

PERRY'S LUNCH MENU

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

PERRY'S PORK CHOP FRIDAY® LUNCH SPECIAL 19

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 14

SEASONAL SOUP

LOBSTER BISQUE +3

SIGNATURE WEDGE

BUTCHER'S CHOP SALAD

CAESAR SALAD

FIELD GREEN, PEAR & CANDIED PECAN SALAD

ADD TO ANY SALAD

- CHICKEN +9
- SHRIMP +11
- GRILLED SALMON +12
- BEEF TENDERLOIN +15

Features

STEAKHOUSE PASTA 25.5
 Tomato basil pasta with grilled beef tenderloin

BUTCHER'S STEAK BURGER 19
 Filet Mignon, NY Strip, and Ribeye trimmings ground daily in-house, choice of cheese and served with French fries

BACON SLAB BURGER 21.5
 Ground fresh daily, choice of cheese and topped with thick-cut bacon slab and bacon marmalade

CHARGRILLED SALMON 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 8 oz. 53 | 6 oz. 48
Served on a hot cast iron plate
 Served with whipped potatoes and thick-cut chargrilled vegetables

CERTIFIED UPPER CHOICE RIBEYE 10 oz. 35
Served on a hot cast iron plate
 Served with whipped potatoes and thick-cut chargrilled vegetables

SEARED SCALLOP PASTA 27
 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

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.