



43 YEARS OF AWARD-WINNING SERVICE

28 DAYS AGING OF OUR BUTCHER-FRESH PRIME STEAKS

15 INNOVATIVE, HANDCRAFTED COCKTAILS

13 SIDES WITH PORTION SIZE OPTIONS

12 TOPPERS/STYLES TO CUSTOMIZE YOUR STEAK AND CHOPS

8 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'	5 Skewers 18	3 Skewers 13	
CHERRY PEPPER CALAMARI			19
FILET BEEF & BLEU*			16
SEAFOOD STUFFED MUSHROOMS (Fried or Broiled)			15
AHI TUNA TARTARE TOWER*			22.5
CRAB CAKES			24.5
STEAK & TATER TOTTER BITES*			15
TRUFFLE SPINACH & ARTICHOKE DIP 🌿			15
SHRIMP COCKTAIL 🌿			17.5
IN-HOUSE PECAN-SMOKED SALMON 🍷 (Served chilled)			18
ESCARGOT 🍷			16
PRIME NY STRIP CARPACCIO* 🌿			17.5
BQ BACON-WRAPPED CEDAR PLANK SHRIMP 🌿			19.5
BLUE POINT OYSTERS ON THE HALF SHELL* 🍷	Dozen 39	Half Dozen 21	
CHARGRILLED BLUE POINT OYSTERS* With herb butter, Monterey Jack and Pecorino Romano 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. 139	4 oz. 99	2 oz. 49

COLD SEAFOOD TOWER 🍷	Large 89	Small 49
Shrimp Cocktail	4 Each	2 Each
Lobster Tail (2 oz. portion)	4 Each	2 Each
Blue Point Oysters on the Half Shell*	4 Each	2 Each
Jumbo Lump Crabmeat	4 oz.	2 oz.
Smoked Salmon	6 oz.	3 oz.

Soups & Salads

SEASONAL SOUP	MKT
FRENCH ONION SOUP 🍷	12
LOBSTER BISQUE 🌿	16
SIGNATURE WEDGE 🌿	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

SWEET & SPICY SESAME AHI TUNA* 🌿 46

Sesame crusted Ahi Tuna with pickled cucumber, sushi rice and sweet chile sauce

PAN SEARED SEA BASS* 🌿 49

Served with creamy corn and red pepper coulis

FRIED SHRIMP 35

Served with French fries

Perry's Famous Pork Chop

DINNER-SIZED PORK CHOP 🌿 49

Dine-in & To-Go Daily

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,

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 39

Carved tableside on a hot cast iron plate

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 one small side: whipped potatoes, thick-cut chargrilled vegetables **OR** grilled asparagus)

Perry's Famous Pork Chop is also available for shipping nationwide through Perry's Online Market. Learn more at PerrysSteakhouse.com

Surf & Turf Signatures

FILET THREE WAYS* 🌿 8 oz. 56

Served on a warm cast iron plate

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

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

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

FILET & LOBSTER* 🌿 59

Served on a hot cast iron plate

6 oz. Filet with 4 oz. Lobster Tail with Beurre Fondue

SIGNATURE STEAKHOUSE 275

SMORGASBORD FOR 4

40 oz. Thick-cut Porterhouse* (deboned, sliced Filet Mignon & New York Strip topped with Perry's Steak Butter); Perry's Famous Pork Chop (dinner-cut, sliced into 4 sections topped with Perry's Steak Butter and served with homemade applesauce); lamb lollipops (4); BBQ bacon-wrapped shrimp (4); mini crab cakes (4); broiled seafood stuffed mushrooms (4); served with Truffle Merlot Demiglace and Beurre Fondue.

Chicken

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

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 Pecorino Romano cheese 🌱

Steaks & 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 **PERRY'S SIGNATURE STEAK BUTTER**. We do not guarantee well-done steaks as they have a tendency to be dry.

FILET MIGNON* 🌿 10 oz. 59 | 8 oz. 49 | 6 oz. 44
Wrap your Filet with applewood-smoked bacon 3

CHATEAUBRIAND* 🌿 8 oz. 54.5 | 6 oz. 49.5
Carved tableside on a warm cast iron plate
 With Truffle Merlot Demiglace, Bearnaise, and Peppercorn Reduction sauce, served with steamed asparagus

PRIME NEW YORK STRIP* 🌿 14 oz. 59

PRIME RIBEYE* 🌿 14 oz. 69

CERTIFIED UPPER CHOICE RIBEYE* 🌿 14 oz. 55

TRUE JAPANESE A-5 WAGYU BEEF* 🌿
 Sliced New York Strip 6 oz. 139 4 oz. 99 2 oz. 49

BONE-IN

PRIME BONE-IN NEW YORK STRIP* 🌿 20 oz. 69

LAMB CHOPS* 🌿 14 oz. 65

BONE-IN COWBOY RIBEYE* 🌿 22 oz. 79

BONE-IN BRAISED BEEF SHORT RIB 🌿 49
 Served with whipped potatoes

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, Monterey & Pecorino Romano cheeses

BBQ BACON-WRAPPED SHRIMP 🌿 Each 4

CRAB CAKE WITH BEARNAISE 12

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

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 Pecorino Romano cheese 🌿

THICK-CUT CHARGRILLED VEGETABLES 🌿 🍃 🌿

THREE-CHEESE MAC & CHEESE 🍃

AU GRATIN POTATOES

TRUFFLE STEAK FRIES

LOADED WHIPPED POTATOES 🌿
 Select from cheddar cheese, bacon, green onions and/or sour cream

LOBSTER MAC & CHEESE 29 19

PERRY'S SIGNATURE FRIED ASPARAGUS 24 15
 Topped with jumbo lump crabmeat

A gratuity of 18% will be added to parties of 6 or more.

🌿 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.