



**44** YEARS OF AWARD-WINNING SERVICE

**28** DAYS AGING OF OUR BUTCHER-FRESH PRIME STEAKS

**15** INNOVATIVE, HANDCRAFTED COCKTAILS

**15** WAYS TO CUSTOMIZE YOUR STEAK AND CHOPS

**12** SHAREABLE SIDES FOR TWO

**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

## PERRY BERRY MULE

Tito's Handmade vodka, fresh-pressed lime and cranberry juices, freshly-muddled strawberries, topped with ginger ale

## SMOKY RITA

Hornitos Black Barrel tequila, Dekuyper Orange liqueur, fresh-pressed lime juice and agave nectar, rimmed with habanero sugar

## MAI TAI

Cruzan Light rum, Bacardi Añejo Cuatro rum, fresh-pressed lime juice, a hint of almond, rimmed with hibiscus sugar

## LAVENDER BEE MINE

Empress 1908 gin, Pierre Ferrand Dry Curacao, fresh-pressed lemon juice, and lavender-honey water

## JAMESON MOCHA OLD FASHIONED

Jameson Caskmates Irish whiskey, house-made coffee syrup, mole bitters, and a hint of orange

## BUBBLY BLACK ROSE

Stoli vodka, fresh-pressed lemon juice, blackberry purée, black tea, topped with Mumm Napa Brut Prestige

## PEACHY GLEN

Glenmorangie 10 year scotch, Belvedere Pure vodka, fresh-pressed lemon juice, and peach and stone fruit purées

## THE 'STRAIT' PALOMA

George Strait's favorite cocktail made with his own tequila - Código 1530 Blanco - fresh-pressed lime and grapefruit juices, blood orange purée and agave nectar

## THE GODFATHER RETURNS

Monkey Shoulder scotch, Disaronno Amaretto liqueur and a dash of black walnut bitters

## PINEAPPLE GINGER MOJITO

Captain Morgan White rum, Domaine de Canton Ginger liqueur, fresh-pressed lime juice, freshly-muddled pineapple and mint, topped with ginger ale

## CUCUMBER BLUEBERRY MARTINI

Western Son Blueberry vodka, Western Son Cucumber vodka, fresh-pressed lime and cranberry juices

## BOURBON BLOOM

Woodford Reserve bourbon, St. Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly-muddled blackberries and mint

## THYME LEMON DROP

Ketel One vodka, St. Germain Elderflower liqueur, fresh-pressed lemon juice, and freshly muddled thyme, rimmed with sugar

## MARTINI 79

Belvedere Pure vodka with bleu cheese-stuffed olives

17

## MINI MARTINI TRIO OF THE MONTH

A tasting flight of three handcrafted cocktails in 2.5 oz. pours

18

## PERRY'S HOG-HATTAN

A Manhattan with WhistlePig PiggyBack 6-year-old rye and Vya vermouth, rimmed with brown sugar and Perry's Signature Homemade Barbecue Sauce. Topped with a skewer of Perry's Famous Pork Chop Bites and Luxardo cherries.

24

# Signature Shaken Sodas (NON-ALCOHOLIC)

## HONEY GRAPEFRUIT SPRITZ

This refreshing and light non-alcoholic option makes an excellent aperitif. The Honey Grapefruit Spritz combines fresh grapefruit muddled with rosemary, fresh-pressed grapefruit and lemon juices and honey water.

## MANGO FIZZ SODA

A tropical refresher without the alcohol. Made from fresh-pressed lemon juice and mango purée, shaken and served tall with a splash of soda.

## PINEAPPLE GINGER ALE

A non-alcoholic twist on a mojito featuring freshly-cut pineapple muddled with mint, fresh ginger and lime juice then shaken and topped with ginger ale.

## Starters

<b>PERRY'S SIGNATURE FRIED ASPARAGUS</b> 🍷		24
Topped with jumbo lump crabmeat		
<b>PERRY'S FAMOUS PORK CHOP 'BITES'</b>	5 Skewers 19	3 Skewers 13
<b>CHERRY PEPPER CALAMARI</b>		19
<b>FILET BEEF &amp; BLEU</b> 🍷		16
<b>SEAFOOD STUFFED MUSHROOMS</b> (Fried or Broiled)		15
<b>AHI TUNA TARTARE TOWER</b> 🍷 🍷		22.5
<b>CRAB CAKES</b> 🍷		24.5
<b>STEAK &amp; TATER TOTTER BITES</b> 🍷 🍷		15
<b>PRIME NY STRIP CARPACCIO</b> 🌿 🍷 🍷		17.5
<b>TRUFFLE SPINACH &amp; ARTICHOKE DIP</b> 🌿		15
<b>ESCARGOT</b> 🍷		16
<b>GULF SHRIMP COCKTAIL</b> 🌿 🍷		17.5
<b>IN-HOUSE PECAN-SMOKED SALMON</b> 🍷 🍷 (Served chilled)		18
<b>PAN-SEARED SCALLOPS</b> 🌿 🍷 (Served on a bacon slab)		24.5
<b>BBQ BACON-WRAPPED CEDAR PLANK GULF SHRIMP</b> 🌿 🍷		19.5
<b>BLUE POINT OYSTERS ON THE HALF SHELL</b> 🍷 🍷 🍷	Dozen 39	Half Dozen 21
<b>CHARGRILLED BLUE POINT OYSTERS</b> 🍷	Dozen 44	Half Dozen 24
With herb butter, Monterey Jack and Pecorino Romano cheeses		
<b>TEMPURA FRIED LOBSTER TAIL</b> 🍷	Twin 4 oz. (total 8 oz.) 44.5	4 oz. 24.5
With Miso butter		
<b>ALASKAN KING CRAB</b> 🌿 🍷 (Served warm)		6 – 7 oz. Leg 49
<b>TRUE JAPANESE A-5 WAGYU BEEF</b> 🌿 🍷 🍷		(2 oz. Minimum) 29/oz.
Sliced New York Strip		

<b>COLD SEAFOOD TOWER</b> 🌿 🍷	Large 89	Small 49
Gulf 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.
<hr/>		
<i>Add Alaskan King Crab</i> 🌿 🍷 6 – 7 oz. Leg +49		

## Soups & Salads 14

### SEASONAL SOUP

**FRENCH ONION SOUP** 🍷 🍷

**LOBSTER BISQUE** 🌿 +3

**SIGNATURE WEDGE** 🌿 🍷

**CAESAR SALAD** 🍷 🍷

**BUTCHER'S CHOP SALAD** 🌿 🍷

**FIELD GREEN, PEAR & CANDIED PECAN SALAD** 🌿 🍷

## Seafood

### CHARGRILLED SALMON 🌿 ① 🍷 39.5

Served with lemon dill butter and cauliflower mousse

### CRISPY SKIN WILD RED SNAPPER 🌿 ① 44

Served with chive whipped potatoes and truffle vinaigrette

### CEDAR PLANK-FIRED REDFISH 🌿 ① 43

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 🌿 ① 🍷 49.5

Served with creamy corn and red pepper coulis

### GULF FRIED SHRIMP ① (Not fried) 35

Served with French fries

## Perry's Famous Pork Chop

### DINNER-CUT PORK CHOP 🌿 ① 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

### 3-COURSE PORK CHOP SUNDAY SUPPER 49

Dine-in & To-Go: Every Sunday, 4 PM - Close

*Carved tableside on a hot cast iron plate*

Dinner-cut Perry's Famous Pork Chop with choice of soup or salad and Dessert Trio (substitute dessert for individual side: whipped potatoes, thick-cut chargrilled vegetables OR grilled asparagus)

### PERRY'S PORK CHOP FRIDAY® LUNCH SPECIAL 🌿 ① 19

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, homemade applesauce and bread

Perry's Famous Pork Chop is also available for shipping nationwide through Perry's Online Market. Learn more at [PerrysSteakhouse.com](http://PerrysSteakhouse.com)

## Surf & Turf Signatures

### FILET PERRY 🌿 ① 🍷 8 oz. 55 | 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

### FILET THREE WAYS 🌿 ① 🍷 8 oz. 57

*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

### SURF & TURF PASTA ① 🍷 45

6 oz. Filet Mignon tips, 2 oz. lobster served over angel hair pasta with tomato basil sauce

### SYMPHONY KABOB 🌿 ① 🍷 62.5

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

### FILET & LOBSTER 🌿 ① 🍷 59

*Served on a hot cast iron plate*

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

### SIGNATURE STEAKHOUSE 275

#### SMORGASBORD FOR FOUR

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 Gulf 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 🌿 🍷 ① 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** 🌿 ① 🍴  
10 oz. 59 | 8 oz. 49.5 | 6 oz. 45

*Wrap your Filet with applewood-smoked bacon +3*

**CHATEAUBRIAND** 🌿 ① 🍴 8 oz. 59 | 6 oz. 55  
*Carved tableside on a warm cast iron plate*

Premium Center-cut Filet Mignon with Truffle Merlot Demiglace, Bearnaise, and Peppercorn Reduction sauce, served with steamed asparagus

**PRIME NEW YORK STRIP** 🌿 ① 🍴 14 oz. 65

**PRIME RIBEYE** 🌿 ① 🍴 14 oz. 69

**CERTIFIED UPPER CHOICE RIBEYE** 🌿 ① 🍴 14 oz. 55

**NEW YORK STRIP FLIGHT** 🌿 🍷 🍴 99  
Texas Kobe-Style Wagyu, Nebraska Prime, True Japanese A-5 Wagyu

### BONE-IN

**PRIME BONE-IN NEW YORK STRIP** 🌿 ① 🍴 20 oz. 69

**LAMB CHOPS** 🌿 🍷 🍴 14 oz. 65

**BONE-IN COWBOY RIBEYE** 🌿 ① 🍴 22 oz. 79

**PORTERHOUSE FOR TWO** 🌿 ① 🍴 40 oz. 139

### SAUCES Trio 7 | Each 3

**BEARNAISE SAUCE** 🌿 🍷 🍴

**PEPPERCORN REDUCTION** 🌿

**TRUFFLE MERLOT DEMIGLACE** 🌿 🍷

### STYLES Each 5

**COFFEE CRUSTED** 🌿 🌿 🍷 🍴

**BLACKENED & BLEU** 🌿 🌿

**3-PEPPERCORN AU POIVRE** 🌿 🌿

**BACON MARMALADE & BLEU** 🌿

**OSCAR STYLE** 🌿 🍷 🍴 +5

Jumbo lump crab, Bearnaise sauce, asparagus

### TOPPERS

**CHARGRILLED BLUE POINT OYSTER** 🍴 Each 4  
With herb butter, Monterey & Pecorino Romano cheeses

**PAN-SEARED SCALLOP** 🌿 🍷 Each 6

**BBQ BACON-WRAPPED SHRIMP** 🌿 🍷 Each 4

**THICK SLAB SMOKED BACON SLAB** 🌿 🍷 9

**CRAB CAKE WITH BEARNAISE** ① 🍴 12

**ALASKAN KING CRAB** 🌿 🍷 6 - 7 oz. Leg 49

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

## Sides for Two

15

**CREAMED SPINACH** 🌿 🌿

**ROASTED SHERRIED MUSHROOMS** 🌿 ①

**CORN BRÛLÉE** 🌿 🌿

**SWEET SRIRACHA BRUSSELS SPROUTS** 🍷

**SPAGHETTI SQUASH PRIMAVERA** 🌿 🌿 ①  
*Vegan served without Pecorino Romano cheese* 🌿

**THICK-CUT CHARGRILLED VEGETABLES** 🌿 🌿 🍷 🍴

**THREE-CHEESE MAC & CHEESE** 🌿  
*Add Lobster +15*  
*Add Alaskan King Crab +20*

**AU GRATIN POTATOES**

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

**TRUFFLE STEAK FRIES** ① (6 wedges)

**STEAMED OR GRILLED ASPARAGUS** 🌿 🌿 🍷

**PERRY'S SIGNATURE FRIED ASPARAGUS** ① 24  
Topped with jumbo lump crabmeat

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

🌿 Gluten-Friendly

🍷 Gluten-Friendly with modifications

🌿 Vegetarian

🍷 Vegan

🍷 Dairy-Friendly *which might include butter*

① Dairy-Friendly with modifications *which might include butter*

🍴 Undercooked\*

\*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.

# WINE BY THE GLASS | BOTTLE

## Sparkling Wines

	 STANDARD 5 oz.	 GENEROUS 7.5 oz.	 BOTTLE 25.4 oz.
Jeio Bisol Prosecco, Veneto, Italy	11	15	48
Mumm Napa Brut Prestige, Napa Valley	15	20	64
Langlois-Chateau Brut Rosé, Loire Valley, France	18	25	80
Taittinger La Francaise Brut, Reims, France	27.5	37.5	120

## White Wines & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Piedmont, Italy (187mL bottle)			16
R. Prüm 'Essence' Riesling, Mosel, Germany	9.5	13	42
Antinori Santa Cristina Pinot Grigio, Italy	10	14	44
Hess 'Shirtail Ranches' Chardonnay, California	10	14	44
Mohua Sauvignon Blanc, Marlborough, New Zealand	10.5	14.5	46
Ca'Bianca Moscato d'Asti, Piedmont, Italy	11	15	48
Perry's Reserve Chardonnay, Sonoma County	14	19	60
Perry's Reserve Rosé, Monterey	14	19	60
Matanzas Creek Sauvignon Blanc, Sonoma County	14.5	19.5	62
Hartford Court Chardonnay, Russian River Valley	16.5	22.5	72

## Red Wines

J. Lohr Estates 'Falcon's Perch' Pinot Noir, Monterey	10	14	44
Carmel Road Cabernet, California	10	14	44
Conundrum Red Blend by Caymus, California	11	15	48
'Les Légendes' by Domaines Barons de Rothschild Lafite, Bordeaux, France	11.5	15.5	50
Rodney Strong Merlot, Sonoma County	12	16	52
Chateau Ste Michelle 'Indian Wells' Cabernet, Columbia Valley, Washington	13	17.5	56
Marqués de Cáceres Excellens Tempranillo, Rioja, Spain	14	19	60
Perry's Reserve Pinot Noir, Monterey	14.5	19.5	62
Alexander Valley Vineyards Cabernet, Alexander Valley	15.5	21.5	68
Benton Lane Pinot Noir, Willamette Valley, Oregon	16	22	70
DAOU Cabernet, Paso Robles	16	22	70
Catena Malbec, Mendoza, Argentina	16.5	22.5	72
Perry's Reserve Cabernet, Sonoma County	18	25	80
Decoy Limited Merlot by Duckhorn, Alexander Valley	18	25	80
Ridge 'Three Valleys' Zinfandel, Sonoma County	20	27.5	88
Swanson Cabernet, Napa Valley	21	28	90
Massolino Nebbiolo, Piedmont, Italy	21.5	28.5	92
Orin Swift 'Abstract' Red Blend, California	22.5	31	98
EnRoute Pinot Noir, Russian River Valley	23	31.5	100
Flowers Pinot Noir, Sonoma Coast	24	33	105
Faust Cabernet, Napa Valley	27.5	37.5	120
Stags' Leap Winery Cabernet, Napa Valley	29.5	40	128
Jordan Cabernet, Alexander Valley	34	46.5	148
Perry's Reserve 'Big Red Blend', Napa Valley	41	56	180
Nickel & Nickel Cabernet, Napa Valley	49	67	250

# WINE BY THE BOTTLE

## Perry's Reserve Wines

	STANDARD	MAGNUM
Chardonnay	\$60 (750mL)	
Rosé	\$60 (750mL)	
Pinot Noir	\$62 (750mL)	
Cabernet Sauvignon	\$80 (750mL)	\$155 (1.5L)
Big Red Blend	\$180 (750mL)	

## Champagne & Sparkling

Codorniu Limited Edition Brut Reserva Cava, Spain	42
Jeio Bisol Prosecco, Veneto, Italy	48
Mumm Napa Brut Prestige, Napa Valley	64
Langlois-Chateau Brut Rosé, Loire Valley, France	80
Taittinger La Francaise Brut, Reims, France	120
Moët & Chandon 'Imperial' Brut, Epernay, France	148
Delamotte Brut, Champagne, France	156
Charles Heidsieck Brut Rosé Reserve, Reims, France	175
Ruinart Blanc de Blancs, Reims, France	195
Veuve Clicquot 'La Grande Dame', Reims, France	395
Dom Pérignon, Epernay, France	495
Louis Roederer 'Cristal' Brut, Reims, France	575

## Sauvignon Blanc

Mohua, Marlborough, New Zealand	46
Groth, Napa Valley	58
Matanzas Creek, Sonoma County	62
Cakebread Cellars, Napa Valley	82

## Unique White Varietals & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Italy (187mL)	16
R. Prüm 'Essence' Riesling, Mosel, Germany	42
Antinori Santa Cristina Pinot Grigio, Italy	44
Martin Códax Albarino, Rias Baixas, Spain	46
Ca'Bianca Moscato d'Asti, Piedmont, Italy	48
Trimbach Pinot Blanc, Alsace, France	50
King Estate Pinot Gris, Willamette Valley, Oregon	52
Perry's Reserve Rosé, Monterey	60
Famille Hugel Gewurztraminer, Alsace, France	62
Whispering Angel Rosé, Côtes de Provence, France	70

## Chardonnay

Hess 'Shirttail Ranches', California	44
Alexander Valley Vineyards, Alexander Valley	50
Perry's Reserve, Sonoma County	60
Mer Soleil 'Silver', Santa Lucia Highlands	67

Hartford Court, Russian River Valley	72
Ponzi Reserve, Willamette Valley, Oregon	82
Flowers, Sonoma Coast	88
Jordan, Russian River Valley	90
Louis Latour Pouilly-Fuissé, Burgundy, France	92
Rombauer, Carneros	97
Cakebread Cellars, Napa Valley	110
Kistler Vineyards 'Les Noisetiers', Sonoma Coast	145
Far Niente, Napa Valley	150
Chateau Montelena, Napa Valley	160

## Pinot Noir

J. Lohr Estates 'Falcon's Perch', Monterey	44
Perry's Reserve, Monterey	62
Rodney Strong, Russian River Valley	64
Benton Lane, Willamette Valley, Oregon	70
Siduri, Willamette Valley, Oregon	82
Brewer-Clifton, Sta. Rita Hills	96
EnRoute, Russian River Valley	100
Flowers, Sonoma Coast	105
Etude, Carneros	110
Belle Glos 'Las Alturas', Santa Lucia Highlands	115
Bouchard 'Beaune du Château', Burgundy, France	116
Dumol 'Wester Reach', Russian River Valley	150

## Merlot

Rodney Strong, Sonoma County	52
Charles Krug, Napa Valley	64
Seven Hills, Walla Walla, Washington	70
Decoy Limited by Duckhorn, Alexander Valley	80
Silverado Vineyards 'Mt. George', Napa Valley	104
Plumpjack, Napa Valley	164

## Malbec

Terrazas de los Andes Reserva, Mendoza, Argentina	60
Catena, Mendoza, Argentina	72
Maal 'Bestial', Mendoza, Argentina	125

## Syrah & Rhone Blends

Cline Cellars 'Cashmere' Red Blend, California	48
E. Guigal Crozes-Hermitage, Rhône Valley, France	76
Penfolds Bin 28 Kalimna Shiraz, South Australia	89
Orin Swift 'Abstract' Red Blend, California	98
Famille Perrin 'Les Sinards', Châteauneuf-du-Pape	102
Stags' Leap Winery Petite Sirah, Napa Valley	105
K Vintners 'Powerline' Syrah, Walla Walla, Washington	130

CHARDONNAY CONTINUED

CONTINUED >

Ask your server for our most recent vintage  
Please Enjoy Our Wines Responsibly



# WINE BY THE BOTTLE

## Unique Red Varietals

Conundrum Red Blend by Caymus, California	48
Alexander Valley Vineyards 'Sin Zin' Zinfandel, Alex. Valley	55
Marqués de Cáceres Excellens Tempranillo, Rioja, Spain	60
Antinori 'Pèppoli' Chianti Classico, Tuscany, Italy	64
Pio Cesare Barbera d'Alba, Piedmont, Italy	75
Ridge 'Three Valleys' Zinfandel, Sonoma County	88
Fattoria dei Barbi Rosso di Montalcino, Tuscany, Italy	88
Massolino Nebbiolo, Piedmont, Italy	92
Prisoner Red Blend, California	100
Orin Swift '8 Years in the Desert' Red Blend, California	108
Caparzo Brunello di Montalcino, Tuscany, Italy	115
Massolino Barolo, Piedmont, Italy	120
Gaja Ca'Marcanda 'Promis', Tuscany, Italy	130
Paraduxx 'Proprietary Blend', Napa Valley	135
Prunotto Barbaresco, Piedmont, Italy	140
Numanthia 'Numanthia', Toro, Spain	150
Masi 'Costasera' Amarone, Veneto, Italy	160
Antinori 'Tignanello', Tuscany, Italy	280

## Meritage & Bordeaux Blends

'Les Légendes' by Domaines Barons de Rothschild Lafite, Bordeaux, France	50
Château Chapelle d'Alienor Bordeaux Supérieur, France	55
Château Baignan, Medoc, Bordeaux, France	60
Château Coutet, St. Emilion, Bordeaux, France	112
Château de Sales, Pomerol, Bordeaux, France	125
Château de Pez, St. Estephe, Bordeaux, France	130
Alexander Valley Vineyards 'Cyrus', Alexander Valley	152
Orin Swift 'Papillon', Napa Valley	168
Perry's Reserve 'Big Red Blend', Napa Valley	180
Chateau St. Jean 'Cinq Cepages', Sonoma County	198
Overture by Opus One, Napa Valley	250
Quintessa, Rutherford, Napa Valley	400
Opus One, Napa Valley	550

## Cabernet Sauvignon

Carmel Road, California	44
Prelius della Volpaia, Tuscany, Italy	50
Chateau Ste Michelle 'Indian Wells', Washington	56
Alexander Valley Vineyards, Alexander Valley	68
DAOU, Paso Robles	70
Charles Krug, Napa Valley	78
Perry's Reserve, Sonoma County	80
Swanson, Napa Valley	90
Arrowood, Knights Valley	98
Clos Pegase, Napa Valley	105
Faust, Napa Valley	120
Stags' Leap Winery, Napa Valley	128
Hall, Napa Valley	130
Jordan, Alexander Valley	148
Cliff Lede, Stags Leap District, Napa Valley	165
Heitz Cellar, Napa Valley	175
Etude, Napa Valley	178
Stag's Leap Wine Cellars 'Artemis', Napa Valley	180
Cakebread Cellars, Napa Valley	185
Silver Oak, Alexander Valley	188
Mt. Brave, Mt. Veeder, Napa Valley	190
Napanook by Dominus Estate, Yountville, Napa Valley	192
Caymus, Napa Valley	195
Shafer 'One Point Five', Napa Valley	225
Cade Estate, Howell Mountain, Napa Valley	240
Nickel & Nickel, Napa Valley	250
Far Niente, Oakville, Napa Valley	265
BV 'Georges de Latour Reserve', Napa Valley	280
Beringer 'Private Reserve', Napa Valley	305
Silver Oak, Napa Valley	325
Robert Mondavi Winery To Kalon Reserve, Napa Valley	400
Cardinale Estate, Napa Valley	540

Perry's wine cellar offers a limited quantity of exceptional highly rated wines not included on our wine list. Please inquire with your server for today's availability.

## DESSERT WINES

FORTIFIED  
POUR 3 oz. 

Muscat Beaume-de-Venise, Rhône Valley, France	11
Sauternes, Bordeaux, France	14
Royal Tokaji 'Red Label' 5 Puttunoyos, Tokaj, Hungary	17
Inniskillin Vidal Ice Wine, Niagara Peninsula, Canada	32
Far Niente 'Dolce' Late Harvest Blend, Napa Valley	35

## MADEIRA, PORT & SHERRY

FORTIFIED  
POUR 3 oz. 

Graham's 'Six Grapes' Ruby Port, Portugal	9
Harvey's Bristol Cream Sherry, Spain	10
Blandy's 10-year-old Malmsey Madeira, Portugal	11
Graham's Late Bottle Vintage Port, Portugal	12
Warre's 'Otima' 10-year-old Tawny Port, Portugal	15
Dow's 20-year-old Tawny Port, Portugal	18
Warre's Vintage Port, Portugal	35