

San Antonio Restaurant Weeks Menu

AUGUST 13 - 27, 2022 | \$55 PER PERSON

FIRST COURSE

Choice of One

SOUPS

ARTICHOKE, POTATO AND LEEK SOUP 🌿

FRENCH ONION 🍷

SALADS

WEDGE SALAD 🌿

CAESAR SALAD* 🍷

SECOND COURSE

Choice of One

6 OZ. FILET MIGNON* 🌿

Served on a hot cast iron plate

PERRY'S FAMOUS PORK CHOP 🌿

Carved tableside on a hot cast iron plate

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

CHARGRILLED SALMON* 🌿

Served with lemon dill butter and cauliflower mousse

SEARED SCALLOP PASTA

Five, pan-seared scallops served with paccheri noodles tossed with a vegetable medley in a creamy Alfredo sauce, placed over a bed of San Marzano sauce.

CEDAR PLANK-FIRED REDFISH 🌿 (for an additional \$5)

8 OZ. FILET MIGNON* 🌿 (for an additional \$5)

Served on a hot cast iron plate

14 OZ. PRIME RIBEYE* 🌿 (for an additional \$15)

Served on a hot cast iron plate

20 OZ. PRIME BONE-IN NY STRIP* 🌿 (for an additional \$15)

Served on a hot cast iron plate

22 OZ. BONE-IN COWBOY RIBEYE* 🌿 (for an additional \$25)

Served on a hot cast iron plate

6 OZ. SLICED TEXAS WAGYU NY STRIP* 🌿 (for an additional \$35)

THIRD COURSE

Choice of One

ORANGE VANILLA CREAM CHEESECAKE 🌿

CHOCOLATE CRUNCH 🌿

LEMON BAR 🌿

🌿 GLUTEN-FREE 🌿 VEGETARIAN 🌿 VEGAN

🍷 GLUTEN-FREE WITH MODIFICATIONS

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

STARTERS

PERRY'S SIGNATURE FRIED ASPARAGUS 24

Topped with jumbo lump crabmeat

FILET BEEF & BLEU* 15.5

CHERRY PEPPER CALAMARI 18

SEAFOOD STUFFED MUSHROOMS 15

TOPPERS/STYLES

OSCAR STYLE 🌿 9.5

CHARGRILLED BLUE POINT OYSTERS* (2) 8

LOBSTER TAIL 🌿 2 OZ. 11.5

BBQ BACON-WRAPPED SHRIMP (2) 🌿 8

SIDES

	LARGE	SMALL
LOADED WHIPPED POTATOES 🌿	15	11
CREAMED SPINACH 🌿🌿	15	11
AU GRATIN POTATOES	15	11
THICK-CUT CHARGRILLED	15	11
VEGETABLES 🌿🌿🌿		

FEATURED COCKTAILS

CUCUMBER BLUEBERRY MARTINI 15

Western Son Blueberry Vodka and Western Son Cucumber Vodka shaken with fresh-pressed lime and cranberry juices

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.

PERRY'S RESERVE WINES

Available for dine-in only

	Standard 5 oz.	Perry's Pour 7.5 oz.
CHARDONNAY	14	19
ROSÉ	14	19
PINOT NOIR	13	17.5
CABERNET SAUVIGNON	18.5	25
BIG RED BLEND	41	56

Perry's will donate \$5 from each dinner sold to Culinaría.

San Antonio Restaurant Weeks menu is available upon request only for DINE-IN (tax & gratuity not included) as well as TO-GO (Tax+ 15% handling fee applied to TO-GO purchases. NO GRATUITY NECESSARY). This menu is not available via delivery platforms. San Antonio Restaurant Weeks Menu not available for private dining events.