



SOUPS AND SALADS

FRENCH ONION SOUP 6

CAESAR SALAD 8

SPERRY'S WEDGE 8
classic blue cheese wedge

GREEK SALAD 11
romaine, kalamata olives, feta, red onions,
cucumbers & lemon garlic vinaigrette

SOUP DU JOUR 8

SALAD BAR 12

KALE AND QUINOA SALAD 10
asparagus, tomatoes, balsamic vinaigrette

FARMHOUSE SALAD 12
romaine, Monterey jack, tomatoes,
chicken, bacon & garlic dressing

THAI CHICKEN SALAD 14
spring mix, snow peas, crispy wontons, avocados, tossed in
citrus ginger vinaigrette and topped with peanut sauce

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

APPETIZERS

Add Sperry's Famous Salad Bar for 8

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

SMOKED SALMON* 13
in-house smoked Salmon, toast points

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

SEARED TUNA STACK* 17
ahi, mango, jicama, avocado

ESCARGOTS 10
garlic & herb butter

JUMBO SHRIMP COCKTAIL 18
atomic cocktail sauce

BURGERS & SANDWICHES

Includes fried shoestring potatoes or cole slaw

CHEESEBURGER* 12
Hereford Beef, sharp cheddar, mayo,
mustard, lettuce, tomato, onion, pickles

GRILLED CAJUN MAHI SANDWICH 15
dill tarter, lettuce, tomato, red onion & pickles

N.Y. REUBEN 13
sliced corned beef, Swiss cheese, sauerkraut,
Russian dressing on marbled rye

GRILLED CHICKEN SANDWICH 13
marinated chicken, jack cheese, leaf lettuce,
tomato, red onion, honey mustard dressing

FRENCH DIP 19
thinly sliced prime rib, french baguette, au jus

COUNTRY CLUB SANDWICH 12
ham, smoked turkey, bacon, jack cheese,
cheddar cheese, lettuce, tomato, dill tartar

HOUSE SPECIALTY

ANGUS BACON CHEESEBURGER* 19
100% Angus beef, sharp cheddar, lettuce, tomato, onions, and pickles

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

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

6oz FILET MIGNON* 37
bacon wrapped

ANGUS CHOPPED STEAK* 22
100% Angus beef bacon wrapped,
burgundy mushrooms sauce

STEAK FRITES* 31
6oz of tenderloin tails, bearnaise, shoestring potatoes

SALMON FLORENTINE 27
creamed or sautéed spinach, hollandaise SEARED

RAINBOW TROUT ALMONDINE 24
brown butter, toasted almonds

SASHIMI TUNA* 34

8oz sushi grade, ginger lime vinaigrette

DAILY FRESH CATCH mkt
lemon butter, crispy capers

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

PORK CHOP* 28
14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE 13

TWICE BAKED POTATO 6

ASPARAGUS HOLLANDAISE 8

CREAMED SPINACH 7

FRIED SHOESTRING POTATOES 7

SAUTÉED MUSHROOMS 7

BROCCOLI HOLLANDAISE 8

SWEET POTATO FRIES 7

DESSERTS

HOUSE SPECIALTY

STICKY TOFFEE PUDDING 7

crème fraîche, warm toffee sauce

ESPRESSO BROWNIE 8

CARROT CAKE 7

WINES BY THE GLASS

CHAMPAGNE & SPARKLING 6oz

NV Freixenet Spain 7

NV La Marca Prosecco Italy 9

CHARDONNAY

2019 Sperry's California 7

2016 Louis Latour "Duet" Rhone 12

2018 Sonoma Cutrer Sonoma 16

CABERNET SAUVIGNON

2019 Sperry's California 7

2019 Felino by Paul Hobbs Argentina 11

2016 Simi Landslide Vineyards Alexander Valley 18

MERLOT

2016 Wente Livermore Valley 10

PINOT NOIR 6oz

2017 Landmark Overlook California 12

2019 Meiomi California 14

OTHER WHITE BLENDS

2020 Oyster Bay Sauvignon Blanc Marlborough 10

2019 Whitehaven Sauvignon Blanc Marlborough 12

2019 Bottega Pinot Grigio Trentino 10

2019 Schloss Volrads Riesling Rheingu 11

2019 Dogliotti Moscato d'Asti Moscato Asti 10

2013 Jean Luc Colombo Viognier Languedoc 12

2019 Fleur de Mer Provence Rose' Provence 12

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