

Perry's

STEAKHOUSE & GRILLE®

RARE & WELL DONE®

CULINARIA RESTAURANT WEEK MENU

AUGUST 12 – 26, 2017 | \$35 PER PERSON

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

PEAR SALAD

Seven-leaf lettuce, mandarin orange slices, Bosc pears and toasted pecans tossed in our house Italian dressing

BUTCHER'S CHOP SALAD

Chopped iceberg lettuce tossed in a italian vinaigrette, accompanied with crispy smoked bacon, cherry tomatoes, green onions & sharp cheddar cheese.

SPINACH & BACON SALAD

Fresh spinach tossed in Perry's warm bacon vinaigrette accompanied with chopped boiled egg and red onion.

SECOND COURSE

PERRY'S FAMOUS PORK CHOP

Cured, roasted, slow-smoked and caramelized, served with homemade applesauce

THIRD COURSE

DESSERT TRIO

Vanilla bean crème brûlée, chocolate crunch, and praline cheesecake

Restaurant will donate \$2 from each dinner sold to Culinaria.

Beverages, tax & gratuity are not included.

Dinner Menu is also available.

STARTERS

PERRY'S SIGNATURE FRIED ASPARAGUS	17.95
BEEF & BLEU	13.95
CHERRY PEPPER CALAMARI	16.95
CRAB CAKES	17.95

ENTRÉE ADDITIONS

OSCAR STYLE	8.95
TRUFFLE BUTTERED KING CRAB	9.95
HALF LOBSTER TAIL (2oz.)	12.95
BACON WRAPPED SCALLOPS (2)	8.95

SIDES

11.95	
SERVED FAMILY-STYLE FOR TWO OR MORE	
SWEET SRIRACHA BRUSSELS SPROUTS	
ROASTED SHERRIED MUSHROOMS	
AU GRATIN POTATOES	
CREAMED SPINACH	

FEATURED COCKTAILS

CUCUMBER BLUEBERRY	15
REDEMPTION MANHATTAN	15

GLASS OF PERRY'S PRIVATE LABEL WINE

CHARDONNAY	15
CABERNET SAUVIGNON	20