌿 🍃 🌿 13  
 Vegan "Risotto" reinvented with riced cauliflower, mushrooms and truffle mousse

ROASTED CREAMED CORN 🌿 🍃 11

STEAMED BROCCOLI 🌿 🍃 10.5

THICK-CUT CHARGRILLED VEGETABLES 🌿 🍃 🌿 11

MACARONI & CHEESE 🍃 13

WHIPPED POTATOES 🌿 🍃 11.5

AU GRATIN POTATOES 13

TRUFFLE STEAK FRIES 12

BAKED POTATO 🌿 10.5

**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.