



45 YEARS OF AWARD-WINNING SERVICE

28 DAYS AGING OF OUR BUTCHER-FRESH PRIME STEAKS

16 INNOVATIVE, HANDCRAFTED COCKTAILS

14 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

MIXOLOGY AND NON-ALCOHOLIC

Handcrafted Cocktails (MIXOLOGY) 16

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

ROSE ROSÉ SPRITZER

Perry's Reserve Rosé, Deep Eddy Ruby Red Grapefruit vodka, Aperol, fresh-pressed lemon juice and rose water, rimmed with hibiscus sugar, and topped with grapefruit soda

LAVENDER BEE MINE

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

BOURBON BLOOM

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

JAMESON MOCHA OLD FASHIONED

Jameson 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

Smirnoff Blueberry vodka and fresh-pressed lime, cucumber, and cranberry juices

SALTED CARAMEL ESPRESSO MARTINI

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

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 Organic vodka and a rinse of extra dry vermouth stirred to perfection. Served with an accompaniment of bleu-cheese stuffed olives, lemon twist, and a Blue Point Oyster on the half shell.

19

PERRY'S HOG-HATTAN

A Manhattan with WhistlePig PiggyBack 6-year-old rye and sweet 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

DRAGON RITA

Perry's signature Margarita with Casa Dragones Blanco tequila, Grand Marnier, fresh-pressed lime juice and lustrous teal agave nectar. Served with a gold gilded craft ice cube and topped with a passion fruit aroma cloud.

35

MINI MARTINI TRIO OF THE MONTH

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

18

Signature Shaken Sodas (NON-ALCOHOLIC) 7

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 🍷			24
Topped with jumbo lump crabmeat			
PERRY'S FAMOUS PORK CHOP 'BITES'	5 Skewers 19	3 Skewers 13	
CHERRY PEPPER CALAMARI			21
FILET BEEF & BLEU 🍷			16
AHI TUNA TARTARE TOWER 🍷 🍷 Limited availability			22.5
PERRY'S HOMEMADE POLISH SAUSAGE 🍷			14
CRAB CAKES 🍷			26
STEAK & TATER TOTTER BITES 🍷 🍷			15
TRUFFLE SPINACH & ARTICHOKE DIP 🌿			15
GULF SHRIMP COCKTAIL 🌿 🍷			20
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 🌿 🍷			22
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			
ALASKAN KING CRAB 🌿 🍷 (Served warm)		6 – 7 oz. Leg	49
PERRY'S RESERVE TEXAS AKAUSHI WAGYU SATAY 🍷 Limited availability			25
Filet, New York Strip and Ribeye when available – ask your server. Served with peanut sauce and finished with sesame seeds and fresh bell peppers.			
TRUE JAPANESE A-5 WAGYU BEEF 🌿 🍷 🍷		(2 oz. Minimum)	29/oz.
Sliced New York Strip			
COLD SEAFOOD TOWER 🌿 🍷	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.	
Add Alaskan King Crab 🌿 🍷 6 – 7 oz. Leg			+49

Soups OR Salads 14

SEASONAL SOUP

LOBSTER BISQUE 🌿 +3

SIGNATURE WEDGE 🌿 🍷

CAESAR SALAD 🌿 🍷

BUTCHER'S CHOP SALAD 🌿 🍷

FIELD GREEN, PEAR & CANDIED PECAN SALAD 🌿 🍷

Seafood

CHARGRILLED

SALMON 🌿 ① 🍷

Served with lemon dill butter and cauliflower mousse

42

CEDAR PLANK

REDFISH 🌿 ①

With basil pesto and balsamic reduction, served with grilled asparagus

44

GULF FRIED

SHRIMP ①

Served with French fries

36

Surf & Turf Signatures

FILET PERRY 🌿 ① 🍷

8 oz. 58 | 6 oz. 53

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

THREE WAYS 🌿 ① 🍷 8 oz. 59

Served on a warm cast iron plate

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

FILET & LOBSTER 🌿 ① 🍷 65

Served on a hot cast iron plate

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

SURF & TURF PASTA ① 🍷 45

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

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

Chicken & Vegan Entrées

CHICKEN OSCAR 🌿 🍷 🍷

37

Topped with jumbo lump crabmeat and Béarnaise sauce, served with steamed asparagus

VEGAN SKILLET CHOPPED STEAK 🌿 🍷 27.5

Smothered in Crimini mushroom gravy and served with chargrilled vegetable trio

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 6️⃣
10 oz. 58 | 8 oz. 53 | 6 oz. 48

PRIME NEW YORK STRIP 🌿 ① 6️⃣
14 oz. 65

PRIME RIBEYE 🌿 ① 6️⃣ 14 oz. 69

CERTIFIED UPPER CHOICE
RIBEYE 🌿 ① 6️⃣ 14 oz. 57

NEW YORK STRIP
FLIGHT 🌿 🍷 6️⃣ 99

Nebraska Prime

Perry's Reserve Texas
Akaushi Wagyu

True Japanese A-5 Wagyu

PRIME BONE-IN NEW YORK
STRIP 🌿 ① 6️⃣ 20 oz. 69

PRIME BONE-IN COWBOY
RIBEYE 🌿 ① 6️⃣ 22 oz. 95

BONE-IN TOMAHAWK
RIBEYE 🌿 ① 6️⃣ 32 oz. 135

Additions

SAUCES Each 3

BÉARNAISE 🌿 🍷 6️⃣

PEPPERCORN REDUCTION 🌿

UMAMI SRIRACHA 🌿 🍷 🌿

TRUFFLE MERLOT
DEMIGLACE 🌿 🍷

Select your Sauce Trio 7

STYLES Each 5

COFFEE CRUSTED 🌿 🌿 🌿 🍷

3-PEPPERCORN
AU POIVRE 🌿 🌿

BACON MARMALADE
& BLEU 🌿

OSCAR STYLE 🌿 🍷 6️⃣ +5
Jumbo lump crab,
Béarnaise sauce, asparagus

TOPPERS

CHARGRILLED OYSTER 6️⃣ Each 4
Blue Point oyster with herb butter,
Monterey & Pecorino Romano cheeses

PAN-SEARED SCALLOP 🌿 🍷 Each 6

BBQ BACON-WRAPPED
SHRIMP 🌿 🍷 Each 4

THICK SMOKED
BACON SLAB 🌿 🍷 9

CRAB CAKE ① 6️⃣ 12
with Béarnaise sauce

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

Sides for Two 15

CREAMED SPINACH 🌿 🌿

ROASTED SHERRIED
MUSHROOMS 🌿 ①

SWEET SRIRACHA
BRUSSELS SPROUTS 🍷

THICK-CUT CHARGRILLED
VEGETABLES 🌿 🌿 🌿

THREE-CHEESE
MAC & CHEESE 🌿

Add Lobster +15
Add Alaskan King Crab +20

AU GRATIN POTATOES

TRUFFLE STEAK FRIES ①
(6 wedges)

LOADED WHIPPED
POTATOES 🌿

Select from plain, cheddar cheese,
bacon, green onions and/or
sour cream

STEAMED OR GRILLED
ASPARGUS 🌿 🌿 🍷

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

6️⃣ 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
Moët & Chandon 'Imperial' Brut, Epernay, 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	13.5	18	58
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	22	29	94
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
Moët & Chandon 'Imperial' Brut, Epernay, France	120
Taittinger La Francaise Brut, Reims, France	145
Delamotte Brut, Champagne, France	156
Charles Heidsieck Brut Rosé Reserve, Reims, France	180
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 'Shirtail Ranches', California	44
Alexander Valley Vineyards, Alexander Valley	50
Perry's Reserve, Sonoma County	60

Mer Soleil 'Silver' by Caymus, Monterey	67
Hartford Court, Russian River Valley	72
Flowers, Sonoma Coast	88
Louis Latour Pouilly-Fuissé, Burgundy, France	92
Rombauer, Carneros	97
Jordan, Russian River Valley	99
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

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
Stags' Leap Winery Petite Sirah, Napa Valley	105
Famille Perrin 'Les Sinards', Châteauneuf-du-Pape	110
K Vintners 'Powerline' Syrah, Walla Walla, Washington	130

CHARDONNAY CONTINUED

CONTINUED >

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	94
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	125
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 Cépages', Sonoma County	195
Overture by Opus One, Napa Valley	275
Quintessa, Rutherford, Napa Valley	400
Opus One, Napa Valley	580

Cabernet Sauvignon

Carmel Road, California	44
Prelius della Volpaia, Tuscany, Italy	50
Chateau Ste Michelle 'Indian Wells', Washington	58
Alexander Valley Vineyards, Alexander Valley	68
DAOU, Paso Robles	70
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
Stag's Leap Wine Cellars 'Artemis', Napa Valley	178
Etude, Napa Valley	182
Cakebread Cellars, Napa Valley	185
Napanook by Dominus Estate, Yountville, Napa Valley	192
Caymus, Napa Valley	195
Silver Oak, Alexander Valley	198
Shafer 'One Point Five', Napa Valley	225
Mt. Brave, Mt. Veeder, Napa Valley	235
Nickel & Nickel, Napa Valley	250
Far Niente, Oakville, Napa Valley	265
BV 'Georges de Latour Reserve', Napa Valley	290
Beringer 'Private Reserve', Napa Valley	305
Silver Oak, Napa Valley	325
Patrimony, Paso Robles	455
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



3 oz.

Sauternes, Bordeaux, France	14
Royal Tokaji 'Red Label' 5 Puttunyors, Tokaj, Hungary	22
Inniskillin Vidal Icewine, Niagara Peninsula, Canada	33
Far Niente 'Dolce' Late Harvest Blend, Napa Valley	37

MADEIRA, PORT & SHERRY



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