



SUNDAY BRUNCH

SOUPS AND SALADS

- FRENCH ONION SOUP 9
CAESAR SALAD* 9
KALE AND QUINOA SALAD 14

- SOUP DU JOUR 10
SPERRY'S WEDGE 9
SALAD BAR 13

BENEDICTS *

Choice of breakfast potatoes, Anson Mills Heirloom Grits or seasonal fresh fruit

- SPERRY'S BENEDICT* 20
tenderloin, béarnaise

- BURTON'S OSKAR BENEDICT* 22
tenderloin, crab, fried green tomatoes, béarnaise

- EGGS BENEDICT* 15
Canadian bacon, hollandaise

- CRAB BENEDICT* 20
crab, avocado, hollandaise

OMELETTES

Choice breakfast potatoes, Anson Mills Heirloom Grits or seasonal fresh fruit

- STEAK OMELET* 16
tenderloin, jack cheese, béarnaise

- VEGETABLE OMELET 14
peppers, red onions, tomatoes, spinach

- WESTERN OMELET 14
peppers, bacon, red onions, jack cheese

ON THE SWEET SIDE

- BRIOCHE FRENCH TOAST 15
toffee sauce, bananas, crème fraiche served with sausage

- HOUSE MADE DONUTS 10
chocolate and raspberry sauce

- BELGIAN WAFFLE 13
butter and syrup

APPETIZERS

Add Sperry's Famous Salad Bar for 9

HOUSE SPECIALTIES

SCALLOPS BENEDICT 28

grilled scallops, country ham and asparagus over Anson Mills Heirloom Grits topped with spicy hollandaise

- JUMBO SHRIMP COCKTAIL 18
atomic cocktail sauce

- SEARED TUNA STACK 21
ahi, mango jicaues, avocado

- SEARED FILET MIGNON TIPS* 17
Anson Mills Heirloom Grits

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

- GRILLED LAMB CHOPS* 20
sweet potato fries

- BBQ SHRIMP & GRITS 14
Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives, Benton's bacon

- SMOKED SALMON* 15
in-house smoked Salmon, toast points

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

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 - 40

KING CUT - 16oz - 44

- FILET OSKAR* 53
8oz filet, king crab, asparagus, béarnaise

- BONE-IN FILET* mkt
10oz special cut

- 6oz FILET MIGNON* 42
bacon wrapped

- NEW YORK STRIP* 50
14oz center cut

- 8oz FILET MIGNON* 49
center cut

- BONE-IN RIBEYE* mkt
18oz well marbled

- PRINCE WILLIAM BLUE CHEESE STUFFED FILET* 44
6oz bacon wrapped

- RIBEYE STEAK* 44
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 24
ALASKAN KING CRAB LEGS mkt

\$5 split entrées. 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 48 country ham, asparagus, Anson Mills Heirloom Grits, spicy hollandaise	BBQ SHRIMP & GRITS 29 bbq sauce, sharp cheddar, chives, bacon
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DAILY FRESH CATCH mkt
lemon butter and crispy capers

TWIN LOBSTER TAILS 48
two 5oz tails, broiled or tempura style

SALMON FLORENTINE 30
creamed or sautéed spinach, hollandaise

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

RAINBOW TROUT ALMONDINE 27
brown butter, toasted almonds

ALASKAN KING CRAB LEGS mkt
steamed, drawn butter

COMBINATIONS

HOUSE SPECIALTY

FILET OF BEEF AND JUMBO LUMP CRAB CAKE* mkt

***FILET OF BEEF AND LOBSTER TAIL* 54**
6oz bacon wrapped filet, one 5oz tail (add an extra tail for 24)

FILET OF BEEF AND SHRIMP* 52
6oz bacon wrapped filet, grilled shrimp

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

CLASSICS AND CHOPS

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

MAUDE'S GRILLED CHICKEN 25
12oz breast, mushroom sauce

HEREFORD CHOPPED STEAK* 23
Hereford beef bacon wrapped, burgundy mushroom sauce

RACK OF LAMB DIJON* 40
New Zealand lamb, mustard, bread crumbs & mint sauce

PORK CHOP* 29
14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE 14

TWICE BAKED POTATO 7
ASPARAGUS HOLLANDAISE 8
SAUTÉED SPINACH 7
SAUTÉED MUSHROOMS 7
BAKED IDAHO POTATO 7
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	9oz
Dogliotti Moscato d'Asti	Asti	10	15
La Marca Prosecco	Prosecco	12	17

CHARDONNAY

		6oz	9oz
J Lohr Arroyo	Monterey	12	17
Louis Jadot Macon-Villages	Burgundy	13	18
Mer Soilel Reserve	Monterey	14	19
Sperry's	California	7	12

OTHER GREAT WHITES

		6oz	9oz
Alain De La Treille Sauvignon Blanc	Loire	14	19
Bottega Pinot Grigio	Venezia	11	16
Domaine Montrose Rosé	France	13	18
Stoneleigh Sauvignon Blanc	Marlborough	12	17

CABERNET SAUVIGNON

		6oz	9oz
Justin	Paso Robles	16	21
Quilt	Napa	18	23
Sperry's	California	7	12
Unshackled Cabernet	California	13	18

MERLOT

		6oz	9oz
Duckhorn Decoy	California	13	18

PINOT NOIR

		6oz	9oz
Arrogant Frog	Pays d'Oc	11	16
Ken Wright	Willamette	18	23
La Crema	Sonoma	15	20

ZINFANDEL

		6oz	9oz
Dry Creek Vineyards	California	15	20

OTHER GREAT REDS

		6oz	9oz
Domaine Bousquet Malbec	Argentina	13	18
Pessimist Red Blend	Paso Robles	13	18
Southern Belle Red Blend	Spain	14	19

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