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FOR IMMEDIATE RELEASE

**Perry's Steakhouse & Grille Announces Grand Opening  
for First Tennessee Location in Greater Nashville**

*Perry's Cool Springs to Open at McEwen Northside in Franklin on Thursday, February 18, 2021*

*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.*



*A photo of Perry's Schaumburg (Illinois) showing a similar exterior as the new Cool Springs (Tennessee) location.*

**Franklin, TN (January 19, 2021)** – Perry's Steakhouse & Grille will open its first location in Tennessee on Thursday, February 18, 2021.

“We’ve been waiting for the right moment to introduce Perry’s Steakhouse & Grille to Tennessee and are excited to finally make our way into the greater Nashville area,” said Chris Perry, founder and owner of Perry’s Restaurants. “A city known for its Southern hospitality, Nashville is a perfect fit for Perry’s signature service and dedication to quality.”

### **Elegant & Modern Design**

Designed in partnership with renowned restaurant architect Aria Group Architects, Inc., the freestanding 11,000 square-foot restaurant will seat up to 350 guests at full capacity but will open adhering to social distancing guidelines and upholding the highest cleaning standards.

Perry’s Cool Springs’ expansive main dining room will provide a view of every angle of the main dining room, including a glance at chef creations in the kitchen and glimpses of Perry’s Bar 79 through the spectacular wine wall. From the vibrant color palette to its exquisite use of glass, lighting and other textures, every detail in the restaurant was deliberately selected to create an inviting ambiance that the local community will appreciate, whether they’re enjoying an intimate dinner, a business meeting, an elegant celebration, or Perry’s special Pork Chop Friday Lunch.

The new location also includes 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 that seats approximately 46 guests.



*A photo of Perry’s Schaumburg (Illinois) showing proposed elements of the main dining room for the new Cool Springs (Tennessee) location.*

### **A Rare and Well Done® Dining Experience**

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 over

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®.

Perry's has remained true to its roots with its butcher-fresh Prime USDA-Aged steaks, signature tableside carvings, flamed desserts, as well as its flagship menu item – a mouth-watering, seven-finger-high pork chop. 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.

### **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, paving the way for an expansion and inspiring Chris Perry to open Perry's Steakhouse & Grille in 1993. In addition to Steakhouses in 10 markets throughout the United States, Perry's Restaurants also includes Perry & Sons Market & Grille and CARVE American Grille.



### **Perry's Famous Pork Chop**

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, February 19, 2021**. The pork chop lunch special is also available TO-GO, Wednesdays & Fridays from 10:30 a.m. – 5 p.m.

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 from [Perry's Steakhouse Online Market](#), arriving frozen with ice packs and includes steak butter and instructions on how to heat. Additional items available from Perry's Steakhouse Online Market include Perry's Steak Knives, Perry's Signature Steak Butter, Perry's Signature Steak Seasoning, Gift Cards and Special Steak Boxes.

### **Private Dining**

With Perry's Private Dining, guests can embrace special moments and milestones with a selection of elegant private dining rooms and specially-curated menus that can be tailored to any taste. With new table arrangements for all private dining rooms, Perry's is ensuring guests' tastes and toasts are cherished in a safe and convenient space, adhering to social distancing guidelines. A dedicated Sales Manager is also available to coordinate large TO-GO orders for virtual conferences and meetings.

### **Operating Hours**

Perry's Steakhouse & Grille is located at 5028 Aspen Grove Drive, Franklin, TN. DINE-IN dinner service will be available Monday through Thursday from 4 – 10 p.m., Friday from 10:30 a.m. – 10 p.m., Saturday from 4 – 10 p.m. and Sunday 4 – 9 p.m. **The full menu will be available for car-side TO-GO every day from 11 a.m. – Close, in addition to TO-GO special offers.** For reservations or to Order & Pay Online, please visit [www.perryssteakhouse.com](http://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 across Texas and in Birmingham, Chicago, Denver, Miami and Raleigh with a new location in Nashville scheduled for February 2021. Additional concepts include Perry & Sons Market & Grille and CARVE American Grille. For more information, please visit [PerrysSteakhouse.com](http://PerrysSteakhouse.com).