



SOUPS AND SALADS

- FRENCH ONION SOUP 7**

CAESAR SALAD* 9

SPERRY’S WEDGE 9
classic blue cheese wedge

GREEK SALAD 14
romaine, kalamata olives, feta, red onions,
cucumbers & lemon garlic vinaigrette

THAI CHICKEN SALAD 16
spring mix, snow peas, crispy wontons,
avocados, tossed in citrus ginger vinaigrette
and topped with peanut sauce
- SOUP DU JOUR 10**

SALAD BAR 13

KALE AND QUINOA SALAD 14
asparagus, tomatoes, balsamic vinaigrette

FARMHOUSE SALAD 15
romaine, Monterey jack, tomatoes,
chicken, bacon & roasted garlic dressing

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

LUNCH SPECIAL

SIGNATURE SALAD COMBINATION 15

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

Add Sperry’s Famous Salad Bar for 9

- SEARED FILET MIGNON TIPS* 17**
Anson Mills Heirloom Grits

SMOKED SALMON* 14
in-house smoked Salmon, toast points

BBQ SHRIMP & GRITS 14
Anson Mills Heirloom Grits , bbq sauce, sharp cheddar, chives, Benton’s bacon
- ESCARGOTS 12**
garlic & herb butter

JUMBO SHRIMP COCKTAIL 18
Atomic cocktail sauce

SEARED TUNA STACK* 21
ahi, mango, jicama, avocado

BURGERS & SANDWICHES

Includes fried shoestring potatoes, sweet potatoe fries or cole slaw

- GRILLED CAJUN MAHI SANDWICH 18**
dill tartar, lettuce, tomato, red onion & pickles

N.Y. REUBEN 15
sliced corned beef, Swiss cheese, sauerkraut,
Russian dressing on marbled rye

GRILLED CHICKEN SANDWICH 15
marinated chicken, jack cheese, leaf lettuce,
tomato, red onion, honey mustard dressing
- FRENCH DIP 20**
thinly sliced prime rib, french baguette, au jus

COUNTRY CLUB SANDWICH 15
ham, smoked turkey, bacon, jack cheese,
cheddar cheese, lettuce, tomato, sweet mayo

HOUSE SPECIALTY

HEREFORD BEEF CHEESEBURGER* 16

Hereford beef, sharp cheddar, lettuce, tomato, onions, and pickles
*add bacon for 4

\$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 - 25 QUEEN CUT - 12oz - 40 KING CUT - 16oz - 44

6oz FILET MIGNON* 42
bacon wrapped

STEAK FRITES* 25
6oz of tenderloin tails, bearnaise, shoestring potatoes

RAINBOW TROUT ALMONDINE 27
brown butter, toasted almonds

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

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

SALMON FLORENTINE 30
creamed or sautéed spinach, hollandaise

SEARED SASHIMI TUNA* 38
8oz sushi grade, ginger lime vinaigrette

MAUDE’S GRILLED CHICKEN 25
12oz airline breast, mushroom sauce

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

SIDE OFFERINGS

HOUSE SPECIALTY
LOBSTER MAC & CHEESE 14

TWICE BAKED POTATO 7
BAKED IDAHO POTATO 7
ASPARAGUS HOLLANDAISE 8
CREAMED SPINACH 7

SAUTÉED SPINACH 7
FRIED SHOESTRING POTATOES 7
SAUTÉED MUSHROOMS 7
BROCCOLI HOLLANDAISE 8

SWEET POTATO FRIES 7

DESSERTS

HOUSE SPECIALTY
STICKY TOFFEE PUDDING 8
crème fraîche, warm toffee sauce

ESPRESSO BROWNIE 8 CARROT CAKE 8 PEPPERMINT ICE CREAM 8
chocolate rum sauce

WINES BY THE GLASS

CHAMPAGNE & SPARKLING		6oz	9oz
Dogliotti Moscato d’Asti	Asti	10	15
La Marca Prosecco	Prosecco	12	17

CHARDONNAY			
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			
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			
Duckhorn Decoy	California	13	18

PINOT NOIR			
Arrogant Frog	Pays d’Oc	11	16
Ken Wright	Willamette	18	23
La Crema	Sonoma	15	20

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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