SPERRY'S
RESTAURANT
ESTABLISHED 1974

SUNDAY BRUNCH

SOUPS AND SALADS

FRENCH ONION SOUP 6
CAESAR SALAD* 8
KALE AND QUINOA SALAD 10

SOUP DU JOUR 8
SPERRY'S WEDGE 8
SALAD BAR 12

BENEDICTS*

Choice breakfast potatoes, Byrd's Mill stone ground grits or seasonal fresh fruit

SPERRY'S BENEDICT* 16
tenderloin, béarnaise

EGGS BENEDICT* 13
Canadian bacon, hollandaise

BURTON'S OSKAR BENEDICT* 18
tenderloin, crab, fried green tomatoes, béarnaise

CRAB BENEDICT* 17
crab, avocado, hollandaise

OMELETTES

Choice breakfast potatoes, Byrd's Mill stone ground grits or seasonal fresh fruit

STEAK OMELET* 13
tenderloin, jack cheese, béarnaise

VEGETABLE OMELET 11
peppers, red onions, tomatoes, spinach

WESTERN OMELET 11
peppers, bacon, red onions, jack cheese

ON THE SWEET SIDE

BRIOCHE FRENCH TOAST 13
toffee sauce, bananas, crème fraiche served with sausage

HOUSE MADE DONUTS 9
chocolate and raspberry sauce

BELGIAN WAFFLE 13
butter and syrup

APPETIZERS

Add Sperry's Famous Salad Bar for 8

HOUSE SPECIALTIES

SCALLOPS BENEDICT 19
grilled scallops, country ham and asparagus over Byrd's Mill Stone Ground Grits topped with spicy hollandaise

JUMBO SHRIMP COCKTAIL 18
atomic cocktail sauce

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

GRILLED LAMB CHOPS* 18
sweet potato fries

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

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

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

OYSTERS ON THE HALF SHELL * mkt
half dozen oysters, cocktail & mignonette

SEARED TUNA STACK 17
ahi, mango jicaues, avacado

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

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

6oz FILET MIGNON 37
bacon wrapped

8oz FILET MIGNON 43
center cut

PRINCE WILLIAM BLUE CHEESE STUFFED FILET 36
6oz bacon wrapped

BONE-IN FILET mkt
10oz special cut

NEW YORK STRIP 49
14oz center cut

BONE-IN RIBEYE mkt
18oz well marbled

RIBEYE STEAK 39
14oz grilled or blackened

SAUCES AND ADDITIONS*

HOUSE SPECIALTY

SPERRY'S STEAK SAUCE N/C

BÉARNAISE 3
HOLLANDAISE 3
BLUE CHEESE 3
BURGUNDY MUSHROOM 3

OSKAR STYLE 10
GRILLED SHRIMP SKEWER 10
LOBSTER TAIL 16
ALASKAN KING CRAB LEGS 24

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.

CS 061021

FISH & SEAFOOD*

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

HOUSE SPECIALTIES

SCALLOPS BENEDICT 40
country ham, asparagus, grits, spicy hollandaise

BBQ SHRIMP & GRITS 29
bbq sauce, sharp cheddar, chives, bacon

DAILY FRESH CATCH mkt
lemon butter and crispy capers

TWIN LOBSTER TAILS 36
two 5oz tails, broiled or tempura style

SALMON FLORENTINE 28
creamed or sautéed spinach, hollandaise

ALASKAN KING CRAB LEGS 49
steamed, lemon & drawn butter

RAINBOW TROUT ALMONDINE 24
brown butter, toasted almonds

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

COMBINATIONS

HOUSE SPECIALTY

FILET OF BEEF AND JUMBO LUMP CRAB CAKE* 49

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)

CLASSICS AND CHOPS*

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

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

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

RACK OF LAMB DIJON* 37
New Zealand lamb, mustard, bread crumbs & mint 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
SAUTÉED SPINACH 6
SAUTÉED MUSHROOMS 6
BAKED IDAHO POTATO 5
GARLIC WHIPPED POTATOES 6
BROCCOLI HOLLANDAISE 7
FRIED SHOESTRING POTATOES 6
GRILLED ASPARAGUS 8
BREAKFAST SAUSAGE 5
APPLEWOOD SMOKED BACON 7
FRESH SEASONAL FRUIT 4

WINES BY THE GLASS

			6oz	9 oz
SPARKLING WINES				
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
PINOT GRIGIO				
2018	Bottega Vinaia	Italy	11	16
OTHER WHITE BLENDS				
NA	Beringer White Zinfandel	California	7	11
2016	Conundrum White Blend	California	13	18

			6oz	9 oz
CABERNET SAUVIGNON				
	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
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
OTHER GREAT REDS				
2016	Catena Malbec	Mendoza	10	15

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