FIRST COURSE
Choice of One

WEDGE SALAD
Iceberg lettuce topped with red onions, green onions, tomatoes, bacon and a buttermilk vinaigrette dressing

CAESAR SALAD
Romaine lettuce with croutons, anchovies and parmesan cheese, topped with Perry’s traditional caesar dressing

KALE SALAD
Kale, pecorino cheese and croutons served with jalapeño mint vinaigrette dressing

SECOND COURSE
Choice of One

8 OZ. BACON-WRAPPED FILET

22 OZ. PRIME BONE-IN COWBOY RIBEYE*
(for an additional $15)

20 OZ. PRIME BONE-IN NEW YORK STRIP*
(for an additional $15)

PERRY’S FAMOUS PORK CHOP
Cured, roasted, slow-smoked and caramelized, served with homemade applesauce

GRILLED SALMON WITH LEMON DILL BUTTER
Served with cauliflower mousse

CHICKEN OSCAR
Served over steamed asparagus, covered in creamy Bearnaise and topped with jumbo lump crab

THIRD COURSE

DESSERT TRIO
Vanilla bean crème brûlée, chocolate crunch, and praline cheesecake

Beverages, tax & gratuity are not included.
*Based on availability.

STARTERS

PERRY’S SIGNATURE 19
FRIED ASPARAGUS 19
BEEF & BLEU 14
CHERRY PEPPER CALAMARI 17
CRAB CAKES 19.5

ENTRÉE ADDITIONS

OSCAR STYLE 10
TRUFFLE BUTTERED KING CRAB 11
HALF LOBSTER TAIL (2 oz.) 13
BACON WRAPPED SCALLOPS (2) 9

SIDES

SERVED FAMILY-STYLE FOR TWO OR MORE

SWEET SRIRACHA BRUSSELS SPROUTS 12.5
ROASTED SHERRIED MUSHROOMS 12
AU GRATIN POTATOES 13
CREAMED SPINACH 12

FEATURED COCKTAILS

RASPBERRY CRUSTA 15
Fresh raspberries and lemon muddled with Tito’s Handmade Vodka and Cruzan Raspberry Rum. Topped with a poof of Chandon Brut in a sugar-crusted glass.

HOG-HATTAN 15
A Manhattan with Redemption Rye and Vya 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.

GLASS OF PERRY’S RESERVE WINE

PINOT NOIR 14
CHARDONNAY 15
CABERNET SAUVIGNON 20