



SOUPS AND SALADS

FRENCH ONION SOUP
CAESAR SALAD*
KALE AND QUINOA SALAD

SOUP DU JOUR
SPERRY’S WEDGE
SALAD BAR

APPETIZERS*

HOUSE SPECIALTIES	
SCALLOPS BENEDICT country ham, asparagus, Anson Mills Heirloom Grits, spicy hollandaise	SEARED TUNA STACK* ahi, mango, jicama, avocado

SEAFOOD TOWER
Alaskan King Crab, jumbo shrimp, oysters, lobster tail

GRILLED LAMB CHOPS
sweet potato fries

JUMBO SHRIMP COCKTAIL
atomic cocktail sauce

SMOKED SALMON*
in-house smoked Salmon, toast points

SEARED FILET MIGNON TIPS*
Anson Mills Heirloom Grits

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

ESCARGOT
garlic-herb seasoned butter

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

MANGO & SAUSAGE STUFFED MUSHROOMS
button mushrooms, sausage & mango

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

COMBINATIONS

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

HOUSE SPECIALTY	
FILET OF BEEF AND JUMBO LUMP CRAB CAKE* 6oz bacon wrapped filet, 4oz jumbo lump crab cake	

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

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

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

BEEF

Includes bread board and choice of Sperry’s Famous Salad Bar, Caesar Salad or Sperry’s Wedge (Except Hereford Beef Bacon Cheeseburger)

HOUSE SPECIALTY	
ROAST PRIME RIB OF BEEF* slow roasted to perfection, au jus, creamy horseradish sauce	
QUEEN CUT - 12oz	KING CUT - 16oz

PRINCE WILLIAM BLUE CHEESE STUFFED FILET*
6oz bacon wrapped

NEW YORK STRIP*
14oz center cut

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

BONE-IN RIBEYE*
18oz well marbled

6oz FILET MIGNON*
bacon wrapped

RIBEYE STEAK, GRILLED OR BLACKENED*
14oz well marbled

8oz FILET MIGNON*
center cut

STEAK FRITES*
9oz of tenderloin tails, bearnaise, shoestring potatoes

BONE-IN FILET*
10oz special cut

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

HEREFORD BEEF BACON CHEESEBURGER*
Hereford beef, sharp cheddar, lettuce, tomato, onions, and pickles served with fried shoestring potatoes or cole slaw

SAUCES AND ADDITIONS*

HOUSE SPECIALTY	
SPERRY’S STEAK SAUCE N/C	

BÉARNAISE
HOLLANDAISE
BLUE CHEESE
BURGUNDY MUSHROOM

OSKAR STYLE
GRILLED SHRIMP SKEWER
LOBSTER TAIL
ALASKAN KING CRAB LEGS

OPEN FOR LUNCH MONDAY-SATURDAY 11AM - 3PM

\$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 SPECIALTY	
SCALLOPS BENEDICT grilled scallops, country ham and asparagus over Anson Mills Heirloom Grits topped with spicy hollandaise	
DAILY FRESH CATCH	TWIN LOBSTER TAILS two 5oz tails, broiled or tempura style
SALMON FLORENTINE creamed or sautéed spinach, hollandaise	SEARED SASHIMI TUNA* 8oz sushi grade, ginger lime vinaigrette
RAINBOW TROUT ALMONDINE brown butter, toasted almonds	98% JUMBO LUMP CRAB CAKES pan seared, whole grain mustard sauce
BBQ SHRIMP & GRITS Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives & Benton’s bacon	ALASKAN KING CRAB LEGS steamed, drawn butter

CLASSICS AND CHOPS	
HOUSE SPECIALTY	
RACK OF LAMB DIJON* New Zealand lamb, mustard, bread crumbs, mint sauce	
MAUDE’S GRILLED CHICKEN 12oz breast, mushroom sauce	PORK CHOP* 14oz bone-in center cut, mango chutney

SIDE OFFERINGS	
HOUSE SPECIALTY	
LOBSTER MAC & CHEESE	
TWICE BAKED POTATO	GARLIC WHIPPED POTATOES
ASPARAGUS HOLLANDAISE	BROCCOLI HOLLANDAISE
CREAMED SPINACH	SAUTÉED SPINACH
FRIED SHOESTRING POTATOES	SWEET POTATO FRIES
SAUTÉED MUSHROOMS	GRILLED ASPARAGUS
BAKED IDAHO POTATO	

DESSERTS	
HOUSE SPECIALTY	
STICKY TOFFEE PUDDING crème fraîche, warm toffee sauce	
BANANAS FOSTER FOR TWO	ESPRESSO BROWNIE
CRÈME BRÛLÉE	CARROT CAKE
SPERRY’S “SNOWBALL” SUNDAE	PEPPERMINT ICE CREAM chocolate rum sauce

WINES BY THE GLASS			
CHAMPAGNE & SPARKLING		CABERNET SAUVIGNON	
Dogliotti Moscato d’Asti	Asti	Justin	Paso Robles
La Marca Prosecco	Prosecco	Quilt	Napa
		Sperry’s	California
		Unshackled Cabernet	California
CHARDONNAY		MERLOT	
J Lohr Arroyo	Monterey	Duckhorn Decoy	California
Louis Jadot Macon-Villages	Burgundy		
Mer Soilel Reserve	Monterey	PINOT NOIR	
Sperry’s	California	Arrogant Frog	Pays d’Oc
		Ken Wright	Willamette
		La Crema	Sonoma
OTHER GREAT WHITES		ZINFANDEL	
Alain De La Treille Sauvignon Blanc	Loire	Dry Creek Vineyards	California
Bottega Pinot Grigio	Venezia		
Domaine Montrose Rosé	France	OTHER GREAT REDS	
Stoneleigh Sauvignon Blanc	Marlborough	Domaine Bousquet Malbec	Argentina
		Pessimist Red Blend	Paso Robles
		Southern Belle Red Blend	Spain

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