

## APPETIZERS

SEAFOOD STUFFED MUSHROOMS	12.99
STUFFED JALAPEÑOS	10.99
FRIED MOZZARELLA	10.49
SPINACH ARTICHOKE DIP	11.99
FRIED ASPARAGUS	19.99
Topped with blue lump crabmeat	
PERRY'S HOMEMADE POLISH SAUSAGE 🍷	9.99
SHRIMP COCKTAIL	1/2 DOZEN 15.99
BABY BACK RIBS (Half Rack) 🍷	13.49
ONION RINGS	8.99
BBQ BACON-WRAPPED SHRIMP	DOZEN 29.99
	1/2 DOZEN 17.99

<b>APPETIZER SAMPLER</b>	<b>24.99</b>
Three stuffed mushrooms, three fried mozzarella sticks, three stuffed jalapeños, six onion rings and 1/4 lb. of Perry's Homemade Polish Sausage served with a variety of sauces	
<b>ADD 3 BBQ BACON-WRAPPED SHRIMP</b>	<b>6.99</b>

## SOUPS & SALADS 9.99

FRENCH ONION SOUP 🍷	FRESH GARDEN SALAD 🍷
WEDGE SALAD 🍷	TEQUILA LIME SALAD 🍷
CAESAR SALAD 🍷🥗	

<b>ADD A PROTEIN TO ANY SALAD</b>			
CHICKEN 🍷	8.99	SALMON 🍷🥗	12.99
SHRIMP 🍷	9.99	BEEF TENDERLOIN 🍷🥗	14.99

## BURGERS, SANDWICHES & SPUDS

All burgers are ground fresh, hand-packed daily and cooked to your specifications.

**ADD** Cheese, Grilled Onions, or Jalapeños **+0.50** **ADD** Bacon **+0.99**

<b>BUTCHER'S BURGER</b> 🥗	1/2 LB. 13.99	1/3 LB. 11.99
<b>GRILLED "HONEY CHICK" SANDWICH</b>	11.49	
<b>HAWAIIAN CHICKEN SANDWICH</b>	11.49	
<b>RIBEYE STEAK SANDWICH</b> 🥗	28.99	
<b>THE STUFFED SPUD</b> 🍷	14.49	
(With Chopped Brisket or Chicken)		
<b>THE BIG PIG SANDWICH</b>	9.99	
(Perry's Homemade Polish Sausage)		
<b>THE SLOPPY COW SANDWICH</b> (Chopped Brisket)	11.99	
<b>THE SHRIMP FRY</b> (PoBoy Style)	13.49	

## SPECIALS

<b>WEDNESDAY LUNCH SPECIAL</b>	
<b>LUNCH-CUT PORK CHOP</b> 🍷	<b>17.99</b>
Served on a hot cast iron plate with mashed potatoes & homemade applesauce	
<b>MARKET SPECIAL</b>   Pre-packaged To-Go	
<b>TWO SIGNATURE LUNCH-CUT PORK CHOPS</b> 🍷	<b>29.99</b>
<b>TWO SIGNATURE DINNER-CUT PORK CHOPS</b> 🍷	<b>49.99</b>
<b>DINNER SPECIAL</b>	
<b>STEAK AND SHRIMP</b> 🍷🥗	<b>36.99</b>
8 oz. sirloin steak, three grilled or fried shrimp, served on a hot cast iron plate with fries and garden salad	

## SIDES 8.99

STEAMED ASPARAGUS 🍷	8.99
BAKED POTATO 🍷	
THREE-CHEESE MAC & CHEESE	
GRILLED VEGETABLES 🍷	
BURGUNDY MUSHROOMS 🍷	
CREAMED SPINACH	
ONION RINGS	
<b>FRENCH FRIES</b>	<b>7.99</b>

## STEAKS, CHOPS & RIBS

Our hand-selected UPPER CHOICE Beef is aged in-house to ensure robust flavor and tenderness. Each steak is caramelized with our house spice blend and topped with our herb-garlic butter sauce.

Steaks and chops are served on a hot cast iron plate with your choice of one soup, salad OR side dish

<b>BACON-WRAPPED FILET MIGNON</b> 🍷🥗	10 oz. 47.99	8 oz. 43.99	6 oz. 39.99
<b>RIBEYE</b> 🍷🥗			14 oz. 44.99
<b>COWBOY RIBEYE</b> 🍷🥗			22 oz. 59.99
<b>NEW YORK STRIP</b> 🍷🥗			14 oz. 42.99
<b>T-BONE</b> 🍷🥗			16 oz. 43.99
<b>PORTERHOUSE</b> 🍷🥗			24 oz. 52.99
<b>BABY BACK RIBS</b> 🍷 (Full Slab)			29.99
<b>PERRY'S THREE-PEPPERCORN STRIP</b> 🥗			46.99
A 14 oz. New York strip prepared with a three-peppercorn caramelization process and topped with peppercorn sauce			
<b>FILET PERRY</b> 🍷🥗	10 oz. 52.99	8 oz. 48.99	6 oz. 44.99
Bacon-wrapped Filet Mignon topped with blue lump crabmeat			
<b>FAMILY STEAK FOR TWO</b> 🍷🥗			52.99
A 26 oz. 1 1/4 inch thick, top sirloin steak (Full of Flavor!) topped with three-peppercorn sauce and served with your choice of any two soup, salad OR side options			
<b>PERRY'S FAMOUS PORK CHOP</b> 🍷 (Limited Avail.)			39.99
Hand-selected in the Midwest specifically for Perry's Restaurants, this dinner-cut chop is cured, roasted, slow smoked and caramelized			

## CHICKEN, SEAFOOD & PASTA

<b>CHICKEN FRIED CHICKEN DINNER</b>	17.99
Served with cream gravy, French fries and Texas toast	
<b>CHICKEN FRIED STEAK DINNER</b>	19.99
Served with cream gravy, French fries and Texas toast	
<b>HAWAIIAN GRILLED CHICKEN</b> 🍷	23.99
Double breast airline chicken with drumettes topped with pineapple ring, Teriyaki sauce and served with seasoned rice and grilled vegetables	
<b>TILAPIA</b> 🍷 (Grilled or Blackened)	20.49
Served with seasoned rice and grilled vegetables	
<b>GRILLED SALMON</b> 🍷🥗	28.99
Served with seasoned rice and grilled vegetables	
<b>CHAR-GRILLED SHRIMP</b> 🍷	20.99
(ADD BBQ BACON-WRAPPED SHRIMP +5)	
Served with seasoned rice and grilled vegetables	
<b>FRIED SHRIMP</b>	20.99
Lightly breaded and fried until golden and served with French fries	
<b>CHICKEN ALFREDO</b>	19.99
Fettuccini pasta in a creamy Alfredo sauce topped with grilled chicken breast	
<b>BLACKENED CHICKEN PASTA</b>	19.99
A blackened chicken breast sliced and served over seasoned pasta and vegetables	
<b>TOMATO BASIL PASTA</b> With Beef 🥗 <b>24.99</b> With Chicken <b>19.99</b>	
Angel hair pasta topped with tomato basil sauce and grilled beef tenderloin or grilled chicken	

## TOPPERS

<b>FRIED OR GRILLED SHRIMP</b> 🍷(4)	9.99
<b>BURGUNDY MUSHROOMS</b> 🍷	6.99
<b>CHARDONNAY ONIONS</b> 🍷	2.99
<b>COMBO</b> 🍷 (Mushrooms & Onions)	5.99

🍷 Gluten-Free Friendly 🍷🥗 Gluten-Free Friendly with modifications  
 🌿 Vegetarian 🥗 Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# PERRY & SONS

## MARKET GRILLE

### DESSERTS 10.99

#### WHITE CHOCOLATE CHEESECAKE 🍴

White chocolate cheesecake served over Graham cracker crust topped with sour cream icing.

#### BANANA CREAM PIE 🍴

Banana cream pie parfait with vanilla custard, Graham cracker crumbs, bananas and caramel sauce

#### TRIPLE LAYER CHOCOLATE MOUSSE CAKE

Dark chocolate cake, layered with dark chocolate mousse, and topped with a chocolate fudge icing and chocolate chips

#### BREAD PUDDING

Warm raisin-bread pudding with nutmeg and cinnamon, and topped with a warm bourbon sauce

#### PECAN PIE

Homemade Texas pecan pie

**ADD** One scoop of vanilla ice cream +3

#### CHOCOLATE CARAMEL SUNDAE 🍴

Two scoops of French Vanilla ice cream with dark chocolate & caramel sauce

### SENIOR MENU 33\*

#### 3 COURSES

Before 6 PM

**DINE-IN ONLY UPON REQUEST**

Every Day and Always Ongoing  
for Guests Ages 65+

### CHILDREN'S MENU 8.99

(12 & Under)

#### BURGER

Served with French fries

#### FRIED CHICKEN TENDERS

Served with French fries

#### PASTA ALFREDO

#### THREE CHEESE MAC & CHEESE

### FRIENDSWOOD

614 South Friendswood Drive  
Friendswood, TX 77546  
281-482-2842

Thank you for allowing us to serve you!  
Perry's is available for private parties.  
You can also visit us online at  
[PerrysRestaurants.com](http://PerrysRestaurants.com)

A suggested gratuity of 18% will be added to parties of 8 or more. It is company policy that Guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation.

12.13.24

## WINE

**GLASS** 6 oz.  
**BOTTLE** 25.4 oz.

### PERRY'S RESERVE WINES

Chardonnay	15	60
Rosé	15	60
Pinot Noir	15.5	62
Cabernet Sauvignon	20	80

## WHITES & ROSÉS

### SPARKLING

Moscato d'Asti, Risata, Italy (187ml)	12
Prosecco, Mionetto 'Brut Prestige', Italy (187ml)	14

### SWEET & FRUITY

White Zinfandel, Beringer, California	5.5	22
Riesling, Dr. Loosen 'Dr. L', Mosel, Germany	10.5	42

### LIGHT BODIED & CRISP

Sauvignon Blanc, Oyster Bay, New Zealand	9	36
Sauvignon Blanc, Benziger, North Coast, California	10	40
Pinot Grigio, Antinori Santa Cristina, Italy	11	44
Rosé, Perry's Reserve, Monterey, California	15	60

### MEDIUM TO FULL BODIED & RICH

Chardonnay, William Hill, California	9.5	38
Chardonnay, Perry's Reserve, Sonoma Coast, California	15	60

## REDS

### LIGHT BODIED & EASY DRINKING

Pinot Noir, Angel's Ink, Central Coast, California	12	48
Pinot Noir, Perry's Reserve, Monterey, California	15.5	62

### MEDIUM BODIED & SMOOTH

Merlot, Chloe, Monterey County, California	8	32
Zinfandel, Josh Cellars, Lodi, California	9	36
Cabernet Sauvignon, J. Lohr 'Seven Oaks', Paso Robles, California	11	44
Malbec, Terrazas de los Andes Reserva, Mendoza, Argentina	15	60

### FULL BODIED & BOLD

Red Blend, Unshackled by The Prisoner, California	13	52
Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, California	17	68
Cabernet Sauvignon, Perry's Reserve, Sonoma County, California	20	80
Cabernet Sauvignon, Charles Krug, Napa Valley, California	24	96

## COCKTAILS

<b>MOSCOW MULE</b> 9	<b>MOJITO</b> 9
Crafted with Vodka and Ginger Beer	Crafted with Bacardi Superior Rum <b>ADD</b> Coconut +2
<b>GARDEN SPRITZ</b> 14	<b>OLD FASHIONED</b> 12
Crafted with Chandon Brut Sparkling Wine and Orange Liqueur	Crafted with Knob Creek Straight Bourbon Whiskey, Bitters, and Orange Zest
<b>MARGARITA</b> 11	<b>MANHATTAN</b> 14
Crafted with Astral Blanco Tequila and Triple Sec <b>ADD</b> Strawberry +2	Crafted with Basil Hayden Dark Rye Whiskey, Sweet Vermouth, and Bitters
<b>COSMOPOLITAN</b> 13	<b>ESPRESSO MARTINI</b> 13
Crafted with Effen Vodka and Triple Sec	Crafted with Kettle One Vodka and Coffee Liqueur

## BEER

<b>BUD LIGHT</b> 5	<b>ST. ARNOLDS ELYSSA IPA</b> 6
<b>COORS LIGHT</b> 5	<b>BLUE MOON</b> 6
<b>MICHELOB ULTRA</b> 5	<b>CORONA</b> 6
<b>MILLER LITE</b> 5	<b>GUINNESS</b> 6
<b>O'DOULS N/A</b> 5	<b>HEINEKEN</b> 6
<b>SHINER BOCK</b> 5	<b>STELLA ARTOIS</b> 6