19

### PERRY'S LUNCH MENU

FRIDAYS 10:30 AM - 5 PM | DINNER MENU ALSO AVAILABLE

14

# PERRY'S PORK CHOP FRIDAY® 19 LUNCH SPECIAL \$ 0

DINE-IN & TO-GO: Fridays, 10:30 AM - 5 PM

Served on a hot cast iron plate (Not carved tableside)

A lunch-cut portion of Perry's Famous Pork Chop served with whipped potatoes and homemade

# applesauce ADDITIONS

Individual side of Creamed Spinach \* 7 Individual side of Sweet Sriracha Brussels Sprouts +7 Individual side of Perry's Signature Fried Asparagus +12 Topped with jumbo lump crabmeat

A Perfect Pork Chop Pairing: (Lunch Special)
Perry's Reserve Pinot Noir 7.5 oz. 19.5 15 | 5 oz. 14.5 10

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

## Soups OR Salads

SEASONAL SOUP
FRENCH ONION SOUP 

COBSTER BISQUE 

+3

SIGNATURE WEDGE **\* 0**BUTCHER'S CHOP SALAD **\* 0** 

FIELD GREEN, PEAR & CANDIED PECAN SALAD \* ①
SPINACH & WARM BACON VINAIGRETTE SALAD \*
GRILLED BEET, GRAPEFRUIT &
CREAMY FETA SALAD \* ②

#### **ADD TO ANY SALAD**

CAESAR SALAD 3 8

CHICKEN № ① +9
SHRIMP № ① +11
GRILLED SALMON ※ ⑥ +12
BEEF TENDERLOIN ※ ⑥ Å +15

#### **Features**

STEAKHOUSE PASTA ① @ 25.5
Tomato basil pasta with grilled beef tenderloin

BUTCHER'S STEAK BURGER ● **6** Filet Mignon, NY Strip, and Ribeye trimmings ground daily in-house, choice of cheese and served with French fries

CHARGRILLED SALMON № 0 ♠ 26.5

Topped with lemon dill butter and served with whipped potatoes and thick-cut chargrilled vegetables

CHICKEN OSCAR 🕴 🕯 🍪 26.5
Topped with jumbo lump crabmeat and
Béarnaise sauce, served with steamed asparagus

FILET MIGNON \* 0 & 8 oz. 53 | 6 oz. 48
Served on a hot cast iron plate

Served with whipped potatoes and thick-cut chargrilled vegetables

CERTIFIED UPPER 10 oz. 35 CHOICE RIBEYE ♦ 0 ∅

Served on a hot cast iron plate
Served with whipped potatoes and
thick-cut chargrilled vegetables

SEARED SCALLOP PASTA

Three pan-seared scallops served with paccheri noodles tossed with a vegetable medley in a creamy Alfredo sauce, placed over a bed of San Marzano sauce

## Signature Shaken Sodas 7

Non-alcoholic refreshers inspired by our mixology

RASPBERRY CUCU-COOLER MANGO FIZZ SODA PINEAPPLE GINGER ALE

# DESSERT MENU | 12

#### SEASONAL CHEESECAKE

#### CHOCOLATE CRUNCH TOWER ?

Crunchy milk chocolate squares stacked and covered with a dark chocolate ganache, served with homemade whipped cream, toffee and peanut brittle

#### CRÈME BRÛLÉE 😻 🍠

Vanilla bean crème brûlée served with fresh berries

#### **ROCKY ROAD BREAD PUDDING** ?

Butterscotch bread pudding with chocolate chips in a caramel sauce, topped with candied walnuts and a toasted homemade marshmallow

#### DESSERT TRIO 🖊

Tasting of seasonal cheesecake, lemon meringue square and chocolate crunch

# SIGNATURE FLAMING DESSERTS | 13

Flambéed in our dining room

#### BANANAS FOSTER 🐓 🍠

Sliced bananas flambéed with brown sugar, rum, cinnamon and nutmeg sauce served over vanilla ice cream

#### NUTTY D'ANGELO 👙 🍠

Crushed pecans flambéed with brown sugar and brandy sauce served over vanilla ice cream, dipped in white chocolate and toasted almonds

#### LEMON BAR 🖊 🐧

Fresh lemon curd and orange shortbread coated in vanilla bean meringue and flamed tableside