



SOUPS AND SALADS

- FRENCH ONION SOUP 6
- SOUP DU JOUR 8
- CAESAR SALAD 8
- SPERRY'S WEDGE 8
- KALE AND QUINOA SALAD 10
- SALAD BAR 12

APPETIZERS *

Add Sperry's Famous Salad Bar for 8

HOUSE SPECIALTIES

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| SCALLOPS BENEDICT 19
country ham, asparagus, grits, spicy hollandaise | SEARED TUNA STACK* 17
ahi, mango, jicama, avocado |
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| SEAFOOD TOWER mkt
Alaskan King Crab, jumbo shrimp, oysters, lobster tail

JUMBO SHRIMP COCKTAIL 18
atomic cocktail sauce

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

ESCARGOTS 10
garlic-herb seasoned butter | GRILLED LAMB CHOPS 18
sweet potato fries

SMOKED SALMON* 12
in-house smoked Salmon, toast points

98% JUMBO LUMP CRAB CAKES 21
pan seared, whole grain mustard sauce

BBQ SHRIMP & GRITS 11
Byrd's Mill grits, bbq sauce, sharp cheddar, chives, Benton's bacon |
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OYSTERS ON THE HALF SHELL mkt

COMBINATIONS

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

HOUSE SPECIALTY

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| FILET OF BEEF AND JUMBO LUMP CRAB CAKE 49
6oz bacon wrapped filet, 4oz jumbo lump crab cake |
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| 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 14) | |

BEEF

Includes bread board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge (Except Porter Road Cheeseburger)

HOUSE SPECIALTY

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| ROAST PRIME RIB OF BEEF
slow roasted to perfection, au jus, creamy horseradish sauce
QUEEN CUT - 12oz - 35 KING CUT - 16oz - 39 |
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| PRINCE WILLIAM BLUE CHEESE STUFFED FILET 36
6oz bacon wrapped

FILET OSKAR 49
8oz filet, king crab, asparagus, béarnaise

6oz FILET MIGNON 37
bacon wrapped

8oz FILET MIGNON 43
center cut

BONE-IN FILET mkt
10oz special cut | NEW YORK STRIP 49
14oz center cut

BONE-IN RIBEYE mkt
18oz well marbled

RIBEYE STEAK, GRILLED OR BLACKENED 39
14oz well marbled

STEAK FRITES 30
9oz of tenderloin tails, bearnaise, shoestring potatoes

ANGUS CHOPPED STEAK* 22
100% Angus beef bacon wrapped, burgundy mushroom sauce |
| ANGUS BACON CHEESEBURGER 19
100% Angus beef, sharp cheddar, lettuce, tomato, onions, and pickles served with fried shoestring potatoes or cole slaw
add Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge 8 | |

SAUCES AND ADDITIONS *

HOUSE SPECIALTY

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| SPERRY'S STEAK SAUCE N/C |
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| BÉARNAISE 3
HOLLANDAISE 3
BLUE CHEESE 3
BURGUNDY MUSHROOM 3 | OSKAR STYLE 10
GRILLED SHRIMP SKEWER 10
LOBSTER TAIL 15
ALASKAN KING CRAB LEGS 22 |
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OPEN FOR LUNCH MONDAY-SATURDAY 11AM - 3PM
 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

SCALLOPS BENEDICT 40

grilled scallops, country ham and asparagus over Byrd's Mill Stone Ground Grits topped with spicy hollandaise

DAILY FRESH CATCH mkt

SALMON FLORENTINE 28

creamed or sautéed spinach, hollandaise

RAINBOW TROUT ALMONDINE 24

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, lemon & drawn butter

SEARED SASHIMI TUNA 34

8oz sushi grade, ginger lime vinaigrette

98% JUMBO LUMP CRAB CAKES 48

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

12oz breast, mushroom sauce

PORK CHOP 28

14oz bone-in center cut, mango chutney

SIDE OFFERINGS

HOUSE SPECIALTY

LOBSTER MAC & CHEESE 13

TWICE BAKED POTATO 5

ASPARAGUS HOLLANDAISE 8

CREAMED SPINACH 6

FRIED SHOESTRING POTATOES 6

SAUTÉED MUSHROOMS 6

BAKED IDAHO POTATO 5

GARLIC WHIPPED POTATOES 6

BROCCOLI HOLLANDAISE 7

SAUTÉED SPINACH 6

SWEET POTATO FRIES 6

GRILLED ASPARAGUS 8

MANGO & SAUSAGE MUSHROOMS 8

WINES BY THE GLASS

SPARKLING WINES

		6oz	9 oz
NV Poema Cava	California	10	
NV Love & Exile Prosecco	Italy	11	
NV Saracco Moscato	Italy	12	

CHARDONNAY

Sperry's	California	7	10
2017 KJ Vintner's Reserve	California	11	16
2017 Raeburn	RRV	12	17
2017 Sonoma Cutrer	Sonoma	16	22
2017 La Crema	Sonoma	17	23

SAUVIGNON BLANC

2017 Starmont	Napa	10	15
2018 Kim Crawford	New Zealand	11	16

REISLING

2017 Chateau St. Michelle	Washington	11	16
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PINOT GRIGIO

2018 Bottega Vinaia	Italy	11	16
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OTHER WHITE BLENDS

NA Beringer White Zinfandel	California	7	11
2016 Conundrum White Blend	California	13	18

CABERNET SAUVIGNON

		6oz	9 oz
Sperry's	California	7	10
2015 Coppola Claret	California	13	18
2015 Joseph Carr	Napa	16	22
2017 Austin Hope	Paso Robles	16	22
2017 Educated Guess	Napa	17	23

MERLOT

2014 Ferrari Carano	Alexander Valley	12	17
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PINOT NOIR

2017 Meiomi	Sonoma	12	17
2017 Elouan	Oregon	13	18
2016 F.F. Coppola Director's Cut	RRV	16	22

ZINFANDEL

2015 Cosentino 'The Zin'	Lodi	11	16
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OTHER GREAT REDS

2016 Catena Malbec	Mendoza	10	15
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