

Perry's

STEAKHOUSE & GRILLE®

RARE & WELL DONE®

CULINARIA RESTAURANT WEEK MENU

August 13-27, 2016

\$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

SECOND COURSE

Choice of One

6 oz. FILET PERRY

Topped with jumbo lump crabmeat, herb-garlic butter and served with steamed asparagus

PERRY'S FAMOUS PORK CHOP

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

GRILLED SALMON

Served with Beurre Fondue and grilled asparagus

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	16.95
BEEF & BLEU	12.95
CHERRY PEPPER CALAMARI	14.95
CRAB CAKES	17.95

ENTRÉE ADDITIONS

OSCAR STYLE	8.95
TRUFFLE BUTTERED KING CRAB	9.95
LOBSTER TAIL (STEAMED OR GRILLED)	11.95
BACON WRAPPED SCALLOPS (2)	7.95

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	14
BULLEIT MANHATTAN	14

GLASS OF PERRY'S PRIVATE LABEL WINE

CHARDONNAY	14
CABERNET SAUVIGNON	18