



SUNDAY BRUNCH

SOUPS AND SALADS

- FRENCH ONION SOUP 6
CAESAR SALAD 8
KALE AND QUINOA SALAD 10

- SOUP DU JOUR 8
SPERRY'S WEDGE 8
SALAD BAR 12

BENEDICTS *

Choice breakfast potatoes, Byrd's Mill stone ground grits or seasonal fresh fruit

- SPERRY'S BENEDICT* 16
tenderloin, béarnaise

- BURTON'S OSKAR BENEDICT* 18
tenderloin, crab, fried green tomatoes, béarnaise

- EGGS BENEDICT* 13
Canadian bacon, hollandaise

- CRAB BENEDICT* 17
crab, avocado, hollandaise

OMELETTES

Choice breakfast potatoes, Byrd's Mill stone ground grits or seasonal fresh fruit

- STEAK OMELET* 13
tenderloin, jack cheese, béarnaise

- VEGETABLE OMELET 11
peppers, red onions, tomatoes, spinach

- WESTERN OMELET 11
peppers, bacon, red onions, jack cheese

ON THE SWEET SIDE

- BRIOCHE FRENCH TOAST 13
toffee sauce, bananas, crème fraiche served with sausage

- HOUSE MADE DONUTS 9
chocolate and raspberry sauce

- BELGIAN WAFFLE 13
butter and syrup

APPETIZERS

Add Sperry's Famous Salad Bar for 8

HOUSE SPECIALTIES

SCALLOPS BENEDICT 19

grilled scallops, country ham and asparagus over Byrd's Mill Stone Ground Grits topped with spicy hollandaise

- JUMBO SHRIMP COCKTAIL 18
atomic cocktail sauce

- 98% JUMBO LUMP CRAB CAKES mkt
pan seared, whole grain mustard sauce

- SEARED FILET MIGNON TIPS* 16
Byrd's Mill stone ground grits

- BBQ SHRIMP & GRITS 11
Byrd's Mill grits, bbq sauce, sharp cheddar, chives, Benton's bacon

- GRILLED LAMB CHOPS* 18
sweet potato fries

- OYSTERS ON THE HALF SHELL * mkt
half dozen oysters, cocktail & mignonette

- SMOKED SALMON* 12
in-house smoked Salmon, toast points

- SEARED TUNA STACK 17
ahi, mango jicaues, avocado

BEEF

Includes bread board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge

HOUSE SPECIALTY

ROAST PRIME RIB OF BEEF

slow roasted to perfection, au jus, creamy horseradish sauce

QUEEN CUT - 12oz - 35

KING CUT - 16oz - 39

- FILET OSKAR 49
8oz filet, king crab, asparagus, béarnaise

- BONE-IN FILET mkt
10oz special cut

- 6oz FILET MIGNON 37
bacon wrapped

- NEW YORK STRIP 49
14oz center cut

- 8oz FILET MIGNON 43
center cut

- BONE-IN RIBEYE mkt
18oz well marbled

- PRINCE WILLIAM BLUE CHEESE STUFFED FILET 36
6oz bacon wrapped

- RIBEYE STEAK 39
14oz grilled or blackened

SAUCES AND ADDITIONS *

HOUSE SPECIALTY

SPERRY'S STEAK SAUCE N/C

- BÉARNAISE 3
HOLLANDAISE 3
BLUE CHEESE 3
BURGUNDY MUSHROOM 3

- OSKAR STYLE 10
GRILLED SHRIMP SKEWER 10
LOBSTER TAIL 18
ALASKAN KING CRAB LEGS mkt

20% gratuity added to parties of 7 or more. No separate checks on parties of 7 or more.

*Consuming raw or undercooked meat, eggs, seafood, poultry, fish could result in foodborne illness.

FISH & SEAFOOD

Includes bread board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge

HOUSE SPECIALTIES

SCALLOPS BENEDICT 40
country ham, asparagus, grits, spicy hollandaise

BBQ SHRIMP & GRITS 29
bbq sauce, sharp cheddar, chives, bacon

DAILY FRESH CATCH mkt
lemon butter and crispy capers

TWIN LOBSTER TAILS 36
two 5oz tails, broiled or tempura style

SALMON FLORENTINE 28
creamed or sautéed spinach, hollandaise

ALASKAN KING CRAB LEGS mkt
steamed, lemon & drawn butter

RAINBOW TROUT ALMONDINE 24
brown butter, toasted almonds

98% JUMBO LUMP CRAB CAKES mkt
pan seared, whole grain mustard sauce

COMBINATIONS

HOUSE SPECIALTY

FILET OF BEEF AND JUMBO LUMP CRAB CAKE* 49

FILET OF BEEF AND KING CRAB* 56
6oz bacon wrapped filet, king crab

FILET OF BEEF AND SHRIMP* 47
6oz bacon wrapped filet, grilled shrimp

***FILET OF BEEF AND LOBSTER TAIL* 49**
6oz bacon wrapped filet, one 5oz tail, (add an extra tail for 12)

CLASSICS AND CHOPS

Includes bread board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge

MAUDE'S GRILLED CHICKEN 24
12oz breast, mushroom sauce

ANGUS CHOPPED STEAK* 22
100% Angus beef bacon wrapped, burgundy mushroom sauce

RACK OF LAMB DIJON* 37
New Zealand lamb, mustard, bread crumbs & mint sauce

PORK CHOP* 28
14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE 13

TWICE BAKED POTATO 6
ASPARAGUS HOLLANDAISE 8
SAUTÉED SPINACH 7
SAUTÉED MUSHROOMS 7
BAKED IDAHO POTATO 6
GARLIC WHIPPED POTATOES 6

BROCCOLI HOLLANDAISE 8
FRIED SHOESTRING POTATOES 7
GRILLED ASPARAGUS 8
BREAKFAST SAUSAGE 5
APPLEWOOD SMOKED BACON 7
FRESH SEASONAL FRUIT 5

WINES BY THE GLASS

CHAMPAGNE & SPARKLING 6oz

NV Freixenet Spain 7
NV La Marca Prosecco Italy 9

CHARDONNAY

2019 Sperry's California 7
2016 Louis Latour "Duet" Rhone 12
2018 Sonoma Cutrer Sonoma 16

CABERNET SAUVIGNON

2019 Sperry's California 7
2019 Felino by Paul Hobbs Argentina 11
2016 Simi Landslide Vineyards Alexander Valley 18

MERLOT

2016 Wente Livermore Valley 10

PINOT NOIR 6oz

2017 Landmark Overlook California 12
2019 Meiomi California 14

OTHER WHITE BLENDS

2020 Oyster Bay Sauvignon Blanc Marlborough 10
2019 Whitehaven Sauvignon Blanc Marlborough 12
2019 Bottega Pinot Grigio Trentino 10
2019 Schloss Volrads Riesling Rheingau 11
2019 Dogliotti Moscato d'Asti Moscato Asti 10
2013 Jean Luc Colombo Viognier Languedoc 12
2019 Fleur de Mer Provence Rose' Provence 12

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