

TEMPORARY DINNER MENU DUE TO SUPPLY CHAIN SHORTAGES AND RESULTING PRICING.
THANK YOU FOR YOUR UNDERSTANDING.

Starters

PERRY'S SIGNATURE FRIED ASPARAGUS **LIMITED AVAIL. 23**
Topped with blue 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

TRUE JAPANESE A-5 WAGYU BEEF
New York Strip OR Ribeye, served thinly sliced
LIMITED AVAIL. 6 oz. 115 4 oz. 85 2 oz. 49

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 RED KING CRAB TEMP. UNAVAIL. 12
BLUE LUMP CRABMEAT 1.5 oz. 9.5
LOBSTER TAIL 2 oz. 11.5

PERRY'S PRIVATE RESERVE CAVIAR 30g 175 10g 75

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

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 VINAIGRETTE 13.5
Presented tableside

Signatures

FILET PERRY* 8 oz. 54 | 6 oz. 49.5
Served on a hot cast iron plate
Wrapped with applewood-smoked bacon, topped with blue lump crabmeat and Perry's Signature Steak Butter, served with steamed asparagus

SYMPHONY KABOB* 59.5
Presented tableside on a hot cast iron plate
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
Served on a hot cast iron plate
With Truffle Merlot Demiglace, served with chargrilled vegetable trio

CHATEAUBRIAND* 8 oz. 53.5 | 6 oz. 48.5
Carved tableside on a hot cast iron plate
With Truffle Merlot Demiglace, Bearnaise, and Peppercorn reduction sauce, served with steamed asparagus

SPAGHETTI SQUASH PRIMAVERA 26.5
Vegan served without Parmesan cheese

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 gray and served with chargrilled vegetable trio

PERRY'S FAMOUS PORK CHOP 47
Carved tableside on a hot cast iron plate
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 now available for shipping nationwide through **Perry's Steakhouse Online Market**. Learn more at 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. 55 | 8 oz. 48 | 6 oz. 43
Wrap your Filet with applewood-smoked bacon 3

BONE-IN FILET MIGNON* 🌿 TEMP. UNAVAIL. 67.5

FILET THREE WAYS* 🌿 57

8 oz. Filet sliced into 3 medallions and individually topped Oscar style with blue lump crabmeat, 3-peppercorn au poive, and Coffee crusted

PRIME RIBEYE* 🌿 14 oz. 63

CERTIFIED UPPER CHOICE RIBEYE* 🌿 14 oz. 53

PRIME TOMAHAWK RIBEYE* 🌿 TEMP. UNAVAIL. 99

TOMAHAWK BRAISED BEEF SHORT RIBS* 🌿 47

PECAN-SMOKED CARAMELIZED PRIME RIB* 🌿
(Medium rare and above) LIMITED AVAIL. 16 oz. 57

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 A-5 WAGYU BEEF 🌿
New York Strip OR Ribeye, served thinly sliced
LIMITED AVAIL. 6 oz. 115 4 oz. 85 2 oz. 49

SAUCES

Trio 7 | Each 3

BEARNAISE SAUCE

PEPPERCORN REDUCTION

TRUFFLE MERLOT DEMIGLACE 🌿

ADDITIONS

OSCAR STYLE 🌿 9.5

Blue lump crabmeat, bearnaise, asparagus

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

CEDAR PLANK-FIRED REDFISH 🌿 LIMITED AVAIL. 41

With basil pesto and balsamic reduction, served with grilled asparagus

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 🌿

AU GRATIN POTATOES

TRUFFLE STEAK FRIES

LOADED WHIPPED POTATOES

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 16 23

Topped with blue lump crabmeat

🌿 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.