

Starters

PERRY'S SIGNATURE FRIED ASPARAGUS	19.5
Topped with lump crabmeat	
PERRY'S FAMOUS PORK CHOP 'BITES'	15
CHERRY PEPPER CALAMARI	18
SEAFOOD STUFFED MUSHROOMS	14
BEEF & BLEU*	15.5
CRAB CAKES	LIMITED AVAIL. 24.5
ESCARGOT 🍷	16
STEAK TARTARE* 🍷	16.5
BACON WRAPPED SCALLOPS (5) 🍷	24.5
BEEF CARPACCIO* 🍷	17.5
BBQ OCTOPUS 🍷	26.5
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

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 🍷	TEMP UNAVAILABLE 12
BLUE LUMP CRAB 🍷	1.5 oz. 9.5
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 🍷	16
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WEDGE SALAD 🍷	13
SPINACH & WARM BACON VINAIGRETTE SALAD 🍷	13
CAESAR SALAD* 🍷	12
BUTCHER'S CHOP SALAD 🍷	12.5
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 lump crab meat and Perry's Signature Steak Butter, served with steamed asparagus	
SYMPHONY KABOB* 🍷	59.5
<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. 53.5 6 oz. 48.5
<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 🍷 🌱	26.5
<i>Vegan served without Parmesan cheese 🌱</i>	
ULTIMATE CHICKEN PARMESAN	32.5
Served with fresh Orecchiette pasta and broccoli rabe	
SURF & TURF PASTA*	44
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 🍷	46
<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
<i>DINE-IN & 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 & 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

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. 55 | 8 oz. 48 | 6 oz. 43
Wrap your Filet with applewood-smoked bacon 3

FILET THREE WAYS* 🌿 58
8 oz. Filet sliced into 3 medallions and individually topped with Oscar style, 3-peppercorn au poive, and Coffee crusted

PRIME RIBEYE* 🌿 14 oz. 63

CERTIFIED UPPER CHOICE RIBEYE* 🌿 14 oz. 53

PRIME TOMAHAWK RIBEYE* 🌿 TEMP. UNAVAILABLE 99

TOMAHAWK BRAISED BEEF SHORT RIBS* 🌿 47

CARAMELIZED PRIME RIB* 🌿 LIMITED AVAIL. 16 oz. 59

BONE-IN FILET MIGNON* 🌿 TEMP. UNAVAILABLE 67.5

PRIME NEW YORK STRIP* 🌿 14 oz. 64

CERTIFIED UPPER CHOICE NEW YORK STRIP* 🌿 14 oz. 54

PRIME BONE-IN COWBOY RIBEYE* 🌿 22 oz. 68

CERTIFIED UPPER CHOICE BONE-IN COWBOY RIBEYE* 🌿 22 oz. 58

DOUBLE-CUT LAMB CHOPS* 🌿 14 oz. 55

TRUE JAPANESE A5 WAGYU BEEF 🌿 LIMITED AVAIL.
NEW YORK STRIP OR RIBEYE* 6 oz. 115 4 oz. 85 2 oz. 49

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

LOBSTER TAIL 🌿 Twin 4 oz. 39 4 oz. 20 2 oz. 11.5

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* 🌿 43
Served with Asian slaw and ginger tomato fondu

PAN SEARED SEA BASS 🌿 48
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
11 14

CREAMED SPINACH 🌿

ROASTED SHERRIED MUSHROOMS 🌿

OVEN CARAMELIZED ROOT VEGETABLES 🌿 🍃 🍃

SWEET SRIRACHA BRUSSELS SPROUTS

STEAMED OR GRILLED ASPARAGUS 🌿 🍃

SPAGHETTI SQUASH PRIMAVERA 🌿 🍃
Vegan served without Parmesan cheese 🍃

CAULIFLOWER AU GRATIN

ROASTED CREAMED CORN 🌿 🍃

STEAMED BROCCOLI 🌿 🍃

THICK-CUT CHARGRILLED VEGETABLES 🌿 🍃 🍃

THREE CHEESE MAC & CHEESE 🍃

LOADED WHIPPED POTATOES

AU GRATIN POTATOES

TRUFFLE STEAK FRIES

WHIPPED POTATOES 🌿 🍃 9 13

BAKED POTATO 🌿 10

LOBSTER MAC & CHEESE 19 29

KING CRAB MAC & CHEESE 🍃 TEMP. UNAVAIL. 19 29

PERRY'S SIGNATURE FRIED ASPARAGUS 12 19
Topped with 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.