

## 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
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*

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 🍷	11
LOBSTER BISQUE 🌿	15
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WEDGE SALAD 🌿	11.5
SPINACH & WARM BACON VINAIGRETTE SALAD 🌿	12
CAESAR SALAD* 🍷	11.5
BUTCHER'S CHOP SALAD 🌿	12
FIELD GREEN, PEAR & CANDIED PECAN SALAD 🌿	13
SHAKEN MARTINI SALAD WITH RASPBERRY VODKA VINAIGRETTE 🌿	14
<i>Presented tableside</i>	

## Signatures

FILET PERRY* 🌿	8 oz. 53   6 oz. 48
<i>Served on a hot cast iron plate</i>	
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 on a hot cast iron plate</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	
STEAKHOUSE BRICK CHICKEN 🌿	35
<i>Served on a hot cast iron plate</i>	
With Truffle Merlot Demiglace, served with chargrilled vegetable trio	
CHATEAUBRIAND* 🌿	8 oz. 50.5   6 oz. 46.5
<i>Carved tableside on a hot cast iron plate</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	
VEGAN SKILLET CHOPPED STEAK 🍃 🌿	29
Smothered in crimini mushroom gravy and served with chargrilled vegetable trio	

PERRY'S FAMOUS PORK CHOP 🌿	44
<i>Carved tableside on a hot cast iron plate</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 FRIDAY® LUNCH SPECIAL 🌿 16
<i>DINE-IN &amp; TO-GO: Fridays, 10:30 AM—5 PM</i>
<i>Served on a hot cast iron plate (Not carved tableside)</i>

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
<i>DINE-IN &amp; TO-GO: Every Sunday, 4 PM - Close</i>
<i>Carved tableside on a hot cast iron plate</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](https://PerrysSteakhouse.com)

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 seasoned with Perry's Signature Steak Seasoning, served on a hot cast iron plate, and topped with your choice of:

PERRY'S SIGNATURE 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 fondu

CEDAR PLANK-FIRED REDFISH 🌿 39.5  
*Limited availability*  
 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

FOR FAMILY  
TWO STYLE

### VEGETABLES

PERRY'S SIGNATURE FRIED ASPARAGUS 12 19  
 Topped with jumbo lump crab meat

CREAMED SPINACH 🌿 10 14

ROASTED SHERRIED MUSHROOMS 🌿 10 14

OVEN CARAMELIZED  
 ROOT VEGETABLES 🌿 🍃 🌿 10 14

SWEET SRIRACHA BRUSSELS SPROUTS 11 15

STEAMED OR GRILLED ASPARAGUS 🌿 🍃 9 13

SPAGHETTI SQUASH PRIMAVERA 🌿 🍃 🌿 10.5 14.5  
*Vegan served without Parmesan cheese* 🌿

CAULIFLOWER AU GRATIN 11 15

ROASTED CREAMED CORN 🌿 🍃 9 13

STEAMED BROCCOLI 🌿 🍃 8 12

THICK-CUT CHARGRILLED  
 VEGETABLES 🌿 🍃 🌿 9 13

### MACARONI & CHEESE

THREE CHEESE MAC & CHEESE 🍃 10 14

LOBSTER MAC & CHEESE 16 25

KING CRAB MAC & CHEESE 16 25

### POTATOES

WHIPPED POTATOES 🌿 🍃 8.5 12.5

LOADED WHIPPED POTATOES 11 15

AU GRATIN POTATOES 11 15

TRUFFLE STEAK FRIES 11.5

BAKED POTATO 🌿 9.5

🌿 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.