

GLUTEN SENSITIVE MENU



SOUP AND SALADS

(all salad dressings are gluten free)

CAESAR SALAD* (no croutons)

KALE AND QUINOA SALAD

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 (no wontons)

JUMBO SHRIMP COCKTAIL

atomic cocktail sauce

GRILLED LAMB CHOPS

sweet potato fries

SEARED FILET MIGNON TIPS

Anson Mills Heirloom Grits

SMOKED SALMON*

in-house smoked salmon, cucumber (no toast points)

ESCARGOT

garlic herb seasoned butter

BBQ SHRIMP & GRITS

Anson Mills Heirloom Grits, bbq sauce, sharp cheddar, chives, Benton’s bacon

COMBINATIONS

Includes choice of Sperry’s Famous Salad Bar, Caesar Salad (no croutons) or Sperry’s Wedge

FILET OF BEEF AND LOBSTER TAIL*

6oz bacon wrapped filet, one 5oz tail

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 choice of Sperry’s Famous Salad Bar, Caesar Salad (no croutons) or Sperry’s Wedge

HOUSE SPECIALTY

ROAST PRIME RIB OF BEEF*

slow roasted to perfection, creamy horseradish sauce (no au jus)

QUEEN CUT - 12oz

KING CUT - 16oz

FILET OSKAR*

8oz filet, king crab, asparagus, bearnaise

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 (no black sauce)

BONE-IN FILET*

10oz special cut

HEREFORD CHOPPED STEAK*

Hereford beef bacon wrapped (no sauce)

NEW YORK STRIP*

14oz center cut

HEREFORD BEEF BACON CHEESEBURGER*

Hereford beef, shoestring potatoes (no bun)

SAUCES AND ADDITIONS

BEARNAISE

GRILLED SHRIMP SKEWER

HOLLANDAISE

LOBSTER TAIL

OSKAR STYLE

ALASKAN KING CRAB LEGS

\$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 choice of Sperry’s Famous Salad Bar, Caesar Salad (no croutons) or Sperry’s Wedge

DAILY FRESH CATCH
lemon butter (no capers)

TWIN LOBSTER TAILS
two 5oz tails, broiled

SALMON FLORENTINE
sautéed spinach, hollandaise

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

RAINBOW TROUT ALMONDINE
brown butter, toasted almonds

ALASKAN KING CRAB LEGS
steamed, drawn butter

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

CLASSICS AND CHOPS

HOUSE SPECIALTY

RACK OF LAMB DIJON*
New Zealand lamb, mustard, mint sauce (no bread crumbs)

MAUDE’S GRILLED CHICKEN
12 oz airline breast (no sauce)

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

SIDE OFFERINGS

TWICE BAKED POTATO
ASPARAGUS HOLLANDAISE
FRIED SHOESTRING POTATOES
SAUTÉED MUSHROOMS
BAKED IDAHO POTATO

GARLIC WHIPPED POTATOES
BROCCOLI HOLLANDAISE
SAUTÉED SPINACH
SWEET POTATO FRIES
GRILLED ASPARAGUS

DESSERTS *

BANANAS FOSTER FOR TWO
CRÈME BRÛLÉE

SPERRY’S “SNOWBALL” SUNDAE
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

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

MERLOT

Duckhorn Decoy	California
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PINOT NOIR

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

ZINFANDEL

Dry Creek Vineyards	California
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OTHER GREAT REDS

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