



47 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 STEAKS & 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

RARE RITA ①

Clarified margarita, silky and crystal-clear, with Socorro Blanco tequila, fresh-pressed lime juice, agave nectar, and orange bitters, finished with a Valencia orange peel mist and golden salt rim

PEACHY PLANE

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

THYME LEMON DROP

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

CUCUMBER BLUEBERRY MARTINI

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

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

WHISKEY NOIR SOUR

Egg white foam upon request

Four Roses bourbon, housemade Perry's Reserve Pinot Noir syrup, fresh-pressed lemon juice, and orange bitters

RASPBERRY REFRESHER

Perry's Reserve Rosé, Hendrick's, fresh-pressed lemon juice, raspberry and lychee

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

BOURBON BLOOM

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

SALTED CARAMEL ESPRESSO MARTINI

Absolut vodka, Kahlúa Coffee liqueur, French vanilla, caramel, and fresh-brewed espresso, topped with a sprinkle of Maldon Sea Salt

THE GODFATHER RETURNS ⑧

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

MINI MARTINI TRIO OF THE MONTH

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

19

FASHIONED FIRST

An Old Fashioned honoring the 'Father of Bourbon' and the first to char barrels, crafted with Elijah Craig Small Batch bourbon, French vanilla, cocoa bitters, and an expressed orange peel. Served with a warm vanilla aroma cloud.

19

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.

20

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.

25

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.

38

SIGNATURE SHAKEN SODAS 8 (NON-ALCOHOLIC) FREE-SPIRITED COCKTAILS 14 (ZERO-PROOF)

RASPBERRY CUCU-COOLER

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

PARADISE 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 purée, topped with key lime ginger beer

STARTERS

PERRY'S SIGNATURE FRIED ASPARAGUS ⓘ	27
Topped with jumbo lump crabmeat	
PERRY'S FAMOUS PORK CHOP 'BITES'	19
CHERRY PEPPER CALAMARI	22
FILET BEEF & BLEU CROSTINI *🥚	19
BROILED SEAFOOD STUFFED MUSHROOMS	17
AHI TUNA TARTARE TOWER 🍷 *🥚	23
FILET MIGNON LETTUCE WRAPS 🌱 🍷 🥚 *🥚	19
PERRY'S HOMEMADE TEXAS SAUSAGE 🌱	16
CRAB CAKES ⓘ	28
STEAK & TATER TOTTER 'BITES' 🍷 *🥚	18
FILET MIGNON CARPACCIO 🌱 ⓘ *🥚	22
TRUFFLE SPINACH & ARTICHOKE DIP 🌿	21
GULF SHRIMP COCKTAIL 🌱 🍷	24
IN-HOUSE PECAN-SMOKED SALMON 🌱 🍷 (Served chilled)	18
PAN-SEARED SCALLOPS 🌱 🍷 *🥚 (Served on a bacon slab)	27
BBQ BACON-WRAPPED CEDAR PLANK GULF SHRIMP 🌱 🍷	26
BLUE POINT OYSTERS ON THE HALF SHELL 🍷 🍷 *🥚	Half Dozen 24
CHARGRILLED BLUE POINT OYSTERS 🌱 *🥚	Half Dozen 27
With herb butter, Monterey Jack, and Pecorino Romano cheeses	
TEMPURA FRIED LOBSTER TAIL 🍷	Twin 4 oz. (total 8 oz.) 54 4 oz. 29
With miso butter	
TRUE JAPANESE A5 WAGYU BEEF 🌱 🍷 *🥚	(2 oz. Minimum) 25/oz.
Sliced New York Strip	
COLD SEAFOOD TOWER 🌱 🍷	Large 119 Small 69
Includes Gulf Shrimp Cocktail, Lobster Tail, Blue Point Oysters on the Half Shell, Jumbo Lump Crabmeat and Smoked Salmon	

SOUPS OR SALADS 16

SEASONAL SOUP
FRENCH ONION SOUP 🌱 ⓘ
LOBSTER BISQUE 🌱 +2
CAESAR SALAD 🌱 *🥚
MIXED GREENS WITH GOAT CHEESE, ORANGES, BEETS, AND CITRUS HONEY VINAIGRETTE 🌱 🌿 🥚
FIELD GREEN, PEAR & CANDIED PECAN SALAD 🌱 ⓘ 🥚
BUTCHER'S CHOP SALAD 🌱 ⓘ
SPINACH & WARM BACON VINAIGRETTE SALAD 🌱
SIGNATURE WEDGE 🌱 ⓘ +1



STEAKS & CHOPS

Perry's is proud to serve USDA-aged prime beef, hand-selected and 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.

FILET MIGNON	  	10 oz. 67 8 oz. 59 6 oz. 55
PECAN-SMOKED NEW YORK STRIP	  	14 oz. 59
PRIME NEW YORK STRIP	  	14 oz. 69
PERRY'S RESERVE AMERICAN WAGYU NY STRIP	  	10 oz. 89
PRIME RIBEYE	  	14 oz. 69
PRIME BONE-IN COWBOY RIBEYE	  	20 oz. 79
PRIME BONE-IN TOMAHAWK RIBEYE	  	32 oz. 145
LAMB CHOPS	  	14 oz. 69

NEW YORK STRIP FLIGHT	  	99
USDA-Aged Prime	Perry's Reserve American Wagyu	True Japanese A5 Wagyu

KOJI-AGED STEAKS & CHOPS	  	
Koji-Aged Filet Mignon		8 oz. 65
Koji-Aged Prime New York Strip		14 oz. 79
Koji-Aged Prime Ribeye		14 oz. 79
Koji-Aged Cowboy Ribeye		20 oz. 89
Koji-Aged Lamb Chops		14 oz. 75

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

SURF & TURF SIGNATURES

FILET PERRY    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    8 oz. 65

Served on a warm cast iron plate
8 oz. Filet Mignon, served as 3 medallions, each individually topped: Oscar-style with jumbo lump crabmeat, 3-peppercorn au Poivre, and coffee-crusted with Truffle Merlot Demi-glaze

FILET & LOBSTER    69

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

SYMPHONY KABOB    69

Presented tableside on a hot cast iron plate
A hanging presentation with a 6 oz. Filet Mignon sliced in half, 2 oz. chargilled lobster and three chargilled Gulf shrimp, complemented by two sauces (Truffle Merlot Demi-glaze and Peppercorn Reduction) and served with steamed asparagus

SURF & TURF PASTA   49

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

ADDITIONS

SAUCES Each 3

- Béarnaise   
- Peppercorn Reduction  
- Miso Umami   
- Truffle Merlot Demi-glaze  

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

- Chargilled Oyster   Each 4
- Pan-Seared Scallop    Each 6
- Bacon-wrapped Shrimp   Each 4.5
- Thick-cut Smoked Bacon Slab   9
- Crab Cake with Béarnaise   12
- Lobster Tail  

Twin 4 oz. 44 4 oz. 24 2 oz. 14

SIGNATURE STEAKHOUSE SMORGASBORD FOR FOUR 275

16 oz. Caramelized Prime Rib  and 14 oz. Smoked NY Strip  (both sliced for easy sharing); Perry's Famous Pork Chop (Dinner-cut, sliced into 4 sections topped with Perry's Steak Butter and served with homemade applesauce); Lamb Lollipops (4) ; BBQ Bacon-wrapped Gulf shrimp (4); Mini Crab Cakes (4); Broiled Seafood Stuffed Mushrooms (4); served with Truffle Merlot Demi-glaze and Beurre Fondue

16 OZ. CARAMELIZED PRIME RIB THURSDAY DINNER 59

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 Demi-glaze and homemade horseradish

SEAFOOD

CHARGRILLED SALMON 🌿 🥚 *🥚 45
Served with lemon dill butter and cauliflower mousse

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

PAN-SEARED SEA BASS 🌿 🥚 55
Served with creamy corn and red pepper coulis, finished with cilantro oil

CEDAR PLANK-FIRED REDFISH 🌿 🥚 🥚 47
With basil pesto and balsamic reduction, served with grilled asparagus

SEARED SCALLOP PASTA *🥚 45
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 🥚 39
Served with French fries

PERRY'S FAMOUS PORK CHOP

DINNER-CUT PORK CHOP 🌿 🥚 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 🌿 🥚 24
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 🌿 🥚 *🥚 39
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 🌿 🌿 🥚 26
Vegan served without Pecorino Romano cheese 🌿

SIDES FOR TWO 16

Creamed or Sautéed Spinach 🌿 🌿
Roasted Sherried Mushrooms 🌿 🥚
Corn Brûlée 🌿 🌿
Sweet Sriracha Brussels Sprouts 🍷

Spaghetti Squash Primavera 🌿 🌿 🥚
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 🥚
Steamed or Grilled Asparagus 🌿 🌿 🍷

PERRY'S SIGNATURE FRIED ASPARAGUS 🥚 27
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
- 🥚 Dairy-Free Friendly with modifications which might include butter 🥚 Contains Nuts (ask for modifications)

*🥚 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.

Scan for Perry's Allergen Guide



WINE BY THE GLASS | BOTTLE

Sparkling Wines

	 STANDARD 5 oz.	 GENEROUS 7.5 oz.	 BOTTLE 25.4 oz.
Carnissi Prosecco, Prosecco DOC, Italy	11.5	15.5	50
Mumm Sparkling Brut Prestige, California	15.5	20.5	66
Pierre Sparr Brut Rosé, Crémant d’Alsace, 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)			18
Dr. Loosen ‘Dr. L’ Riesling, Mosel, Germany	10	14	44
Antinori Santa Cristina Pinot Grigio, Italy	10.5	14.5	46
Hess ‘Shirtail Ranches’ Chardonnay, California	10.5	14.5	46
Mohua Sauvignon Blanc, Marlborough, New Zealand	11	15	48
Ca’Bianca Moscato d’Asti, Piedmont, Italy	12.5	17	54
Perry’s Reserve Rosé, Monterey	14	19	60
Matanzas Creek Sauvignon Blanc, Sonoma County	14.5	19.5	62
Perry’s Reserve Chardonnay, Sonoma County	15	20.5	65
Hartford Court Chardonnay, Russian River Valley	18	24	77

Red Wines

J. Lohr Estates ‘Falcon’s Perch’ Pinot Noir, Monterey	10.5	14.5	46
Carmel Road Cabernet, California	11	15	48
Conundrum Red Blend by Caymus, California	11.5	15.5	50
Rodney Strong Merlot, Sonoma County	12	16	52
‘Les Légendes’ Red Blend by Domaines Barons de Rothschild Lafite, Bordeaux, France	13	17.5	56
Marqués de Cáceres Excellens Tempranillo, Rioja, Spain	14	19	60
Origine de Lynch Cabernet, Bordeaux, France	14.5	19.5	62
Perry’s Reserve Pinot Noir, Monterey	16	22	70
DAOU Cabernet, Paso Robles	16	22	70
Catena Malbec, Mendoza, Argentina	16.5	22.5	72
Benton Lane Pinot Noir, Willamette Valley, Oregon	17.5	23.5	76
Perry’s Reserve Cabernet, Sonoma County	20	27.5	88
Ridge ‘Three Valleys’ Zinfandel, Sonoma County	20.5	28	90
Massolino Nebbiolo, Piedmont, Italy	22	30	96
Orin Swift ‘Abstract’ Red Blend, California	22.5	31	98
Duckhorn Merlot, Napa Valley	24	33	105
Flowers Pinot Noir, Sonoma Coast	26.5	36.5	116
Austin Hope Cabernet, Paso Robles	27.5	37.5	120
EnRoute Pinot Noir, Russian River Valley	27.5	37.5	120
Stags’ Leap Winery Cabernet, Napa Valley	29	39	126
Faust Cabernet, Napa Valley	31	42.5	135
Jordan Cabernet, Alexander Valley	34	46.5	148
Perry’s Reserve ‘Big Red Blend’, Napa Valley	41	56	180
Nickel & Nickel Cabernet, Napa Valley	57	78	250

A Glass Worth Knowing:
Our Winemaker’s Pour Program

Perry’s highlights an exceptional wine typically reserved for our bottle list and offers it by the glass for a limited time. Discover thoughtfully selected producers. Wines of character and place.

ASK YOUR SERVER FOR THIS MONTH’S SELECTION.

Scan this QR code for guided selections crafted by our Master Sommeliers:

- Find a perfect glass or bottle with your preferred style and flavor
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WINE BY THE BOTTLE

Perry's Reserve Wines	
Premier Cru Champagne	130
Chardonnay	65
Rosé	60
Pinot Noir	70
Big Red Blend	180
Cabernet Sauvignon	88

Champagne & Sparkling

Carnissi Prosecco, Prosecco DOC, Italy	50
Bouvet Ladubay Brut, Crémant de Loire, France	54
Mumm Sparkling Brut Prestige, California	66
Pierre Sparr Brut Rosé, Crémant d'Alsace, France	80
Perry's Reserve Premier Cru, Chigny-les-Roses, France	130
Moët & Chandon 'Impérial' Brut, Épernay, France	145
Taittinger La Française Brut, Reims, France	165
Delamotte Brut, Champagne, France	170
Veuve Clicquot Brut Rosé, Reims, France	185
Ruinart Blanc de Blancs, Reims, France	250
La Grande Dame by Veuve Clicquot, Reims, France	395
Dom Pérignon, Épernay, France	498
Louis Roederer 'Cristal' Brut, Reims, France	575
Armand de Brignac 'Ace of Spades' Brut Gold, Reims, France	625

Sauvignon Blanc

Mohua, Marlborough, New Zealand	48
Matanzas Creek, Sonoma County	62
Duckhorn, North Coast	70
Cakebread Cellars, Napa Valley	84

Unique White Varietals & Rosé

Banfi Rosa Regale Brachetto d'Acqui, Italy (187mL)	18
Dr. Loosen 'Dr. L' Riesling, Mosel, Germany	44
Antinori Santa Cristina Pinot Grigio, Italy	46
Martín Códax Albariño, Rías Baixas, Spain	48
Ca'Bianca Moscato d'Asti, Piedmont, Italy	54
King Estate Pinot Gris, Willamette Valley, Oregon	55
Trimbach Pinot Blanc, Alsace, France	58
Perry's Reserve Rosé, Monterey	60
Famille Hugel Gewurztraminer, Alsace, France	65
Whispering Angel Rosé, Côtes de Provence, France	70

Chardonnay

Hess 'Shirtail Ranches', California	46
Alexander Valley Vineyards, Alexander Valley	55
Perry's Reserve, Sonoma County	65
Antinori 'Bramito della Sala' Castello della Sala, Umbria, Italy	68
Hartford Court, Russian River Valley	77
Flowers, Sonoma Coast	97
Jordan, Russian River Valley	99
Louis Latour Pouilly-Fuissé, Burgundy, France	102
Rombauer, Carneros	105
Cakebread Cellars, Napa Valley	117
atLarge, Willamette Valley, Oregon	120
Far Niente, Napa Valley	156
Chateau Montelena, Napa Valley	160

Pinot Noir

J. Lohr Estates 'Falcon's Perch', Monterey	46
Perry's Reserve, Monterey	70
Benton Lane, Willamette Valley, Oregon	76
Siduri, Willamette Valley, Oregon	85
Etude, Carneros	102
Brewer-Clifton, Sta. Rita Hills	105
Flowers, Sonoma Coast	116
Belle Glos 'Las Alturas', Santa Lucia Highlands	118
EnRoute, Russian River Valley	120
Kistler Vineyards, Russian River Valley	165

Unique Red Varietals

Conundrum Red Blend by Caymus, California	50
Marqués de Cáceres Excellens Tempranillo, Rioja, Spain	60
Antinori 'Pèppoli' Chianti Classico, Tuscany, Italy	66
Pio Cesare Barbera d'Alba, Piedmont, Italy	78
E. Guigal Crozes-Hermitage, Rhône Valley, France	84
Penfolds Bin 28 Kalimna Shiraz, South Australia	86
Fattoria dei Barbi Rosso di Montalcino, Tuscany, Italy	88
Ridge 'Three Valleys' Zinfandel, Sonoma County	90
Massolino Nebbiolo, Piedmont, Italy	96
Orin Swift 'Abstract' Red Blend, California	98
Prisoner Red Blend, California	100
Stags' Leap Winery Petite Sirah, Napa Valley	105
Orin Swift '8 Years in the Desert' Red Blend, California	110
Famille Perrin 'Les Sinards', Châteauneuf-du-Pape	125
Caparzo Brunello di Montalcino, Tuscany, Italy	130
Gaja Ca'Marcanda 'Promis', Tuscany, Italy	135
Prunotto Barbaresco, Piedmont, Italy	140

UNIQUE RED VARIETALS CONTINUED >

WINE BY THE BOTTLE

UNIQUE RED VARIETALS CONTINUED >

Massolino Barolo, Piedmont, Italy	144
Numanthia ‘Numanthia’, Toro, Spain	160
Masi ‘Costasera’ Amarone, Valpolicella Classico, Italy	172
Antinori ‘Tignanello’, Tuscany, Italy	330

Merlot

Rodney Strong, Sonoma County	52
Duckhorn, Napa Valley	105

Malbec

Terrazas de los Andes Reserva, Mendoza, Argentina	60
Catena, Mendoza, Argentina	72
Maal ‘Bestial’, Mendoza, Argentina	135

Cabernet & Merlot Blends

Château Chapelle d’Aliénor by La Gaffelière, Bordeaux Supérieur, France	55
‘Les Légendes’ by Domaines Barons de Rothschild Lafite, Bordeaux, France	56
Le Moulin de Malescasse, Haut-Médoc, Bordeaux, France	75
Château Haut Nouchet, Pessac-Léognan, Bordeaux, France	95
Château de Pez, St.-Estèphe, Bordeaux, France	138
Alexander Valley Vineyards ‘Cyrus’, Alexander Valley	155
Perry’s Reserve ‘Big Red Blend’, Napa Valley	180
Orin Swift ‘Papillon’, Napa Valley	185
Chimney Rock ‘Elevage’, Stags Leap District, Napa Valley	255
Overture by Opus One, Napa Valley	380
Quintessa, Rutherford, Napa Valley	465
Opus One, Napa Valley	695

Non-Alcoholic

Waterbrook ‘Clean’ Chardonnay, United States	25
Freixenet Sparkling Brut, Penedès, Spain	28
Waterbrook ‘Clean’ Cabernet, United States	30

Cabernet Sauvignon

Carmel Road, California	48
Origine de Lynch, Bordeaux, France	62
DAOU, Paso Robles	70
Prelus della Volpaia, Tuscany, Italy	72
Perry’s Reserve, Sonoma County	88
Honig, Napa Valley	118
Austin Hope, Paso Robles	120
Stags’ Leap Winery, Napa Valley	126
Faust, Napa Valley	135
Frank Family Vineyards, Napa Valley	142
Jordan, Alexander Valley	148
Freemark Abbey, Napa Valley	155
Stag’s Leap Wine Cellars ‘Artemis’, Napa Valley	185
Cakebread Cellars, Napa Valley	190
Caymus, Napa Valley	195
Silver Oak, Alexander Valley	199
Napanook by Dominus Estate, Yountville, Napa Valley	205
Mt. Brave, Mt. Veeder, Napa Valley	235
Nickel & Nickel, Napa Valley	250
Far Niente, Oakville, Napa Valley	265
Dunn, Napa Valley	285
BV ‘Georges de Latour Reserve’, Napa Valley	320
Beringer ‘Private Reserve’, Napa Valley	325
Silver Oak, Napa Valley	355
Patrimony, Paso Robles	480
Cardinale Estate, Napa Valley	620

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- Learn details about wines on our list



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



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