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Perry's Steakhouse & Grille Expands Alabama Presence with New Huntsville Location at MidCity District

Perry's is set to bring the Rare and Well Done® Experience to One of the South's Fastest-Growing Markets Summer 2027

*Extraordinary 11,000-square-foot Restaurant Including Expansive Dining Room, Spectacular Wine Wall, **Bar 79®**, and Patio Dining with **Rare and Well Done®** Dining Experience.*



Perry's Steakhouse & Grille's Nashville location, shown to visualize what's to come for the Huntsville community.

Huntsville, AL (July 21, 2026) – Building on the success of its Birmingham location, award-winning Perry's Restaurants, a Texas-based boutique restaurant group, is proud to announce its second Alabama location, Perry's Steakhouse & Grille Huntsville. The location will be in Huntsville's MidCity District and will open in Summer 2027 at 1101 Mid City Dr. NW Huntsville, AL 35806, just off University Drive near Research Park and Redstone Arsenal.

The expansion to the Rocket City marks the next chapter of the restaurant's presence in Alabama and reflects Perry's confidence in Huntsville's remarkable growth as one of the South's most dynamic and high-profile markets.

"Birmingham has been an incredible home for Perry's, and the warmth and loyalty our Alabama guests have shown us means the world to our entire team," said Chris Perry, founder and owner of Perry's Restaurants. "As we celebrate 10 years of being in Alabama, we cannot wait to bring our Rare and Well Done® tradition to a new community of guests and make Huntsville our next home."

From humble butcher shop roots to faithful following more than four decades ago, Perry's first restaurant opened in Houston in 1979 as a modest meat market called Perry's Butcher Shop and Deli. In 1986, Bob Perry's son, Chris, persuaded his father to add dining tables, paving the way for an expansion and inspiring Chris Perry to open Perry's Steakhouse & Grille in 1993. Today, Perry's operates steakhouses in 12 markets throughout the United States.

"When a brand like Perry's chooses a market, other national operators take notice," said Nadia Niakossary, Sr. Director of Development for RCP Companies. "Huntsville's growth has produced a customer base that wants more of this caliber of dining, and MidCity was built to be the place where that customer shows up. Perry's success in Birmingham makes this a natural fit, and we're glad Huntsville is next."



Huntsville's 11,000 square-foot restaurant will include a stunning main dining room that provides glimpses of chefs creating innovations in the kitchen, as well as four private dining rooms (Photo from Perry's Phoenix)

Elegant & Modern Design

Perry's Huntsville, designed in partnership with the renowned restaurant architect Aria Group Architects, Inc., will offer an expansive main dining room with views at every angle from a glance at chef creations in the kitchen to glimpses of Perry's Bar 79® through the towering wine wall. From the vibrant color palette to its exquisite use of glass, lighting, and other textures, every detail in the restaurant is selected to create an inviting environment to enjoy an intimate dinner, a business meeting, an elegant event... even Perry's Famous Pork Chop Friday Lunch (the only day of the week the steakhouse opens for lunch).

The restaurant will accommodate up to 350 people and feature four private dining rooms, ideal for corporate functions and family celebrations. Guests will revel in the energy at Perry's Bar 79®, named after the year Perry's was founded, and delight in sipping Perry's Reserve Wines and handcrafted cocktails at a dazzling island bar with glass walls that open to patio dining that will seat approximately 45 guests.



In Huntsville, Bar 79®, named after the year Perry's was founded, will feature a beautiful island bar with glass walls that open to patio dining (Photo from Perry's Phoenix)

A Rare and Well Done® Dining Experience

Perry's enjoys three key attributes that have become characteristic of the signature brand: the award-winning menu, the impeccable service, and the vibrantly elegant yet comfortable atmosphere. For more than four decades, Perry's has been skillfully carving up those three elements for its patrons to deliver an experience that is truly Rare and Well Done®.

Perry's remains true to its roots with its butcher-fresh steaks— including True Japanese A-5 Wagyu Beef, Prime USDA-Aged, and Certified Upper Choice — signature steak additions,

tableside presentations and carvings as well as its flagship menu item, the legendary seven-finger-high pork chop, continues to captivate guests across every Perry's location. Other fan favorites include innovative seafood entrees created by Perry's Master Development Chef Rick Moonen, a James Beard-recognized celebrity chef, a member of the American Culinary Hall of Fame and the nation's leading authority on sustainable seafood.

To whet our Huntsville guests' appetites until we open, we invite you to visit Perry's Birmingham Steakhouse or visit Perry's Steakhouse Online Market to ship signature items straight to your door, including Perry's famous pork chop, Prime steaks, sides, steak seasoning, steak butter, Perry's Reserve Wines and other special offers. Visit PerrysSteakhouse.com for more information.

Operating Hours

Dinner service will be available Monday thru Thursday from 4 – 10 p.m., Fridays 10:30 a.m. – 10 p.m., Saturday from 4 – 10 p.m. and Sunday from 4 – 9 p.m. Perry's also offers TO-GO pick-up every day during regular business hours.

About Perry's Steakhouse & Grille

Perry's Steakhouse & Grille has earned a faithful following by perfecting Prime since 1979. Beginning as a small butcher shop, Perry's has grown into a renowned group of award-winning restaurants featuring USDA Prime beef, tableside carvings, signature selections, flaming desserts and handcrafted cocktails at its Bar 79®. Specializing in a Rare and Well Done® experience, Perry's currently operates steakhouse locations across Texas and in Birmingham, Chicago, Denver, Miami, Nashville, Phoenix, Raleigh, and Richmond, with locations in Omaha and Huntsville slated to open in spring/summer 2027. Additional concepts include Perry & Sons Market & Grille (the original butcher shop in Houston) as well as CARVE American Grille and VERDAD True Modern Mexican, both located in Austin.

For more information, please visit perrysrestaurants.com. Follow Perry's Steakhouse on Facebook (Facebook.com/PerrysDining), Twitter ([@PerrysDining](https://Twitter.com/@PerrysDining)) and Instagram ([@Perrys_Steakhouse](https://Instagram.com/@Perrys_Steakhouse)).

About RCP Companies

RCP Companies is an Alabama-based entrepreneurial developer of innovative places and experiences. RCP is dedicated to creating vibrant and creative public spaces that are carefully conceived to inspire social interaction and memorable experiences – well built, experiential environments where people want to live, learn, work, play and stay. RCP focuses on community empowerment and improved quality of life for the residents, visitors, and surrounding neighborhoods. The company is currently master developing projects totaling more than \$2.8 billion. More information is available at RCPCompanies.com

About MidCity District

MidCity is a \$2.2 billion mixed-use district emerging as the go-to cultural destination for the Tennessee Valley. Located at the main intersection of Cummings Research Park and Redstone Arsenal, this 140-acre redevelopment is transforming a former enclosed mall into a vibrant community anchored by entertainment, retail, hospitality, and public spaces. When complete, MidCity will feature 1,850 residential units, 925 hotel keys, premium office space, and over 40 acres of outdoor gathering spaces - home to events, festivals, and the world-class Orion Amphitheater. Learn more at MidCityDistrict.com.

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