44 YEARS OF AWARD-WINNING SERVICE
28 DAYS AGING OF OUR BUTCHER-FRESH PRIME STEAKS
16 INNOVATIVE, HANDCRAFTED COCKTAILS
15 WAYS TO CUSTOMIZE YOUR STEAK AND CHOPS
12 SHAREABLE SIDES FOR TWO
7 FINGER-HIGH FAMOUS PORK CHOP CARVED TABLESIDE
7 DECADENT SIGNATURE DESSERTS
5 PERRY’S RESERVE WINES AMONG A CURATED LIST OF HUNDREDS
1 RARE AND WELL DONE® DINING EXPERIENCE
HANDCRAFTED COCKTAILS (MIXOLOGY)

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

BUBBLY BLACK ROSE
Grey Goose vodka, fresh-pressed lemon juice, blackberry purée, black tea, topped with sparkling wine

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

SALTED CARAMEL ESPRESSO MARTINI
Stoli Vanilla vodka, Kahlua Coffee liqueur, caramel, and fresh-brewed espresso, topped with a sprinkle of Maldon sea salt

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

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

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

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

MARTINI 79
Belvedere Pure vodka with bleu cheese-stuffed olives

MINI MARTINI TRIO OF THE MONTH
A tasting flight of three handcrafted cocktails in 2.5 oz. pours

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.

Signature Shaken Sodas (NON-ALCOHOLIC)

RASPBERRY CUCU-COOLER
A crisp, refreshing non-alcoholic option featuring freshly muddled cucumber and raspberries combined with agave nectar and fresh-pressed lime juice.

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

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

**PERRY’S FAMOUS PORK CHOP 'BITES'**  
5 Skewers 19  3 Skewers 13

**CHERRY PEPPER CALAMARI**  
19

**FILET BEEF & BLEU**  
16

**BROILED SEAFOOD STUFFED MUSHROOMS**  
15

**AHI TUNA TARTARE TOWER**  
Limited availability  
22.5

**CRAB CAKES**  
24.5

**STEAK & TATER TOTTER BITES**  
15

**PRIME NY STRIP CARPACCIO**  
17.5

**TRUFFLE SPINACH & ARTICHOKE DIP**  
15

**ESCARGOT**  
16

**GULF SHRIMP COCKTAIL**  
17.5

**IN-HOUSE PECAN-SMOKED SALMON**  
(Served chilled)  
18

**PAN-SEARED SCALLOPS**  
(Served on a bacon slab)  
24.5

**BBQ BACON-WRAPPED CEDAR PLANK GULF SHRIMP**  
19.5

**BLUE POINT OYSTERS ON THE HALF SHELL**  
Dozen 39  Half Dozen 21

**CHARGRILLED BLUE POINT OYSTERS**  
Dozen 44  Half Dozen 24

With herb butter, Monterey Jack and Pecorino Romano cheeses

**TEMPURA FRIED LOBSTER TAIL**  
Twin 4 oz. (total 8 oz.) 54.5  4 oz. 29.5

With Miso butter

**ALASKAN KING CRAB**  
(Served warm)  
6 – 7 oz. 49

**TRUE JAPANESE A-5 WAGYU BEEF**  
(2 oz. Minimum) 29/oz.

Sliced New York Strip

## Soups & Salads

**SEASONAL SOUP**

**FRENCH ONION SOUP**  
2.5

**LOBSTER BISQUE**  
+3

**SIGNATURE WEDGE**  
3

**CAESAR SALAD**  
5

**FIELD GREEN, PEAR & CANDIED PECAN SALAD**  
6

**GRILLED BEET, GRAPEFRUIT & CREAMY FETA SALAD**  
6
**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** 43
With basil pesto and balsamic reduction, served with grilled asparagus

**PAN SEARED SEA BASS** 49.5
Served with creamy corn and red pepper coulis

**GULF FRIED SHRIMP** 35
Served with French fries

**Perry’s Famous Pork Chop**

**DINNER-CUT 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

**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 char grilled vegetables OR grilled asparagus)

**PERRY’S PORK CHOP FRIDAY®** 19
LUNCH SPECIAL
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

**Surf & Turf Signatures**

**FILET PERRY** 8 oz. 55 | 6 oz. 49.5
*Wrapped 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** 8 oz. 57
*Wrapped 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** 45
6 oz. Filet Mignon tips, 2 oz. lobster served over angel hair pasta with tomato basil sauce

**SYMPHONY KABOB** 62.5
*Presented tableside on a hot cast iron plate*
A hanging presentation with a 6 oz. Filet Mignon sliced in half, 2 oz. char grilled lobster and three char grilled Gulf 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 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 Fondu.

**Chicken**

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

**Vegan Entrées**

**VEGAN SKILLET CHOPPED STEAK** 27.5
Smothered in Crimini mushroom gravy and served with char grilled 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 17 oz. 59 |
10 oz. 59 | 8 oz. 49.5 | 6 oz. 45
CHATEAUBRIAND 17 oz. 59 |
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 14 oz. 65
PRIME RIBEYE 14 oz. 69
CERTIFIED UPPER 14 oz. 55
CHOICE RIBEYE 14 oz. 55

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

BONE-IN

PRIME BONE-IN 20 oz. 69
NEW YORK STRIP 14 oz. 69
LAMB CHOPS 14 oz. 65
BONE-IN COWBOY RIBEYE 22 oz. 79

PORTERHOUSE FOR TWO 40 oz. 139

SAUCES  Trio 7 | Each 3
BÉARNAISE  1 | 1 | 1
PEPPERCORN REDUCTION 1
TRUFFLE MERLOT DEMIGLACE 1

STYLES  Each 5
COFFEE CRUSTED  1 | 1 | 1
BLACKENED & BLEU 1 | 1 | 1
3-PEPPERCORN AU POIVRE 1 | 1 | 1
BACON MARMALADE & BLEU 1
OSCAR STYLE 1 | 1 | 1 | +5
Jumbo lump crab, Bearnaise sauce, asparagus

TOPPERS

CHAR-GRILLED BLUE POINT OYSTER 1 | Each 4
With herb butter, Monterey & Pecorino Romano cheeses
PAN-SEARED SCALLOP 1 | Each 6
BBQ BACON-WRAPPED SHRIMP 1 | Each 4
THICK SLAB SMOKED BACON SLAB 1 | Each 4
CRAB CAKE WITH BEARNAISE 1 | 12
ALASKAN KING CRAB 1 | 6 - 7 oz. Leg 49
LOBSTER TAIL 1 Twin 4 oz. 44 | 4 oz. 24 | 2 oz. 14

Sides for Two

CREAMED SPINACH 2
ROASTED SHERRIED MUSHROOMS 2
CORN BRULÉE 2
SWEET SRIRACHA BRUSSELS SPROUTS 2

SPAGHETTI SQUASH PRIMAVERA 2
Vegan served without Pecorino Romano cheese

THICK-CUT CHARGRILLED VEGETABLES 2

THREE-CHEESE MAC & CHEESE 2
Add Lobster +15
Add Alaskan King Crab +20

AU GRATIN POTATOES

LOADED WHIPPED POTATOES 2
Select from plain, cheddar cheese, bacon, green onions and/or sour cream

TRUFFLE STEAK FRIES 2 (6 wedges)

STEAMED OR GRILLED ASPARAGUS 2

PERRY’S SIGNATURE FRIED ASPARAGUS 2
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
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.
### Sparkling Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Bottle Price</th>
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</thead>
<tbody>
<tr>
<td>Jeio Bisol Prosecco</td>
<td>Veneto, Italy</td>
<td>11</td>
</tr>
<tr>
<td>Mumm Napa Brut Prestige</td>
<td>Napa Valley</td>
<td>15</td>
</tr>
<tr>
<td>Langlois-Chateau Brut Rosé</td>
<td>Loire Valley, France</td>
<td>18</td>
</tr>
<tr>
<td>Taittinger La Francaise Brut</td>
<td>Reims, France</td>
<td>27.5</td>
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### White Wines & Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Bottle Price</th>
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</thead>
<tbody>
<tr>
<td>Banfi Rosa Regale Brachetto d’Acqui</td>
<td>Piedmont, Italy (187mL bottle)</td>
<td>16</td>
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<tr>
<td>R. Prüm ‘Essence’ Riesling</td>
<td>Mosel, Germany</td>
<td>9.5</td>
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<tr>
<td>Antinori Santa Cristina Pinot Grigio</td>
<td>Italy</td>
<td>10</td>
</tr>
<tr>
<td>Hess ‘Shirtail Ranches’ Chardonnay</td>
<td>California</td>
<td>10</td>
</tr>
<tr>
<td>Mohua Sauvignon Blanc</td>
<td>Marlborough, New Zealand</td>
<td>10.5</td>
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<tr>
<td>Ca’Bianca Moscato d’Asti</td>
<td>Piedmont, Italy</td>
<td>11</td>
</tr>
<tr>
<td>Perry’s Reserve Chardonnay</td>
<td>Sonoma County</td>
<td>14</td>
</tr>
<tr>
<td>Perry’s Reserve Rosé</td>
<td>Monterey</td>
<td>14</td>
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<tr>
<td>Matanzas Creek Sauvignon Blanc</td>
<td>Sonoma County</td>
<td>14.5</td>
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<tr>
<td>Hartford Court Chardonnay</td>
<td>Russian River Valley</td>
<td>16.5</td>
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### Red Wines

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<tr>
<th>Wine</th>
<th>Region</th>
<th>Bottle Price</th>
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</thead>
<tbody>
<tr>
<td>J. Lohr Estates ‘Falcon’s Perch’ Pinot Noir</td>
<td>Monterey</td>
<td>10</td>
</tr>
<tr>
<td>Carmel Road Cabernet</td>
<td>California</td>
<td>10</td>
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<tr>
<td>Conundrum Red Blend by Caymus</td>
<td>California</td>
<td>11</td>
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<tr>
<td>‘Les Légendes’ by Domaines Barons de Rothschild Lafite</td>
<td>Bordeaux, France</td>
<td>11.5</td>
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<tr>
<td>Rodney Strong Merlot</td>
<td>Sonoma County</td>
<td>12</td>
</tr>
<tr>
<td>Chateau Ste Michelle ‘Indian Wells’ Cabernet</td>
<td>Columbia Valley, Washington</td>
<td>13</td>
</tr>
<tr>
<td>Marqués de Cáceres Excellens Tempranillo</td>
<td>Rioja, Spain</td>
<td>14</td>
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<tr>
<td>Perry’s Reserve Pinot Noir</td>
<td>Monterey</td>
<td>14.5</td>
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<tr>
<td>Alexander Valley Vineyards Cabernet</td>
<td>Alexander Valley</td>
<td>15.5</td>
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<tr>
<td>Benton Lane Pinot Noir</td>
<td>Willamette Valley, Oregon</td>
<td>16</td>
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<tr>
<td>DAOU Cabernet</td>
<td>Paso Robles</td>
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<tr>
<td>Catena Malbec</td>
<td>Mendoza, Argentina</td>
<td>16.5</td>
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<tr>
<td>Perry’s Reserve Cabernet</td>
<td>Sonoma County</td>
<td>18</td>
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<tr>
<td>Decoy Limited Merlot by Duckhorn</td>
<td>Alexander Valley</td>
<td>18</td>
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<tr>
<td>Ridge ‘Three Valleys’ Zinfandel</td>
<td>Sonoma County</td>
<td>20</td>
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<tr>
<td>Swanson Cabernet</td>
<td>Napa Valley</td>
<td>21</td>
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<tr>
<td>Massolino Nebbiolo</td>
<td>Piedmont, Italy</td>
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<tr>
<td>Orin Swift ‘Abstract’ Red Blend</td>
<td>California</td>
<td>22.5</td>
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<tr>
<td>EnRoute Pinot Noir</td>
<td>Russian River Valley</td>
<td>23</td>
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<tr>
<td>Flowers Pinot Noir</td>
<td>Sonoma Coast</td>
<td>24</td>
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<tr>
<td>Faust Cabernet</td>
<td>Napa Valley</td>
<td>27.5</td>
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<tr>
<td>Stags’ Leap Winery Cabernet</td>
<td>Napa Valley</td>
<td>29.5</td>
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<tr>
<td>Jordan Cabernet</td>
<td>Alexander Valley</td>
<td>34</td>
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<tr>
<td>Perry’s Reserve ‘Big Red Blend’</td>
<td>Napa Valley</td>
<td>41</td>
</tr>
<tr>
<td>Nickel &amp; Nickel Cabernet</td>
<td>Napa Valley</td>
<td>49</td>
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WINE BY THE BOTTLE

**Perry’s Reserve Wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Standard</th>
<th>Magnum</th>
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<tbody>
<tr>
<td>Chardonnay</td>
<td>$60</td>
<td>(750mL)</td>
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<tr>
<td>Rosé</td>
<td>$60</td>
<td>(750mL)</td>
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<tr>
<td>Pinot Noir</td>
<td>$62</td>
<td>(750mL)</td>
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<tr>
<td>Cabernet Sauvignon</td>
<td>$80</td>
<td>(750mL)</td>
</tr>
<tr>
<td>Big Red Blend</td>
<td>$180</td>
<td>(750mL)</td>
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</tbody>
</table>

**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’Biànca 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 ‘Shirtail Ranches’**, California $44
- **Alexander Valley Vineyards**, Alexander Valley $50
- **Perry’s Reserve**, Sonoma County $60
- **Mer Soleil ‘Silver’**, Monterey $67

**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

*CONTINUED >*
## DESSERT WINES

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauternes</td>
<td>Bordeaux, France</td>
<td>14</td>
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<tr>
<td>Royal Tokaji 'Red Label' 5 Puttunyos</td>
<td>Tokaj, Hungary</td>
<td>22</td>
</tr>
<tr>
<td>Inniskillin Vidal Icewine</td>
<td>Niagara Peninsula, Canada</td>
<td>33</td>
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<tr>
<td>Far Niente ‘Dolce’ Late Harvest Blend</td>
<td>Napa Valley</td>
<td>37</td>
</tr>
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</table>

## MADEIRA, PORT & SHERRY

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Graham’s ‘Six Grapes’ Ruby Port</td>
<td>Portugal</td>
<td>9</td>
</tr>
<tr>
<td>Harvey’s Bristol Cream Sherry</td>
<td>Spain</td>
<td>10</td>
</tr>
<tr>
<td>Blandy’s 10-year-old Malmsey Madeira</td>
<td>Portugal</td>
<td>11</td>
</tr>
<tr>
<td>Graham’s Late Bottle Vintage Port</td>
<td>Portugal</td>
<td>12</td>
</tr>
<tr>
<td>Warre's 'Otima' 10-year-old Tawny Port</td>
<td>Portugal</td>
<td>15</td>
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<tr>
<td>Dow's 20-year-old Tawny Port</td>
<td>Portugal</td>
<td>18</td>
</tr>
<tr>
<td>Warre's Vintage Port</td>
<td>Portugal</td>
<td>35</td>
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