

# San Antonio Restaurant Weeks Menu

AUGUST 11-22, 2024 (ONLY AVAILABLE SUNDAY - THURSDAY) | \$55 PER PERSON

## FIRST COURSE Choice of One

### SOUPS

ARTICHOKE, POTATO AND LEEK SOUP WITH TRUFFLE OIL 🌿

FRENCH ONION 🌿 ①

### SALADS

SIGNATURE WEDGE 🌿 ①

CAESAR SALAD 🌿



## SECOND COURSE Choice of One

8 OZ. FILET PERRY 🌿 ①

*Served on a hot cast iron plate*

PERRY'S FAMOUS PORK CHOP 🌿 ①

*Carved tableside on a hot cast iron plate*

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

CHARGRILLED SALMON 🌿 ①

*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 🌿 ① (for an additional \$5)

14 OZ. PRIME RIBEYE 🌿 ① (for an additional \$15)

*Served on a hot cast iron plate*

20 OZ. PRIME BONE-IN NY STRIP 🌿 ① (for an additional \$15)

*Served on a hot cast iron plate*

22 OZ. PRIME BONE-IN COWBOY RIBEYE 🌿 ①

(for an additional \$25)

*Served on a hot cast iron plate*



## THIRD COURSE Choice of One

ORANGE VANILLA CREAM CHEESECAKE 🌿

CHOCOLATE CRUNCH TOWER 🌿

LEMON BAR 🌿 🥛



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

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.

🌿 Gluten-Friendly    🥛 Gluten-Friendly with modifications  
 🌿 Vegetarian    🌿 Vegan    🥛 Dairy-Friendly which might include butter  
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