



SOUPS AND SALADS

FRENCH ONION SOUP

CAESAR SALAD*

SPERRY’S WEDGE
classic blue cheese wedge

GREEK SALAD
romaine, kalamata olives, feta, red onions,
cucumbers & lemon garlic vinaigrette

THAI CHICKEN SALAD
spring mix, snow peas, crispy wontons,
avocados, tossed in citrus ginger vinaigrette
and topped with peanut sauce

SOUP DU JOUR

SALAD BAR

KALE AND QUINOA SALAD
asparagus, tomatoes, balsamic vinaigrette

FARMHOUSE SALAD
romaine, Monterey jack, tomatoes,
chicken, bacon & roasted garlic dressing

CRAB CAKE SALAD
spring mix, red pepper, carrots
& citrus vinaigrette

LUNCH SPECIAL

SIGNATURE SALAD COMBINATION

A classic pairing of your choice: Sperry’s Signature Salad Bar, Caesar Salad, or Iceberg Wedge, served with French Onion Soup, Soup du Jour, a Twice-Baked Potato, or Baked Idaho Potato (excluding Lobster Mac & Cheese).

APPETIZERS

SEARED FILET MIGNON TIPS*
Anson Mills Heirloom Grits

SMOKED SALMON*
in-house smoked Salmon, toast points

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

ESCARGOT
garlic & herb butter

JUMBO SHRIMP COCKTAIL
Atomic cocktail sauce

SEARED TUNA STACK*
ahi, mango, jicama, avocado

BURGERS & SANDWICHES

Includes fried shoestring potatoes, sweet potatoe fries or cole slaw

GRILLED CAJUN MAHI SANDWICH
dill tartar, lettuce, tomato, red onion & pickles

N.Y. REUBEN
sliced corned beef, Swiss cheese, sauerkraut,
Russian dressing on marbled rye

FRENCH DIP
thinly sliced prime rib, french baguette, au jus

COUNTRY CLUB SANDWICH
ham, smoked turkey, bacon, jack cheese,
cheddar cheese, lettuce, tomato, sweet mayo

GRILLED CHICKEN SANDWICH
marinated chicken, jack cheese, leaf lettuce,
tomato, red onion, honey mustard dressing

HOUSE SPECIALTY

HEREFORD BEEF CHEESEBURGER*
Hereford beef, sharp cheddar, lettuce, tomato, onions, and pickles

\$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.

BEEF & SEAFOOD

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

LUNCH CUT - 8oz QUEEN CUT - 12oz KING CUT - 16oz

6oz FILET MIGNON*
bacon wrapped

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

STEAK FRITES*
6oz of tenderloin tails, bearnaise, shoestring potatoes

SALMON FLORENTINE
creamed or sautéed spinach, hollandaise

RAINBOW TROUT ALMONDINE
brown butter, toasted almonds

SEARED SASHIMI TUNA*
8oz sushi grade, ginger lime vinaigrette

DAILY FRESH CATCH
6oz fresh catch, lemon butter, crispy capers

MAUDE’S GRILLED CHICKEN
12oz airline breast, mushroom sauce

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

SIDE OFFERINGS

HOUSE SPECIALTY
LOBSTER MAC & CHEESE

TWICE BAKED POTATO
BAKED IDAHO POTATO
ASPARAGUS HOLLANDAISE
CREAMED SPINACH

SAUTÉED SPINACH
FRIED SHOESTRING POTATOES
SAUTÉED MUSHROOMS
BROCCOLI HOLLANDAISE

SWEET POTATO FRIES

DESSERTS

HOUSE SPECIALTY
STICKY TOFFEE PUDDING
crème fraîche, warm toffee sauce

ESPRESSO BROWNIE CARROT CAKE PEPPERMINT ICE CREAM
chocolate rum sauce

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Dogliotti Moscato d’Asti	Asti
La Marca Prosecco	Prosecco

CHARDONNAY

J Lohr Arroyo	Monterey
Louis Jadot Macon-Villages	Burgundy
Mer Soilel Reserve	Monterey
Sperry’s	California

OTHER GREAT WHITES

Alain De La Treille Sauvignon Blanc	Loire
Bottega Pinot Grigio	Venezia
Domaine Montrose Rosé	France
Stoneleigh Sauvignon Blanc	Marlborough

CABERNET SAUVIGNON

Justin	Paso Robles
Quilt	Napa
Sperry’s	California
Unshackled Cabernet	California

MERLOT

Duckhorn Decoy	California
----------------	------------

PINOT NOIR

Arrogant Frog	Pays d’Oc
Ken Wright	Willamette
La Crema	Sonoma

ZINFANDEL

Dry Creek Vineyards	California
---------------------	------------

OTHER GREAT REDS

Domaine Bousquet Malbec	Argentina
Pessimist Red Blend	Paso Robles
Southern Belle Red Blend	Spain

\$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. CS 07102026