

STARTERS

Shrimp Cocktail	16.95
Blue Point Oysters on the Half Shell*	Market Price
Asian Ahi Tuna Tartare*	17.95
Prime Beef Carpaccio*	15.95
Crab Cakes	17.95
Cherry Pepper Calamari	14.95
Escargot	13.95
Perry's Signature Fried Asparagus topped with jumbo lump crabmeat	16.95
Beef & Bleu	12.95
Bacon Wrapped Scallops	18.95
Tempura Fried Lobster Tail	4 oz. / 8 oz. 27.95 / 47.95
Iced Seafood Tower* Lobster Cocktail, Shrimp Cocktail, Blue Crab Cocktail, and Blue Point Oysters on the Half Shell	Large / Small 69.95 / 39.95

SOUPS & SALADS

French Onion Soup	8.95
Lobster Bisque	11.95
Wedge Salad	8.95
Spinach & Warm Bacon Vinaigrette Salad	9.95

<u>Caesar Salad*</u>	8.95
<u>Butcher's Chop Salad</u>	9.95
<u>Kale Salad with Jalapeño Mint Vinaigrette</u>	9.95
<u>Field Green, Pear & Candied Pecan Salad</u>	9.95

STEAKS & CHOPS

Perry's is proud to serve USDA-aged prime beef, hand selected & cut fresh daily. Our steaks are finely seasoned with kosher salt, black pepper and topped with herb-garlic butter.

<u>Filet Mignon*</u>	6 oz. / 8 oz. / 12 oz. 37.95 / 41.95 / 47.95
<u>Prime Ribeye*</u>	14 oz. 45.95
<u>Prime New York Strip*</u>	14 oz. 46.95

BONE-IN CUTS

<u>Bone-In Filet Mignon*</u>	14 oz. 59.95
<u>Prime Bone-In New York Strip*</u>	20 oz. 51.95
<u>Prime Bone-In Cowboy Ribeye*</u>	22 oz. 53.95
<u>Double-Cut Lamb Chops*</u>	14 oz. 45.95

ADDITIONS

Bearnaise sauce, peppercorn reduction, or truffle merlot demiglace \$2.95 Ea. | Sauce trio \$6.95

<u>Oscar Style</u>	8.95
<u>Coffee Crusted</u>	4.95
<u>Blackened & Bleu</u>	4.95
<u>3 Peppercorn Au Poivre</u>	4.95
<u>Tuscan Style</u>	4.95
<u>Bone Marrow</u>	6.95
<u>Double Cut Slab Bacon</u>	5.95
<u>Bacon Marmalade & Bleu</u>	4.95
<u>Truffle Buttered King Crab</u>	9.95
<u>Lobster</u> steamed or grilled	11.95
<u>Bacon Wrapped Scallops (2)</u>	7.95
<u>Alaskan Red King Crab</u>	16.95

SIGNATURES

[Filet Perry](#)*Topped with jumbo lump crabmeat and herb garlic butter, served with steamed asparagus

6 oz. / 8 oz.
42.95 / 47.95

[Symphony Kabob](#)*A hanging presentation of beef tenderloin, lobster and shrimp, served with steamed asparagus

<u>Southwest Filet</u> *Wrapped with bacon, served with corn relish and fig BBQ sauce	44.95
	7 oz.
	38.95
<u>Chef's Chicken & Roasted Carrots</u> Double airline chicken breasts served with Moroccan spiced yogurt sauce and roasted rainbow of carrots	25.95
<u>Chateaubriand</u> *Carved table side with Truffle Merlot Demiglace, Bearnaise, and Peppercorn Reduction sauces	Traditional / Captain's 49.95 / 54.95
<u>Surf & Turf Pasta</u> *Served with filet mignon, lobster and tomato basil sauce	32.95
<u>Perry's Famous Pork Chop (Carved Tableside)</u> Hand selected in the Midwest specifically for Perry's Steakhouse, this prime chop is cured, roasted, slow-smoked and caramelized, and served with homemade applesauce	

FRESH SEAFOOD

<u>Grilled Salmon</u> *Served with grilled asparagus and beurre fondue	34.95
<u>Sushi-Grade Sesame Crusted Ahi-Tuna</u> *Served with red chili lime miso butter and sushi rice	39.95
<u>Hong Kong Style Sea Bass</u> Served with teriyaki glazed julienne vegetables and sushi rice	39.95
<u>Fried Shrimp</u> Served with your choice of french fries or sweet potato fries	26.95
<u>Steamed Lobster Tail</u>	8 oz. 47.95

DESSERTS

[Milk Chocolate Peanut Butter Candy Bar](#) Milk chocolate peanut butter mousse with a chocolate cookie crust, topped with hot fudge, whipped cream and candied peanuts 9

[Rocky Road Bread Pudding](#) Butterscotch bread pudding with chocolate chips in a caramel sauce, topped with candied walnuts and toasted homemade marshmallow 9

[Deconstructed Lemon Meringue Pie**](#) Lemon pudding topped with toasted meringue, gingered blueberries and shortbread crumbles 9

[Chocolate Crunch](#) Crunchy milk chocolate covered with a dark chocolate ganache, served with homemade whipped cream, toffee and peanut brittle 9

[Crème Brulée**](#) Vanilla bean crème brulée served with fresh berries 9

[White Chocolate Cheesecake](#) White chocolate cheesecake served over a graham cracker crust topped with sour cream icing 9

[Dessert Trio](#) Vanilla bean crème brulée, chocolate crunch and praline cheesecake 9

SIGNATURE FLAMING DESSERTS

[Bananas Foster**](#) Sliced bananas flambéed with brown sugar, rum, cinnamon and nutmeg. Served over vanilla ice cream 10

[Mont Blanc a La Frisc**](#) Vanilla ice cream served on a homemade sponge cake with freshly cut strawberries, topped with a flambéed Belgian white chocolate sauce and Bailey's Irish Cream 10

[Nutty D'angelo**](#) Crushed pecans flambéed with brown sugar and brandy. Served over vanilla ice cream, dipped in white chocolate and toasted almonds