

APPETIZERS

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

APPETIZER SAMPLER25.99

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

ADD 3 BBQ BACON-WRAPPED SHRIMP6.99

SOUPS & SALADS

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

ADD A PROTEIN TO ANY SALAD			
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
BUTCHER’S BURGER 🍷	1/2 LB. 14.99 1/3 LB. 12.99
GRILLED “HONEY CHICK” SANDWICH	11.49
HAWAIIAN CHICKEN SANDWICH	11.49
RIBEYE STEAK SANDWICH 🍷	28.99
THE STUFFED SPUD 🍷	14.49
(With Chopped Brisket or Chicken)	
THE BIG PIG SANDWICH	9.99
(Perry’s Homemade Polish Sausage)	
THE SLOPPY COW SANDWICH (Chopped Brisket)	11.99
THE SHRIMP FRY (Po’ boy Style)	14.49

SPECIALS

WEDNESDAY LUNCH SPECIAL

LUNCH-CUT PORK CHOP 🍷17.99

Served on a hot cast iron plate with mashed potatoes & homemade applesauce

MARKET SPECIAL | Pre-packaged To-Go

TWO SIGNATURE LUNCH-CUT PORK CHOPS 🍷29.99

TWO SIGNATURE DINNER-CUT PORK CHOPS 🍷49.99

DINNER SPECIAL

STEAK AND SHRIMP 🍷🍷36.99

8 oz. sirloin steak, three grilled or fried shrimp, served on a hot cast iron plate with fries and garden salad

INDIVIDUAL SIDES

STEAMED ASPARAGUS 🍷	8.99
BAKED POTATO 🍷	
THREE-CHEESE MAC & CHEESE	ADD Pork +3
GRILLED VEGETABLES 🍷	
BURGUNDY MUSHROOMS 🍷	
CREAMED SPINACH	
ONION RINGS	
FRENCH FRIES	7.99

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

BACON-WRAPPED FILET MIGNON 🍷🍷	10 oz. 47.99	8 oz. 43.99	6 oz. 39.99
RIBEYE 🍷🍷			14 oz. 44.99
COWBOY RIBEYE 🍷🍷			22 oz. 59.99
NEW YORK STRIP 🍷🍷			14 oz. 42.99
T-BONE 🍷🍷			16 oz. 43.99
PORTERHOUSE 🍷🍷			24 oz. 52.99
BABY BACK RIBS 🍷 (Full Slab)			29.99
PERRY’S THREE-PEPPERCORN STRIP 🍷			46.99
A 14 oz. New York Strip prepared with a three-peppercorn caramelization process and topped with peppercorn sauce			
FILET PERRY 🍷🍷	10 oz. 52.99	8 oz. 48.99	6 oz. 44.99
Bacon-wrapped Filet Mignon topped with blue lump crabmeat			
FAMILY STEAK FOR TWO 🍷🍷			52.99
A 26 oz. 1 ¼ 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			
PERRY’S FAMOUS PORK CHOP 🍷			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

CHICKEN FRIED CHICKEN DINNER	20.99
Served with cream gravy, French fries and Texas toast	
CHICKEN FRIED STEAK DINNER	22.99
Served with cream gravy, French fries and Texas toast	
HAWAIIAN GRILLED CHICKEN 🍷	24.99
Double breast airline chicken with drumettes topped with pineapple ring, Teriyaki sauce and served with seasoned rice and grilled vegetables	
TILAPIA 🍷 (Grilled or Blackened)	20.49
Served with seasoned rice and grilled vegetables	
GRILLED SALMON 🍷🍷	28.99
Served with seasoned rice and grilled vegetables	
CHAR-GRILLED SHRIMP 🍷	21.99
(ADD BBQ BACON-WRAPPED SHRIMP +5)	
Served with seasoned rice and grilled vegetables	
FRIED SHRIMP	21.99
Lightly breaded and fried until golden and served with French fries	
CHICKEN ALFREDO	20.99
Fettuccini pasta in a creamy Alfredo sauce topped with grilled chicken breast	
BLACKENED CHICKEN PASTA	20.99
A blackened chicken breast sliced and served over seasoned pasta and vegetables	
TOMATO BASIL PASTA	With Beef 🍷 25.99 With Chicken 20.99
Angel hair pasta topped with tomato basil sauce and grilled beef tenderloin or grilled chicken	

TOPPERS

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

🍷 Gluten-Free Friendly 🍷🍷 Gluten-Free Friendly with modifications
🌿 Vegetarian 🌿🍷 Vegan 🍷🍷 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

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.
09.22.25

WINE

GLASS **BOTTLE**
6 oz. **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

MOSCOW MULE 9

Crafted with Vodka and
Ginger Beer

LEMON DROP MARTINI 12

Crafted with Tito’s Handmade Vodka

MARGARITA 11

Crafted with Astral Blanco Tequila
and Triple Sec

ADD Strawberry +2

COSMOPOLITAN 13

Crafted with Effen Vodka
and Triple Sec

MOJITO 9

Crafted with Bacardi Superior Rum
ADD Coconut +2

OLD FASHIONED 13

Crafted with Knob Creek Straight
Bourbon Whiskey, Bitters,
and Orange Zest

MANHATTAN 14

Crafted with Basil Hayden Dark Rye
Whiskey, Sweet Vermouth, and Bitters

ESPRESSO MARTINI 13

Crafted with Kettle One Vodka
and Coffee Liqueur

BEER

BUD LIGHT 5

COORS LIGHT 5

MICHELOB ULTRA 5

MILLER LITE 5

O’DOULS N/A 5

SHINER BOCK 5

ST. ARNOLDS ELYSSA IPA 6

BLUE MOON 6

CORONA 6

GUINNESS 6

HEINEKEN 6

STELLA ARTOIS 6