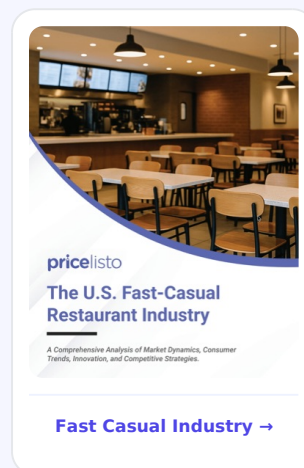




Perry's Steakhouse & Grille

Menu Prices — September 12, 2026

Restaurant & Food Industry Reports



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SPECIALS	
ITEM	PRICE
3 FOR \$49 Seasonal Soup: Turtle Gumbo Seasonal Cheesecake: White Chocolate Cheesecake	\$49.00
STARTERS	
ITEM	PRICE
Filet Sliders 79 DFM Beef tenderloin with sautéed mushrooms and red onions & topped with Swiss cheese. Served on three silver dollar buns, an...	\$16.00
True Japanese Wagyu New York Strip* GF, DF 2, 4 or 6 ounces. Served thinly sliced	\$58.00
Perry's Famous Pork Chop ‘BITES’ (5 Skewers) Pork chop morsels, seasoned with our homemade BBQ glaze and served with applesauce and BBQ sauce.	\$19.00
Perry's Famous Pork Chop ‘BITES’ (3 Skewers) Pork chop morsels, seasoned with our homemade BBQ glaze and served with applesauce and BBQ sauce.	\$13.00
BBQ- Bacon-wrapped Cedar Plank Gulf Shrimp GF Five jumbo shrimp seasoned with Perry's Signature Steak Seasoning, wrapped in bacon and basted with Perry's homemade BBQ...	\$24.00
Seafood Stuffed Mushrooms Five seafood stuffed mushrooms, fried. Served with a Suga Rosa sauce.	\$15.00
Butcher's Steak Cheeseburger* DFM Filet Mignon, NY Strip, Ribeye trimmings grounded daily in house and served with French Fries	\$19.00
Truffle Spinach and Artichoke Dip VE Spinach and artichoke folded into a creamy sauce with cream cheese, gorgonzola and pecorino cheese, finished with truffl...	\$17.00
Pan-Seared Scallops on Slab Bacon* DF, GF	\$25.00
Steak and Tater Totter Bites* DF Housemade tater totters topped with Filet tenderloin and garlic aioli	\$15.00
In-House Pecan Smoked Salmon DF, GFM 6 oz. portion of salmon smoked in pecan wood, served with crostinis, garlic aioli and capers.	\$18.00
Bacon Slab Burger* DFM	\$21.50
Tempura Fried Lobster Tail DF (4 OZ Fried Lobster Tail) Four or eight ounce lobster tail fried in tempura batter and cut into 6 or 8 pieces respectively. Served with a side of...	\$29.00
Tempura Fried Lobster Tail DF (Twin 4 OZ Fried Lobster Tails) Four or eight ounce lobster tail fried in tempura batter and cut into 6 or 8 pieces respectively. Served with a side of...	\$54.00
Cherry Pepper Calamari Squid lightly breaded in seasoned breadcrumbs, flash fried and tossed with sautéed banana peppers, cherry peppers, diced...	\$21.00
Escargot GFM Six oven baked snails topped with onion-garlic stuffing, herb-garlic butter and puffed pastries	\$16.00
Alaskan King Crab DF, GF Served warm 6-7 oz leg	\$49.00
Filet Beef and Bleu* Six house made crostinis, topped with bacon marmalade, sliced filet and crumbled bleu cheese over a bed of mixed greens.	\$16.00
Crab Cakes DFM Jumbo lump crab breaded and flash fried. Served over a bed of Beurre Fondue sauce and topped with our finely cut potato...	\$26.00
Gulf Shrimp Cocktail DF, GF Cold boiled jumbo shrimp served with a housemade cocktail sauce and fresh horseradish.	\$20.00

ITEM	PRICE
Perry's Signature Fried Asparagus DFM	\$24.00
Jumbo asparagus breaded in Italian breadcrumbs, fried, and topped with jumbo lump crabmeat sautéed in a herb garlic butt...	
Perry's Homemade Texas Sausage GFM	\$14.00
Chargrilled Blue Point Oysters* (1/2 Dozen Chargrilled Oysters)	\$24.00
With herb butter, Pepper Jack & Pecorino Romano cheeses	
Chargrilled Blue Point Oysters* (1 Dozen Chargrilled Oysters)	\$44.00
With herb butter, Pepper Jack & Pecorino Romano cheeses	

SOUP & SALADS

ITEM	PRICE
Signature Wedge Salad GF, DFM	\$14.00
Wheel-cut wedge of iceberg lettuce with green onions, tomatoes, bacon, blue cheese crumbles and buttermilk vinaigrette.	
Lobster Bisque GF	\$17.00
Creamy lobster bisque served with diced lobster meat	
Caesar Salad* GFM	\$14.00
Romaine lettuce tossed with a creamy Caesar dressing, Romano cheese, roasted pumpkin seeds, homemade croutons and anchov...	
French Onion Soup GFM, DFM	\$14.00
French onion soup with jumbo yellow onions, simmered to perfection. Served with home made croutons and slices of melted...	
Field Green and Pear Salad GF, DFM	\$14.00
Spring lettuce tossed with mandarin oranges, julienned Bosc pears and candied pecans tossed in our Homemade Italian dres...	
Grilled Beet, Grapefruit and Creamy Feta Salad GF, VE	\$14.00
with raddichio, grapefruit, pomegranate and creamy feta spread	
Turtle Gumbo GF, DF	\$14.00
Perry’s gluten-free filé gumbo made with Louisiana turtle and Perry’s homemade Polish Sausage - all Cajun spiced and thi...	
Butcher's Chopped Salad GF, DFM	\$14.00
Chopped Iceberg lettuce and grape tomatoes, scallions, shredded cheddar cheese, tossed in Italian dressing topped with t...	
Spinach and Warm Bacon Vinaigrette Salad GF	\$14.00
Fresh baby spinach tossed in a warm bacon vinaigrette and topped with diced hard boiled eggs and red onion.	

SIGNATURES

ITEM	PRICE
Dinner-cut Pork Chop GF, DFM	\$49.00
Hand selected in the Midwest specifically for Perry’s, this sweet, smoky, sizzling chop is cured, roasted, slow-smoked a...	
Surf and Turf Pasta* DFM	\$45.00
Six ounces of beef tenderloin tips and 2 ounce of lobster tail. Served over a bed of angel hair pasta tossed in homemade...	
Filet and Lobster* GF, DFM	\$65.00
6 oz. Filet with 4 oz. Lobster Tail with Beurre Fondue	
Chateaubriand 3 Ways* GF, DFM	\$59.00
8 oz. Filet sliced into 3 medallions and individually topped Oscar style with blue lump crabmeat, 3-peppercorn au poiv...	
Symphony Kabob* GF, DFM	\$65.00
Six ounce filet mignon cut into two medallions, three grilled jumbo Gulf shrimp, two ounces of lobster tail grilled to...	
Chicken Oscar* DF, GF	\$37.00
Topped with jumbo lump crabmeat and Bearnaise sauce, served with steamed asparagus.	
Vegan Chopped Steak VE, VG, DF	\$27.50
Smothered in cremini mushroom gravy and served with chargrilled vegetable trio.	

ITEM	PRICE
Spaghetti Squash Primavera GF, VE, VGM, DFM Spaghetti squash filled with vegetable mixture. Accompanied with a San Marzano marinara and topped with Parmesan cheese	\$26.00
SEAFOOD	
ITEM	PRICE
Cedar Plank-Fired Redfish GF, DFM With basil pesto and balsamic reduction served with grilled asparagus.	\$44.00
Chargrilled Salmon* GF, DFM Served with lemon dill butter and cauliflower mousse	\$42.00
Pan Seared Sea Bass* GF, DFM Cilantro marinated Seabass pan seared. Accompanied with creamy corn, red pepper coulis	\$49.50
Gulf Fried Shrimp DFM Seven jumbo shrimp battered in seasoned breadcrumbs and fried. Served with your choice of French fries or sweet potato f...	\$36.00
Ahi Tuna Fillet Mignon* GF, DF Sushi-grade seasme-crusted ahi tuna steak, miso umami butter, pickled cucumbers, furikake rice, rainbow slaw	\$53.00
Seared Scallop Pasta* Five pan-seared scallops served with paccheri noodles tossed with a vegetable medley in a creamy Alfredo sauce, placed o...	\$39.00
STEAKS & CHOPS	
ITEM	PRICE
Filet Mignon* GF, DFM (Filet Mignon, 6 OZ) 6 or 8 ounces. Seasoned with Perry's Signature Steak Seasoning, char-broiled and topped with Perry's Signature Steak But...	\$49.00
Filet Mignon* GF, DFM (Filet Mignon, 8 OZ) 6 or 8 ounces. Seasoned with Perry's Signature Steak Seasoning, char-broiled and topped with Perry's Signature Steak But...	\$55.00
Filet Mignon* GF, DFM (Filet Mignon, 10 OZ) 6 or 8 ounces. Seasoned with Perry's Signature Steak Seasoning, char-broiled and topped with Perry's Signature Steak But...	\$59.00
Prime Ribeye, 14 OZ* GF, DFM 14 ounces. Seasoned with Perry's Signature Steak Seasoning, char-broiled and topped with Perry's Signature Steak Butter.	\$65.00
New York Strip Flight* GF, DF Perry's Reserve Texas Akaushi Wagyu: Family raised on the Beeman Family Ranch in Texas, Akaushi originated in Kumamoto,...	\$99.00
Certified Upper Choice Ribeye, 14 OZ* GF, DFM 14 ounces. Seasoned with Perry's Signature Steak Seasoning, char-broiled and topped with Perry's Signature Steak Butter.	\$57.00
Lamb Chops* GF, DF Three lamb lollipops char-broiled and served with a Truffle Merlot Demiglace	\$65.00
Prime Bone-in New York Strip, 20 OZ* GF, DFM 20 ounce New York Strip butchered-in house, seasoned with Perry's Signature Steak Seasoning, charbroiled and topped with...	\$69.00
Prime Bone-in Cowboy Ribeye, 22 OZ* GF, DFM 22 ounces. Seasoned with Perry's Signature Steak Seasoning, char-broiled and topped with Perry's Signature Steak Butter.	\$75.00
Prime New York Strip, 14 OZ* GF, DFM 14 ounces. Seasoned with Perry's Signature Steak Seasoning, char-broiled and topped with Perry's Signature Steak Butter.	\$63.00
Certified Upper Choice New York Strip* GF, DFM	\$55.00
Prime Bone-in Tomahawk Ribeye, 35 OZ* GF, DFM	\$135.00
Primal Flight* GF, DF Perry's Reserve Texas Akaushi Wagyu. Seasoned with Perry's Signature Steak Seasoning and finished with Akaushi beed tall...	\$99.00

ITEM	PRICE
Perry's Reserve Texas Akaushi Wagyu* GF, DFM (6 oz. Filet Mignon)	\$79.00
Family raised on the Beeman Family Ranch in Texas, Akaushi originated in Kumamoto, Japan and is all-natural Wagyu beef,...	
Perry's Reserve Texas Akaushi Wagyu* GF, DFM (10 oz. New York Strip)	\$99.00
Family raised on the Beeman Family Ranch in Texas, Akaushi originated in Kumamoto, Japan and is all-natural Wagyu beef,...	
Perry's Reserve Texas Akaushi Wagyu* GF, DFM (10 oz. Ribeye (Heavily Marbled))	\$99.00
Family raised on the Beeman Family Ranch in Texas, Akaushi originated in Kumamoto, Japan and is all-natural Wagyu beef,...	
The Three Kings Mignon* GF, DF	\$65.00
8 oz. applewood-smoked bacon-wrapped Filet Mignon, the King of steaks, topped with King crab and Truffle butter, made fr...	
Koji-Aged Steaks* GF, DFM (6 oz. Koji-Aged Filet Mignon)	\$59.00
Curing meat in Koji is a traditional Japanese technique that elevates the flavor and texture of various cuts of meat. By...	
Koji-Aged Steaks* GF, DFM (14 oz. Koji-Aged Prime Ribeye)	\$75.00
Curing meat in Koji is a traditional Japanese technique that elevates the flavor and texture of various cuts of meat. By...	

SIDES

ITEM	PRICE
Loaded Whipped Potatoes GF	\$15.00
Select from cheddar cheese, butter, bacon, sour cream and chives or plain.	
Three Cheese Mac and Cheese VE	\$15.00
Penne pasta sautéed with a white cheddar and smoked gouda cheese sauce, topped with bread crumbs and oven baked.	
Au Gratin Potatoes	\$15.00
Baked potatoes skinned and diced, mixed with white cheddar, smoked gouda, oven baked and topped with parmesan cheese and...	
Lobster Mac and Cheese	\$30.00
Lobster meat sautéed in Alfredo sauce with Penne pasta. Topped with Monterey Jack cheese and oven baked VE	
Corn Brulee GF, VE	\$15.00
Roasted corn, peppers, jalapenos and fresh herbs tossed in a cream sauce	
Thick-cut Chargrilled Vegetables GF, VE, VG, DF	\$15.00
Chargrilled Zucchini, yellow Squash, Baby Carrots with buerre fondue	
King Crab Mac and Cheese	\$35.00
King Crab meat sautéed in Alfredo sauce with Penne pasta. Topped with Monterey Jack cheese and oven baked VE	
Sweet Sriracha Brussels Sprouts DF	\$15.00
Fried baby Brussels sprouts, tossed in a sriracha caramel vinaigrette and red bell peppers, garnished with toasted sesam...	
Sherried Mushrooms GF, DFM	\$15.00
Silver dollar mushrooms sautéed in sherry and herb-garlic butter	
Spaghetti Squash Primavera GF, VE, VGM, DFM (SIDES)	\$15.00
Spaghetti squash filled with vegetable mixture. Accompanied with a San Marzano marinara and topped with Pecorino Romano...	
Truffle Steak Fries DFM	\$15.00
6 Potato wedges fried, seasoned and topped with truffle oil, potato haystack and parmesan cheese. Served with Garlic Aio...	
Steamed or Grilled Asparagus GF, VE, DF	\$15.00
Fresh asparagus spears steamed or grilled, seasoned lightly with salt and pepper and tossed with our Buerre Fondue	
Creamed Spinach GF, VE	\$15.00
Spinach complimented by our creamy Béchamel and Pecorino cheese	
Perry's Signature Fried Asparagus DFM (SIDES)	\$24.00
Jumbo asparagus breaded in Italian breadcrumbs, fried, and topped with blue lump crabmeat sautéed in a herb garlic butte...	
Cheesy Roasted Cabbage Wedges GF, VE	\$15.00
Topped with Hazelnuts	
Whipped Potatoes GF, VE	\$15.00

DESSERTS

ITEM	PRICE
Rocky Road Bread Pudding VE Traditional bread pudding infused with chocolate chips and served over caramel sauce and topped with a toasted homemade...	\$12.00
Creme Brulee GF, VE Vanilla bean custard topped sugar and caramelized, served with a fresh assortment of berries.	\$12.00
Dessert Trio VE A miniature sized chocolate crunch, lemon bar and seasonal cheesecake.	\$12.00
Chocolate Crunch Tower VE A combination of melted chocolate, hazelnut covered in chocolate ganache. Topped with heath crumble, fresh whipped cream...	\$12.00
Lemon Bar VE, DF Fresh lemon curd and orange shortbread coated in a torched vanilla bean meringue.	\$13.00
Flourless Fudgy Chocolate Cake A Flourless chocolate cake topped with chocolate fudge	\$12.00
Chocolate Jubilee Cake VE Decadent 10 layer "Blackout" cake with dark chocolate buttercream layers, iced with a dark chocolate ganache, and served...	\$18.00
Bacon Brittle and Cream GF Shattered brittle made with bacon, roasted peanuts and small pieces of Perry's Famous Pork Chop, served with creamy pean...	\$12.00
Seasonal Cheesecake VE Seasonal Flavor: White Chocolate Cheesecake: White chocolate cheesecake served over Graham cracker crust with blueberry...	\$12.00

KIDS

ITEM	PRICE
Kiddie Mini Burgers DFM Burger patty served plain with your choice of toppings. Served with fries.	\$13.00
Kids Pasta	\$10.00
Kids Chicken Fingers DFM Served with French Fries	\$13.00
Kids Fried Gulf Shrimp DFM Served with French Fries	\$17.00

BEVERAGES

ITEM	PRICE
Iced Tea	\$4.50
Coke	\$4.50
Sprite	\$4.50
Diet Coke	\$4.50
Root Beer	\$4.50
Dr. Pepper	\$4.50

PRIME RIB THURSDAY

ITEM	PRICE
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