



SUNDAY BRUNCH

SOUPS AND SALADS

- FRENCH ONION SOUP 7

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

EGGS BENEDICT\* 15  
Canadian bacon, hollandaise
- BURTON’S OSKAR BENEDICT\* 22  
tenderloin, crab, fried green tomatoes, béarnaise

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 fraîche 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 FILET MIGNON TIPS\* 17  
Anson Mills Heirloom Grits

GRILLED LAMB CHOPS\* 20  
sweet potato fries

SMOKED SALMON\* 15  
in-house smoked Salmon, toast points
- SEARED TUNA STACK 21  
ahi, mango jicaues, avacado

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

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

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\* 52  
8oz filet, king crab, asparagus, béarnaise

6oz FILET MIGNON\* 40  
bacon wrapped

8oz FILET MIGNON\* 48  
center cut

PRINCE WILLIAM BLUE CHEESE STUFFED FILET\* 39  
6oz bacon wrapped
- BONE-IN FILET\* mkt  
10oz special cut

NEW YORK STRIP\* 50  
14oz center cut

BONE-IN RIBEYE\* mkt  
18oz well marbled

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

|                                                                                                      |                                                                               |
|------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| <b>SCALLOPS BENEDICT 48</b><br>country ham, asparagus, Anson Mills Heirloom Grits, spicy hollandaise | <b>BBQ SHRIMP &amp; GRITS 29</b><br>bbq sauce, sharp cheddar, chives, bacon   |
| <b>DAILY FRESH CATCH mkt</b><br>lemon butter and crispy capers                                       | <b>TWIN LOBSTER TAILS 48</b><br>two 5oz tails, broiled or tempura style       |
| <b>SALMON FLORENTINE 30</b><br>creamed or sautéed spinach, hollandaise                               | <b>98% JUMBO LUMP CRAB CAKES mkt</b><br>pan seared, whole grain mustard sauce |
| <b>RAINBOW TROUT ALMONDINE 27</b><br>brown butter, toasted almonds                                   | <b>ALASKAN KING CRAB LEGS mkt</b><br>steamed, drawn butter                    |

COMBINATIONS

HOUSE SPECIALTY

|                                                    |
|----------------------------------------------------|
| <b>FILET OF BEEF AND JUMBO LUMP CRAB CAKE* mkt</b> |
|----------------------------------------------------|

|                                                                                                                |                                                                                |
|----------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| <b>*FILET OF BEEF AND LOBSTER TAIL* 52</b><br>6oz bacon wrapped filet, one 5oz tail (add an extra tail for 24) | <b>FILET OF BEEF AND SHRIMP* 50</b><br>6oz bacon wrapped filet, grilled shrimp |
| <b>FILET OF BEEF AND KING CRAB* mkt</b><br>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

|                                                                                       |                                                                                           |
|---------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| <b>MAUDE’S GRILLED CHICKEN 25</b><br>12oz breast, mushroom sauce                      | <b>HEREFORD CHOPPED STEAK* 23</b><br>Hereford beef bacon wrapped, burgundy mushroom sauce |
| <b>RACK OF LAMB DIJON* 40</b><br>New Zealand lamb, mustard, bread crumbs & mint sauce | <b>PORK CHOP* 29</b><br>14oz bone-in center cut, mango chutney                            |

SIDE OFFERINGS

HOUSE SPECIALTY

|                                    |
|------------------------------------|
| <b>LOBSTER MAC &amp; CHEESE 14</b> |
|------------------------------------|

|                                  |                                    |
|----------------------------------|------------------------------------|
| <b>TWICE BAKED POTATO 7</b>      | <b>BROCCOLI HOLLANDAISE 8</b>      |
| <b>ASPARAGUS HOLLANDAISE 8</b>   | <b>FRIED SHOESTRING POTATOES 7</b> |
| <b>SAUTÉED SPINACH 7</b>         | <b>GRILLED ASPARAGUS 8</b>         |
| <b>SAUTÉED MUSHROOMS 7</b>       | <b>BREAKFAST SAUSAGE 5</b>         |
| <b>BAKED IDAHO POTATO 7</b>      | <b>APPLEWOOD SMOKED BACON 7</b>    |
| <b>GARLIC WHIPPED POTATOES 6</b> | <b>FRESH SEASONAL FRUIT 5</b>      |

WINES BY THE GLASS

| CHAMPAGNE & SPARKLING               |             |     |    | CABERNET SAUVIGNON       |             |     |    |
|-------------------------------------|-------------|-----|----|--------------------------|-------------|-----|----|
|                                     | 6oz         | 9oz |    |                          | 6oz         | 9oz |    |
| Dogliotti Moscato d’Asti            | Asti        | 10  | 15 | Justin                   | Paso Robles | 16  | 21 |
| La Marca Prosecco                   | Prosecco    | 12  | 17 | Quilt                    | Napa        | 18  | 23 |
|                                     |             |     |    | Sperry’s                 | California  | 7   | 12 |
|                                     |             |     |    | Unshackled Cabernet      | California  | 13  | 18 |
| CHARDONNAY                          |             |     |    | MERLOT                   |             |     |    |
| J Lohr Arroyo                       | Monterey    | 12  | 17 | Duckhorn Decoy           | California  | 13  | 18 |
| Louis Jadot Macon-Villages          | Burgundy    | 13  | 18 |                          |             |     |    |
| Mer Soilel Reserve                  | Monterey    | 14  | 19 |                          |             |     |    |
| Sperry’s                            | California  | 7   | 12 |                          |             |     |    |
| OTHER GREAT WHITES                  |             |     |    | PINOT NOIR               |             |     |    |
| Alain De La Treille Sauvignon Blanc | Loire       | 14  | 19 | Arrogant Frog            | Pays d’Oc   | 11  | 16 |
| Bottega Pinot Grigio                | Venezia     | 11  | 16 | Ken Wright               | Willamette  | 18  | 23 |
| Domaine Montrose Rosé               | France      | 13  | 18 | La Crema                 | Sonoma      | 15  | 20 |
| Stoneleigh Sauvignon Blanc          | Marlborough | 12  | 17 |                          |             |     |    |
|                                     |             |     |    | ZINFANDEL                |             |     |    |
|                                     |             |     |    | Dry Creek Vineyards      | California  | 15  | 20 |
|                                     |             |     |    | OTHER GREAT REDS         |             |     |    |
|                                     |             |     |    | Domaine Bousquet Malbec  | Argentina   | 13  | 18 |
|                                     |             |     |    | Pessimist Red Blend      | Paso Robles | 13  | 18 |
|                                     |             |     |    | Southern Belle Red Blend | Spain       | 14  | 19 |

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