



43 YEARS OF AWARD-WINNING SERVICE

28 DAYS AGING OUR BUTCHER-FRESH PRIME STEAKS

17 SIDES WITH PORTION SIZE OPTIONS

15 INNOVATIVE, HANDCRAFTED COCKTAILS

12 SAUCES & ADDITIONS TO CUSTOMIZE YOUR STEAK AND CHOPS

9 DECADENT SIGNATURE DESSERTS

7 FINGER-HIGH FAMOUS PORK CHOP CARVED TABLESIDE

5 PERRY'S RESERVE WINES AMONG A CURATED LIST OF HUNDREDS

1 RARE AND WELL DONE® DINING EXPERIENCE

Starters

PERRY'S SIGNATURE FRIED ASPARAGUS Topped with jumbo lump crabmeat	24
PERRY'S FAMOUS PORK CHOP 'BITES'	15
CHERRY PEPPER CALAMARI	18
BEEF & BLEU*	15.5
SEAFOOD STUFFED MUSHROOMS	15
AHI TUNA TARTARE TOWER*	22.5
CRAB CAKES	24.5
TRUFFLE SPINACH & ARTICHOKE DIP 🌿	15
SHRIMP COCKTAIL (5) 🌿	17.5
FILET TARTARE* 🍷	16.5
ESCARGOT 🍷	16
NY STRIP CARPACCIO* 🌿	17.5
BBQ BACON-WRAPPED CEDAR PLANK SHRIMP (5) 🌿	19.5
BLUE POINT OYSTERS ON THE HALF SHELL* 🍷	Dozen 39 Half Dozen 21
CHARGRILLED BLUE POINT OYSTERS* With herb butter, Pepper Jack & Parmesan cheeses	Dozen 44 Half Dozen 24
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* 🌿 Sliced New York Strip	6 oz. 99 4 oz. 75 2 oz. 39
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Custom Cold Seafood Cocktail Bar

Priced per piece or portion

SHRIMP COCKTAIL 🌿	Each 3.5
BLUE POINT OYSTERS ON THE HALF SHELL* 🍷	Each 3.5
AHI TUNA TARTARE*	2 oz. 9
JUMBO LUMP CRABMEAT 🌿	2 oz. 16
LOBSTER TAIL 🌿	2 oz. 11.5

PERRY'S PRIVATE RESERVE CAVIAR* Hand-selected amber and deep green pearls' with a nutty, buttery flavor. Served with crumbled egg whites, crumbled egg yolks, toast points, fresh chives and red onions.	30g 169 10g 69
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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
CAESAR SALAD* 🍷	12
BUTCHER'S CHOP SALAD 🍷	12.5
FIELD GREEN, PEAR & CANDIED PECAN SALAD 🍷	13

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	
CEDAR PLANK-FIRED REDFISH 🍷	41.5
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	

Signatures

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

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

SURF & TURF PASTA* 44
6 oz. Filet Mignon tips, 2 oz. lobster served over angel hair pasta with tomato basil sauce

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 three chargrilled shrimp, complemented by two sauces (Truffle Merlot Demiglace and Peppercorn Reduction sauce) and served with steamed asparagus

STEAKHOUSE BRICK CHICKEN 🍷 27
Served on a hot cast iron plate
Butchered, de-winged half chicken served skin-on with Truffle Merlot Demiglace and chargrilled vegetable trio

CHICKEN OSCAR 32.5
Topped with jumbo lump crabmeat and Bearnaise sauce, served with steamed asparagus

PERRY'S FAMOUS PORK CHOP 🍷 *Carved tableside on a hot cast iron plate* 47
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 | Orders must be placed by 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 *Carved tableside on a hot cast iron plate* 39
DINE-IN & TO-GO: Every Sunday, 4 PM - Close
Choice of soup or salad, Perry's Famous Pork Chop and Dessert Trio (substitute dessert for choice of whipped potatoes, thick-cut chargrilled vegetables **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

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

FILET THREE WAYS* 🌿 55
 8 oz. Filet sliced into 3 medallions and individually topped Oscar-style with jumbo lump crabmeat, 3-peppercorn au Poivre, and coffee crusted

PRIME NEW YORK STRIP* 🌿 14 oz. 59

CERTIFIED UPPER CHOICE NEW YORK STRIP* 🌿 14 oz. 49

PRIME RIBEYE* 🌿 14 oz. 69

CERTIFIED UPPER CHOICE RIBEYE* 🌿 14 oz. 55

TOMAHAWK BRAISED BEEF SHORT RIBS*
 Served with egg noodles 53

PECAN-SMOKED CARAMELIZED PRIME RIB* 🌿 16 oz. 59

BONE-IN COWBOY RIBEYE* 🌿 22 oz. 79

DOUBLE-CUT LAMB CHOPS* 🌿 14 oz. 65

TRUE JAPANESE A-5 WAGYU BEEF* 🌿
 Sliced New York Strip 6 oz. 99 4 oz. 75 2 oz. 39

SAUCES Trio 6 | Each 3

BEARNAISE SAUCE

PEPPERCORN REDUCTION 🌿

TRUFFLE MERLOT DEMIGLACE 🌿

TOPPERS/STYLES

OSCAR STYLE 9.5
 Jumbo lump crab, bearnaise, asparagus 🌿

CHARGRILLED BLUE POINT OYSTER* Each 4
 With herb butter, Pepper Jack & Parmesan cheeses

BBQ BACON-WRAPPED SHRIMP Each 4

DOUBLE CUT SLAB BACON 🌿 7

COFFEE CRUSTED 🌿 🍃 🌿 4

BLACKENED & BLEU 🌿 🍃 4.5

3 PEPPERCORN AU POIVRE 🌿 🍃 4.5

BACON MARMALADE & BLEU 🌿 5

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

Vegan Entrées

VEGAN SKILLET CHOPPED STEAK 🍃 🌿 27.5
 Smothered in Crimini mushroom gravy and served with chargrilled vegetable trio

SPAGHETTI SQUASH PRIMAVERA 🌿 🍃 26
Vegan served without Parmesan cheese 🌿

Sides

LARGE SMALL
 15 11

CREAMED SPINACH 🌿 🍃

ROASTED SHERRIED MUSHROOMS 🌿

CORN BRÛLÉE 🌿 🍃

SWEET SRIRACHA BRUSSELS SPROUTS

STEAMED OR GRILLED ASPARAGUS 🌿 🍃

SPAGHETTI SQUASH PRIMAVERA 🌿 🍃
Vegan served without Parmesan cheese 🌿

CAULIFLOWER AU GRATIN 🍃

STEAMED BROCCOLI 🌿 🍃

THICK-CUT CHARGRILLED VEGETABLES 🌿 🍃 🌿

THREE CHEESE MAC & CHEESE 🍃

AU GRATIN POTATOES

TRUFFLE STEAK FRIES

LOADED WHIPPED POTATOES 🌿

WHIPPED POTATOES 🌿 🍃 13 9

BAKED POTATO 🌿 10

LOBSTER MAC & CHEESE 29 19

PERRY'S SIGNATURE FRIED ASPARAGUS 24 15
 Topped with jumbo 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.

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.