



SOUP AND SALADS

- FRENCH ONION SOUP 6
CAESAR SALAD* 8
KALE AND QUINOA SALAD 9

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

APPETIZERS

Add Sperry's Famous Salad Bar for 7

HOUSE SPECIALTIES

SCALLOPS BENEDICT 19
country ham, asparagus, grits, spicy hollandaise
SEARED TUNA STACK* 17
ahi, mango, jicama, avocado

- JUMBO SHRIMP COCKTAIL 18
atomic cocktail sauce
SEARED FILET MIGNON TIPS* 16
Byrd's Mill stone ground grits

- GRILLED LAMB CHOPS* 18
sweet potato fries
SMOKED SALMON* 12
in-house smoked salmon, toast points

- ESCARGOTS 10
garlic herb seasoned butter

- 98% JUMBO LUMP CRAB CAKES 21
pan seared, whole grain mustard sauce

- MANGO & SAUSAGE 8
STUFFED MUSHROOMS
button mushrooms, sausage & mango

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

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* 49
6oz bacon wrapped filet, 4 oz jumbo lump crab cake

- 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)

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

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

- NEW YORK STRIP* 49
14oz center cut

- FILET OSKAR* 49
8oz filet, king crab, asparagus, bearnaise

- BONE-IN RIBEYE* mkt
18oz well marbled

- 6oz FILET MIGNON* 37
bacon wrapped

- RIBEYE STEAK, GRILLED OR BLACKENED* 39
14oz well marbled

- 8oz FILET MIGNON* 43
center cut

- STEAK FRITES* 30
9oz of tenderloin tails, bearnaise, shoestring potatoes

- BONE-IN FILET* mkt
10oz special cut

- CHOPPED STEAK* 22
bacon wrapped, burgundy mushroom sauce

- KOBE BEEF BACON CHEESEBURGER* 19
10oz kobe beef, shoestring potatoes (add salad bar for 7)

SAUCES AND ADDITIONS

HOUSE SPECIALTY

SPERRY'S STEAK SAUCE N/C

- BEARNAISE 3
HOLLANDAISE 3
BLUE CHEESE 3
BURGUNDY MUSHROOM 3

- OSKAR STYLE 10
GRILLED SHRIMP SKEWER 10
LOBSTER TAIL 16
ALASKAN KING CRAB LEGS 24

\$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

GRILLED DAY BOAT SCALLOPS 40
fried green tomatoes, spring mix, roasted red pepper rouille

HALIBUT OR SEA BASS
market price

SALMON FLORENTINE 28
creamed or sautéed spinach, hollandaise

RAINBOW TROUT ALMONDINE 27
brown butter, toasted almonds

BBQ SHRIMP & GRITS 29
Byrd's Mill grits, bbq sauce, sharp cheddar, chives & Benton's bacon

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

ALASKAN KING CRAB LEGS 49
steamed, drawn butter

SEARED SASHIMI TUNA* 34
8oz sushi grade, ginger lime vinaigrette

98% JUMBO LUMP CRAB CAKES 48
pan seared, whole grain mustard sauce

CLASSICS AND CHOPS

HOUSE SPECIALTY

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

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

PORK CHOP* 26
14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE 12

TWICE BAKED POTATO 6

ASPARAGUS HOLLANDAISE 8

CREAMED SPINACH 6

FRIED SHOESTRING POTATOES 6

SAUTÉED MUSHROOMS 6

BAKED IDAHO POTATO 6

GARLIC WHIPPED POTATOES 6

BROCCOLI HOLLANDAISE 7

SAUTÉED SPINACH 6

SWEET POTATO FRIES 7

GRILLED ASPARAGUS 7

DESSERTS

HOUSE SPECIALTY

STICKY TOFFEE PUDDING 8
crème fraîche, warm toffee sauce

BANANAS FOSTER FOR TWO 19

CRÈME BRÛLÉE 8

SPERRY'S "SNOWBALL" SUNDAE 8

ESPRESSO BROWNIE 8

CARROT CAKE 8

PEPPERMINT STICK ICE CREAM 7

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

2019 Dogliotti Moscato d'Asti	Italy	9	14
NV JP-Chenet Rosé 187	France	10	
NV La Marca Prosecco	Prosecco	9	14

CHARDONNAY

2019 Kendall Jackson	California	10	15
2018 Louis Jadot Mâcón-Villages	Burgundy	9	14
2018 Sonoma Cutrer	Russian River	14	19
2018 Sperry's	California	7	10

OTHER WHITES

2019 Bottega Pinot Grigio	Venezia	10	15
2019 Domaine Montrose Rosé	France	13	18
2020 Kim Crawford SB	Marlborough	11	16
2018 Schloss Vollrads Riesling	Rheingau	11	16

CABERNET SAUVIGNON

2017 Coppola Claret	California	12	17
2018 Justin	Paso Robles	15	20
2018 Sperry's	California	7	15
2016 Giral	Galilee	13	18

MERLOT

2016 Toad Hollow	Sonoma	11	16
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PINOT NOIR

2017 Director's Cut	Russian River	15	20
2017 Erath	Oregon	13	18
2018 Meiomi	California	12	17

ZINFANDEL

2016 Seven Deadly Zins	Lodi	10	15
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OTHER GREAT REDS

2018 Pessimist Red Blend	Paso Robles	13	18
2019 Domaine Bousquet Malbec	Argentina	9	14
2015 Recchia Valpolicella Ripasso	Veneto	12	17