

## Starters

PERRY'S SIGNATURE FRIED ASPARAGUS	20.5
Topped with blue lump crab	
PERRY'S FAMOUS PORK CHOP 'BITES'	15
CHERRY PEPPER CALAMARI	18.5
SEAFOOD STUFFED MUSHROOMS	14
BEEF & BLEU*	15.5
CRAB CAKES	19.5
ESCARGOT 🍷	17
STEAK TARTARE* 🍷	17.5
BACON WRAPPED SCALLOPS (5) 🍷	22.5
PRIME BEEF CARPACCIO* 🍷	18.5
BBQ OCTOPUS 🍷	24.5
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*

JUMBO SHRIMP COCKTAIL 🍷	Each 4.5
BLUE POINT OYSTERS ON THE HALF SHELL 🍷	Each 3.5
AHI TUNA TARTARE	1.5 oz. 4.5
ALASKAN KING CRAB 🍷	2 oz. 12
BLUE LUMP CRAB 🍷	1.5 oz. 7.5
LOBSTER TAIL 🍷	2 oz. 11.5

### 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
<hr/>	
WEDGE SALAD 🍷	12
SPINACH & WARM BACON VINAIGRETTE SALAD 🍷	14
CAESAR SALAD* 🍷	12.5
BUTCHER'S CHOP SALAD 🍷	13.5
FIELD GREEN, PEAR & CANDIED PECAN SALAD 🍷	13

SHAKEN MARTINI SALAD WITH RASPBERRY VODKA VINAIGRETTE 🍷	13.5
<i>Presented tableside</i>	

## Signatures

FILET PERRY* 🍷	8 oz. 54   6 oz. 49.5
<i>Served on a hot cast iron plate</i>	
Wrapped with applewood-smoked bacon, topped with blue lump crab and Perry's Signature Steak Butter, served with steamed asparagus	
SYMPHONY KABOB* 🍷	55.5
<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 🍷	36
<i>Served on a hot cast iron plate</i>	
With Truffle Merlot Demiglace, served with chargrilled vegetable trio	
CHATEAUBRIAND* 🍷	8 oz. 53   6 oz. 49
<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 🍷 🌿	26.5
<i>Vegan served without Parmesan cheese 🌿</i>	

ULTIMATE CHICKEN PARMESAN	35.5
Served with fresh Orecchiette pasta and broccoli rabe	
SURF & TURF PASTA*	44.5
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 🍷	45
<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 🍷 17

**DINE-IN & TO-GO: Fridays, 10:30 AM—5 PM**

*Served on a hot cast iron plate (Not carved tableside)*

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

**DINE-IN & TO-GO: Every Sunday, 4 PM - Close**

*Carved tableside on a hot cast iron plate*

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 available for shipping nationwide through **Perry's Steakhouse Online Market**. Learn more at [PerrysSteakhouse.com](http://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** 🌿

We do not guarantee well-done steaks. They have a tendency to be dry.

**FILET MIGNON\*** 🌿 10 oz. 56 | 8 oz. 49 | 6 oz. 44  
*Wrap your Filet with applewood-smoked bacon* 3

**PRIME RIBEYE\*** 🌿 14 oz. 53

**PRIME NEW YORK STRIP\*** 🌿 14 oz. 54

### BONE-IN CUTS

**BONE-IN FILET MIGNON\*** 🌿 14 oz. 67.5

**PRIME BONE-IN NEW YORK STRIP\*** 🌿 20 oz. 59.5

**PRIME BONE-IN COWBOY RIBEYE\*** 🌿 22 oz. 63

**DOUBLE-CUT LAMB CHOPS\*** 🌿 14 oz. 52.5

**PRIME TOMAHAWK RIBEYE\*** 🌿 32 oz. 99

### SAUCES

Trio 7 | Each 3

BEARNAISE SAUCE

PEPPERCORN REDUCTION

TRUFFLE MERLOT DEMIGLACE 🌿

### ADDITIONS

OSCAR STYLE Blue 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) 🌿 9.5

ALASKAN KING CRAB\* 🌿 One lb. 75  
Half lb. 39

LOBSTER TAIL 🌿 8 oz. 49 | Twin 4 oz. 39 | 4 oz. 20 | 2 oz. 11.5

## Seafood

**CHARGRILLED SALMON\*** 🌿 40  
Served with lemon dill butter and cauliflower mousse

**CRISPY SKIN WILD RED SNAPPER** 🍷 45  
Served with chive whipped potatoes and truffle vinaigrette

**EVERYTHING CRUSTED AHI TUNA\*** 🌿 45  
Served with Asian slaw and ginger tomato fondu

**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

SMALL LARGE

### VEGETABLES

**PERRY'S SIGNATURE FRIED ASPARAGUS** 12 20.5  
Topped with blue lump crab

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

### 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

### MACARONI & CHEESE

THREE CHEESE MAC & CHEESE 🍃 10 14

LOBSTER MAC & CHEESE 16 25

KING CRAB MAC & CHEESE 16 25

🌿 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.