



## 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

**GRILLED LAMB CHOPS\* 18**  
sweet potato fries

**SEARED FILET MIGNON TIPS\* 16**  
Byrd's Mill stone ground grits

**SMOKED SALMON\* 12**  
in-house smoked salmon, toast points

**ESCARGOTS 10**  
garlic herb seasoned butter

**98% JUMBO LUMP CRAB CAKES mkt**  
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\* mkt**  
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 mkt**  
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 Mâcon-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