



46 YEARS OF AWARD-WINNING SERVICE

28 DAYS AGING OF OUR BUTCHER-FRESH PRIME STEAKS

17 INNOVATIVE, HANDCRAFTED COCKTAILS

16 SHAREABLE SIDES FOR TWO

15 WAYS TO CUSTOMIZE YOUR STEAK AND CHOPS

10 DECADENT SIGNATURE DESSERTS

7 FINGER-HIGH FAMOUS PORK CHOP CARVED TABLESIDE

5 SURF & TURF SIGNATURES

1 RARE AND WELL DONE® DINING EXPERIENCE

MIXOLOGY & NON-ALCOHOLIC

HANDCRAFTED COCKTAILS (MIXOLOGY) 17

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

PEACHY PLANE

Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée

FIGGY-TINI

Bombay Sapphire, Domaine de Canton Ginger liqueur, fresh-pressed lime juice, caramelized fig, and honey water

THYME LEMON DROP

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

BUBBLY BUBLÉ

Michael Bubl  s Fraser & Thompson whiskey, fresh-pressed lemon juice, apple, and honey water, topped with prosecco and peach bitters

THE 'STRAIT' PALOMA

George Strait's favorite cocktail made with his own tequila - C  digo 1530 Blanco - fresh-pressed lime and grapefruit juices, blood orange pur  e 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

BOURBON BLOOM

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

SALTED CARAMEL ESPRESSO MARTINI

Stoli Vanilla vodka, Kah  a Coffee liqueur, caramel, and fresh-brewed espresso, topped with a sprinkle of Maldon Sea Salt

THE GODFATHER RETURNS

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

FASHIONED FIRST	18
Elijah Craig Small Batch bourbon, French vanilla, cocoa bitters, and an expressed orange peel. Served with a warm vanilla aroma cloud.	
MARTINI 79	20
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.	
PERRY'S HOG-HATTAN	24
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.	
DRAGON RITA	35
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.	
MINI MARTINI TRIO OF THE MONTH	19
A tasting flight of three handcrafted cocktails in 2.5 oz. pours	

SIGNATURE SHAKEN SODAS 8

FREE-SPIRITED COCKTAILS 14

(NON-ALCOHOLIC)

(ZERO-PROOF)

RASPBERRY CUCU-COOLER

Freshly-muddled cucumber and raspberries, fresh-pressed lime juice and agave nectar

PINEAPPLE GINGER ALE

Freshly-muddled pineapple, mint, fresh-pressed lime juice, topped with ginger ale

FAUX-LOMA

Choice of Traditional or Spicy

Almave Blanco, fresh-pressed lime juice, agave nectar, topped with ruby red grapefruit soda

CLEAN KICK

Seedlip Spice 94, fresh-pressed lime juice, blood orange pur  e, topped with key lime ginger beer

STARTERS

PERRY'S SIGNATURE FRIED ASPARAGUS ❶		25
Topped with jumbo lump crabmeat		
PERRY'S FAMOUS PORK CHOP 'BITES'	5 Skewers 19	3 Skewers 13
CHERRY PEPPER CALAMARI		21
FILET BEEF & BLEU ❸		18
BROILED SEAFOOD STUFFED MUSHROOMS		17
AHI TUNA TARTARE TOWER ❷ ❸		23
FILET MIGNON LETTUCE WRAPS ❷ ❷ ❸		18
PERRY'S HOMEMADE TEXAS SAUSAGE ❷		16
CRAB CAKES ❶		26
STEAK & TATER TOTTER 'BITES' ❷ ❸		17
FILET MIGNON CARPACCIO ❷ ❸ ❶		19
TRUFFLE SPINACH & ARTICHOKE DIP ❷		17
GULF SHRIMP COCKTAIL ❷ ❷		22
IN-HOUSE PECAN-SMOKED SALMON ❷ ❷ (Served chilled)		18
PAN-SEARED SCALLOPS ❷ ❷ ❸ (Served on a bacon slab)		25
BBQ BACON-WRAPPED CEDAR PLANK GULF SHRIMP ❷ ❷		25
BLUE POINT OYSTERS ON THE HALF SHELL ❷ ❷ ❸	Dozen 39	Half Dozen 21
CHARGRILLED BLUE POINT OYSTERS ❷ ❸	Dozen 44	Half Dozen 24
With herb butter, Monterey Jack, and Pecorino Romano cheeses		
TEMPURA FRIED LOBSTER TAIL ❷	Twin 4 oz. (total 8 oz.) 54	4 oz. 29
With miso butter		

SIGNATURE STEAK SATAY 🍷	19
Served with peanut sauce and finished with sesame seeds and fresh bell peppers	
TRUE JAPANESE A-5 WAGYU BEEF 🍷 🍷 🍷	(2 oz. Minimum) 35/oz.
Sliced New York Strip	

COLD SEAFOOD TOWER ❷ ❷	Large 99	Small 59
Gulf Shrimp Cocktail	4 Each	2 Each
Lobster Tail (2 oz. portion)	4 Each	2 Each
Blue Point Oysters on the Half Shell ❸	4 Each	2 Each
Jumbo Lump Crabmeat	4 oz.	2 oz.
Smoked Salmon	6 oz.	3 oz.

SOUPS OR SALADS 15

SEASONAL SOUP
FRENCH ONION SOUP ❷ ❶
LOBSTER BISQUE ❷ +3

SIGNATURE WEDGE ❷ ❶
CAESAR SALAD ❷ ❸
MIXED GREENS WITH GOAT CHEESE, ORANGES, BEETS, AND CITRUS HONEY VINAIGRETTE ❷ ❷
FIELD GREEN, PEAR & CANDIED PECAN SALAD ❷ ❶
BUTCHER'S CHOP SALAD ❷ ❶
SPINACH & WARM BACON VINAIGRETTE SALAD ❷

Gluten-Free bread service available upon request

Scan for Perry's Allergen Guide



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. 62 8 oz. 57 6 oz. 52
CERTIFIED UPPER CHOICE RIBEYE	🌿 ① 🍷	14 oz. 57
PRIME RIBEYE	🌿 ① 🍷	14 oz. 67
PRIME NEW YORK STRIP	🌿 ① 🍷	14 oz. 65
PERRY'S RESERVE TEXAS AKAUSHI WAGYU NY STRIP	🌿 ① 🍷	10 oz. 99

NEW YORK STRIP FLIGHT 🌿 🍷 99		
USDA-Aged Prime	Perry's Reserve Texas Akaushi Wagyu	True Japanese A-5 Wagyu

PRIME BONE-IN COWBOY RIBEYE	🌿 ① 🍷	22 oz. 79
PRIME BONE-IN TOMAHAWK RIBEYE	🌿 ① 🍷	32 oz. 145
PRIME PORTERHOUSE FOR TWO	🌿 ① 🍷	40 oz. 139

KOJI-AGED STEAKS & CHOPS 🌿 ① 🍷	
Koji-Aged Filet Mignon	6 oz. 62
Koji-Aged Prime New York Strip	14 oz. 75
Koji-Aged Prime Ribeye	14 oz. 77
Koji-Aged Cowboy Ribeye	22 oz. 89
Koji-Aged Lamb Chops	69

A Japanese curing technique to enhance meat flavor and texture to create umami-rich steaks

SURF & TURF SIGNATURES

FILET PERRY 🌿 ① 🍷
8 oz. 64 | 6 oz. 59

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 🍷 69
Served on a hot cast iron plate
6 oz. Filet with 4 oz. Lobster Tail and Beurre Fondue

SYMPHONY KABOB 🌿 ① 🍷 69
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) and served with steamed asparagus

SURF & TURF PASTA ① 🍷 47
6 oz. Filet Mignon tips, 2 oz. lobster served over angel hair pasta with tomato basil sauce

ADDITIONS

SAUCES Each 3

- Béarnaise 🌿 🍷
- Peppercorn Reduction 🌿
- Miso Umami 🌿 🍷
- Truffle Merlot Demiglace 🌿 🍷

Select your Sauce Trio 7

STYLES Each 5

- Coffee Crusted 🌿 🍷 🍷
- Blackened & Bleu 🌿 🍷
- 3-Peppercorn Au Poivre 🌿 🍷
- Bacon Marmalade & Bleu 🌿
- Oscar Style 🌿 🍷 🍷 +5
- Jumbo lump crab, Béarnaise sauce, asparagus

TOPPERS

- Chargrilled Oyster 🌿 🍷 Each 4
- Pan-Seared Scallop 🌿 🍷 🍷 Each 6
- BBQ Bacon-Wrapped Shrimp 🌿 🍷 Each 4.5
- Thick-cut Smoked Bacon Slab 🌿 🍷 9
- Crab Cake ① 🍷 12 with Béarnaise
- Lobster Tail 🌿 🍷
Twin 4 oz. 44 4 oz. 24 2 oz. 14

SIGNATURE STEAKHOUSE SMORGASBORD FOR FOUR 275

40 oz. Thick-cut Prime 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); Koji-Aged 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

16 OZ. CARAMELIZED PRIME RIB THURSDAY DINNER 🌿 ① 🍷 49

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

Caramelized Prime Rib, pecan-wood fired, then crusted and caramelized to your preference from medium-rare to well-done, topped with Perry's Steak Butter and served with Truffle Merlot Demiglace and homemade horseradish

SEAFOOD

CHARGRILLED SALMON 🌿 ❶ 🍴 45
Served with lemon dill butter and cauliflower mousse

CEDAR PLANK-FIRED REDFISH 🌿 ❶ 46
With basil pesto and balsamic reduction, served with grilled asparagus

PAN-SEARED SEA BASS 🌿 ❶ 🍴 53
Served with creamy corn and red pepper coulis

AHI TUNA FILLET MIGNON 🌿 🍷 🍴 53
Sushi-grade sesame-crusted ahi tuna steak, miso umami butter, pickled cucumbers, furikake rice, rainbow slaw

SEARED SCALLOP PASTA 🍴 ❷ 42
Five 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

GULF FRIED SHRIMP ❶ 39
Served with French fries

PERRY'S FAMOUS PORK CHOP

DINNER-CUT PORK CHOP 🌿 ❶ 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 🌿 ❶ 22
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 🌿 ❶ 🍴 37
Topped with jumbo lump crabmeat and Béarnaise sauce, served with steamed asparagus

VEGAN SKILLET CHOPPED STEAK 🌿 🍷 29
Served on a hot cast iron plate
Jackfruit chopped steak smothered in Crimini mushroom gravy and served with chargrilled vegetable trio

SPAGHETTI SQUASH PRIMAVERA 🌿 🌿 ❶ 26
Vegan served without Pecorino Romano cheese 🍷

SIDES FOR TWO 16

Creamed or Sautéed Spinach 🌿 🌿

Roasted Sherried Mushrooms 🌿 ❶

Corn Brûlée 🌿 🌿

Sweet Sriracha Brussels Sprouts 🍷

Spaghetti Squash Primavera 🌿 🌿 ❶
Vegan served without Pecorino Romano cheese 🍷

Thick-cut Chargrilled Vegetables 🌿 🌿 🍷

Three-Cheese Mac & Cheese 🌿
Add Pork +5
Add Lobster +15

Au Gratin Potatoes

Loaded Whipped Potatoes 🌿
Select from plain, cheddar cheese, bacon, green onions and/or sour cream

Truffle Steak Fries ❶
(6 wedges)

Steamed or Grilled Asparagus 🌿 🌿 🍷

PERRY'S SIGNATURE FRIED ASPARAGUS ❶ 25
Topped with jumbo lump crabmeat

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

🌿 Gluten-Free Friendly 🌿🍷 Gluten-Free Friendly with modifications 🌿 Vegetarian 🍷 Vegan

🍷 Dairy-Free Friendly which might include butter ❶ Dairy-Free 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.

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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 Sparkling Brut Prestige, California	15	20	64
Langlois Cremant de Loire Brut Rosé, Loire Valley, France	18	25	80
Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	30	41	130

White Wines & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Piedmont, Italy (187mL bottle)			16
Dr. Loosen 'Dr. L' 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
Umberto Fiore 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' Red Blend 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
Ridge 'Three Valleys' Zinfandel, Sonoma County	20	27.5	88
Massolino Nebbiolo, Piedmont, Italy	22	30	96
Orin Swift 'Abstract' Red Blend, California	22.5	31	98
EnRoute Pinot Noir, Russian River Valley	23	31.5	100
Duckhorn Merlot, Napa Valley	24	33	105
Flowers Pinot Noir, Sonoma Coast	24	33	105
Stags' Leap Winery Cabernet, Napa Valley	27	37	118
Faust Cabernet, Napa Valley	28	38	122
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

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WINE BY THE BOTTLE

Perry's Reserve Wines	
Premier Cru Champagne	130
Chardonnay	60
Rosé	60
Pinot Noir	62
Cabernet Sauvignon	80
Big Red Blend	180

Champagne & Sparkling

Bouvet Ladubay Crémant de Loire Brut, Loire Valley, France	45
Jeio Bisol Prosecco, Veneto, Italy	48
Mumm Sparkling Brut Prestige, California	64
Langlois Crémant de Loire Brut Rosé, Loire Valley, France	80
Perry's Reserve Premier Cru, Chigny-les-Roses, France	130
Moët & Chandon 'Impérial' Brut, Épernay, France	140
Delamotte Brut, Champagne, France	155
Taittinger La Française Brut, Reims, France	165
Veuve Clicquot Brut Rosé, Reims, France	185
Ruinart Blanc de Blancs, Reims, France	210
La Grande Dame by Veuve Clicquot, Reims, France	375
Dom Pérignon, Épernay, France	495
Louis Roederer 'Cristal' Brut, Reims, France	575

Sauvignon Blanc

Mohua, Marlborough, New Zealand	46
Matanzas Creek, Sonoma County	62
Duckhorn, Napa Valley	70
Cakebread Cellars, Napa Valley	82

Unique White Varietals & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Italy (187mL)	16
Dr. Loosen 'Dr. L' Riesling, Mosel, Germany	42
Antinori Santa Cristina Pinot Grigio, Italy	44
Martín Códax Albariño, Rías Baixas, Spain	46
Umberto Fiore 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

CHARDONNAY CONTINUED

Louis Latour Pouilly-Fuissé, Burgundy, France	92
Rombauer, Carneros	97
Jordan, Russian River Valley	99
Cakebread Cellars, Napa Valley	110
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
Kistler Vineyards, Russian River Valley	150

Merlot

Rodney Strong, Sonoma County	52
Charles Krug, Napa Valley	64
Duckhorn, Napa Valley	105

Malbec

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

Syrah & Rhone Blends

Jean-Luc Colombo 'Les Abeilles', Côtes du Rhône, France	45
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

CONTINUED >

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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	96
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	295

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
Chimney Rock ‘Elevage’, Stags Leap District, Napa Valley	215
Overture by Opus One, Napa Valley	330
Quintessa, Rutherford, Napa Valley	420
Opus One, Napa Valley	650

Cabernet Sauvignon

Carmel Road, California	44
Prelus della Volpaia, Tuscany, Italy	52
Chateau Ste Michelle ‘Indian Wells’, Washington	58
Alexander Valley Vineyards, Alexander Valley	68
DAOU, Paso Robles	70
Perry’s Reserve, Sonoma County	80
Arrowood, Knights Valley	98
Honig, Napa Valley	114
Stags’ Leap Winery, Napa Valley	118
Faust, Napa Valley	122
Frank Family Vineyards, Napa Valley	138
Jordan, Alexander Valley	148
Sinegal Estate, Napa Valley	156
Stag’s Leap Wine Cellars ‘Artemis’, Napa Valley	178
Caymus, Napa Valley	182
Cakebread Cellars, Napa Valley	185
Napanook by Dominus Estate, Yountville, Napa Valley	192
Silver Oak, Alexander Valley	205
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	305
Beringer ‘Private Reserve’, Napa Valley	320
Silver Oak, Napa Valley	350
Patrimony, Paso Robles	475
Cardinale Estate, Napa Valley	580

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DESSERT WINES



Royal Tokaji ‘Red Label’ 5 Puttonyos, Tokaj, Hungary	28
Inniskillin Vidal Icewine, Niagara Peninsula, Canada	33
Far Niente ‘Dolce’ Late Harvest Blend, Napa Valley	37

MADEIRA, PORT & SHERRY



Graham’s ‘Six Grapes’ Ruby Port, Portugal	9
Blandy’s 10-year-old Malmsey Madeira, Portugal	11
Graham’s Late Bottled 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