



SUNDAY BRUNCH

SOUPS AND SALADS

FRENCH ONION SOUP
CAESAR SALAD*
KALE AND QUINOA SALAD

SOUP DU JOUR
SPERRY’S WEDGE
SALAD BAR

BENEDICTS *

Choice of breakfast potatoes, Anson Mills Heirloom Grits or seasonal fresh fruit

SPERRY’S BENEDICT*
tenderloin, béarnaise

BURTON’S OSKAR BENEDICT*
tenderloin, crab, fried green tomatoes, béarnaise

EGGS BENEDICT*
Canadian bacon, hollandaise

CRAB BENEDICT*
crab, avocado, hollandaise

OMELETTES

Choice breakfast potatoes, Anson Mills Heirloom Grits or seasonal fresh fruit

STEAK OMELET*
tenderloin, jack cheese, béarnaise

VEGETABLE OMELET
peppers, red onions, tomatoes, spinach

WESTERN OMELET
peppers, bacon, red onions, jack cheese

ON THE SWEET SIDE

BRIOCHE FRENCH TOAST
toffee sauce, bananas, crème fraîche served with sausage

HOUSE MADE DONUTS
chocolate and raspberry sauce

BELGIAN WAFFLE
butter and syrup

APPETIZERS

HOUSE SPECIALTIES

SCALLOPS BENEDICT

grilled scallops, country ham and asparagus over Anson Mills Heirloom Grits topped with spicy hollandaise

JUMBO SHRIMP COCKTAIL
atomic cocktail sauce

SEARED TUNA STACK
ahi, mango jicaues, avacado

SEARED FILET MIGNON TIPS*
Anson Mills Heirloom Grits

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

GRILLED LAMB CHOPS*
sweet potato fries

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

SMOKED SALMON*
in-house smoked Salmon, toast points

OYSTERS ON THE HALF SHELL*
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 KING CUT - 16oz

FILET OSKAR*
8oz filet, king crab, asparagus, béarnaise

BONE-IN FILET*
10oz special cut

6oz FILET MIGNON*
bacon wrapped

NEW YORK STRIP*
14oz center cut

8oz FILET MIGNON*
center cut

BONE-IN RIBEYE*
18oz well marbled

PRINCE WILLIAM BLUE CHEESE STUFFED FILET*
6oz bacon wrapped

RIBEYE STEAK*
14oz grilled or blackened

SAUCES AND ADDITIONS *

HOUSE SPECIALTY

SPERRY’S STEAK SAUCE

BÉARNAISE
HOLLANDAISE
BLUE CHEESE
BURGUNDY MUSHROOM

OSKAR STYLE
GRILLED SHRIMP SKEWER
LOBSTER TAIL
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 bread board and choice of Sperry’s Famous Salad Bar, Caesar Salad or Sperry’s Wedge

HOUSE SPECIALTIES

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

COMBINATIONS

HOUSE SPECIALTY

FILET OF BEEF AND JUMBO LUMP CRAB CAKE*

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	

CLASSICS AND CHOPS

Includes bread board and choice of Sperry’s Famous Salad Bar, Caesar Salad or Sperry’s Wedge

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

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE

TWICE BAKED POTATO	BROCCOLI HOLLANDAISE
ASPARAGUS HOLLANDAISE	FRIED SHOESTRING POTATOES
SAUTÉED SPINACH	GRILLED ASPARAGUS
SAUTÉED MUSHROOMS	BREAKFAST SAUSAGE
BAKED IDAHO POTATO	APPLEWOOD SMOKED BACON
GARLIC WHIPPED POTATOES	FRESH SEASONAL FRUIT

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
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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

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