



🍷 *Soups* 🍷

French Onion Soup

Served in a crock, topped with a crouton and Swiss and Parmesan cheese.

5.95

Seasonal Soup

Ask your server for the current selection.

6.25

🍷 *Appetizers* 🍷

Crab Cakes

Tender crab cakes breaded and deep fried, served with a spicy remoulade sauce.

10.95

Escargots

Broiled in a garlic-herb seasoned butter with white wine and chopped mushrooms.

8.50

Jumbo Shrimp Cocktail

Peeled and served on crushed ice with a spicy horseradish cocktail sauce.

13.50

Smoked Salmon Dip

Fresh salmon smoked in-house, mixed with our homemade dressing and served with toast points.

8.95

Mushrooms Sperry

Mushroom caps filled with a blend of buttered crumbs, seafood, herbs and spices, then butter basted and broiled.

7.95

🍷 *Vegetables* 🍷

Twice Baked Potato

Filled with sour cream, onions, bacon, chives, butter and seasonings, and topped with mixed cheese.

4.95

Baked Idaho Potato

Choose from: butter, cheese, chives, sour cream, or bacon bits.

4.50

Fresh Asparagus

Served with hollandaise sauce.

7.25

Fresh Broccoli

Served with hollandaise sauce.

7.25

Fresh Artichoke

Served hot or cold. (Seasonal)

7.95

Confetti Rice

Long grain rice cooked in chicken stock with scallions, green and red peppers, mushrooms and celery.

4.50

Creamed Spinach

Chopped spinach baked with butter, cream and seasonings.

4.50

Fried Shoestring Potatoes

Seasoned with our own blend of herbs and spices.

4.50

Sauteed Mushrooms

Tender button mushrooms sauteed in garlic butter with a hint of red wine. The perfect accompaniment to your steak.

5.50

🍷 *Beef and Lamb* 🍷

We use only U.S.D.A. Top-Choice Aged Western Beef. For your added dining enjoyment, Sperry's recommends the following accompaniments to your meal:
Sauteed Mushrooms - 5.50 Grilled Shrimp Skewer - 8.95 Broiled Lobster Tail - 13.95
Burgundy Mushroom Sauce, Bernaise or Hollandaise - 3.25

A House Specialty

Prince William's Blue Cheese Stuffed Filet

A bacon-wrapped filet stuffed with a garlic-seasoned mixture of butter and Maytag blue cheese. 26.95

(Add grilled shrimp skewer - \$7.95)

**The blue cheese will be served on the side for steaks cooked medium well and above.*

Filet Mignon

USDA choice center cut beef tenderloin
8 oz. 28.95

Bacon Wrapped Filet 6 oz. 24.95
(Add grilled shrimp skewer - \$7.95)

Top Sirloin

USDA choice top sirloin grilled to perfection. 10 oz. 18.95

Tenderloin Kabobs

Two skewers of tenderloin beef cubes with green peppers, onions and mushrooms, grilled and served over confetti rice. 18.95

Ribeye Steak

A one pound cut well marbled for peak flavor. 26.95

Blackened Ribeye 27.95

New York Strip

100% Certified Black Angus center-cut strip 12 oz. 24.95

The Porterhouse

The best of both worlds - strip steak and tenderloin in one delicious chargrilled USDA choice steak 18 oz. 32.95

Roast Prime Rib of Beef

We slow roast the ribeye of beef for up to 10 hours to produce the most flavorful cut available. *(Limited Availability)*

12 oz. - 22.95 16 oz. - 25.95

Rack of Lamb Dijon

A full rack of New Zealand spring lamb, cooked to order and cut into chops, then topped with Dijon mustard and seasoned crumbs. 28.95

Chopped Steak

Fresh ground, chuck steak wrapped in bacon, grilled and served with Sperry's burgundy mushroom sauce. 10 oz. 15.95

Sperry's Steak Temperature Guidelines

Rare - Very Red, Cool Center, Medium Rare - Red, Warm Center
Medium - Pink Center, Medium Well - Slightly Pink Center
Well - Cooked Throughout, No Pink

 *Fish and Seafood* 

Our fish is fresh cut and delivered daily. All fish is subject to availability and market conditions

Tuna Filet

Sushi grade Yellow Fin Tuna served medium rare with a chipotle-peanut sauce, fresh ginger and wasabi. 22.95

Sole Filet

Lightly broiled and served either almondine or topped with hollandaise sauce. 19.95

Swordfish Steak

Chargrilled and served with artichoke butter sauce. 20.95

Halibut

Broiled and served with lemon butter sauce. 21.95

Rainbow Trout Almondine

Topped with brown butter and toasted almonds. 17.95

Halibut Oscar

Fresh Alaskan Halibut broiled and topped with crab meat and hollandaise, on a bed of asparagus spears. 24.95

Atlantic Salmon

Broiled with your choice of dill sauce or hollandaise. 18.95
Salmon Florentine 19.95

House Specialty

Jumbo Lobster Tails

Choose either broiled with drawn butter or deep fried in a light tempura batter and served with our tarragon-honey lobster dip. 35.95

Alaskan King Crab Legs

A Sperry's favorite for over 30 years, steamed in the shell and served with drawn butter. 31.95

 *Beef and Sea Combinations* 

Filet of Beef and Shrimp

Five jumbo shrimp grilled and served with a bacon wrapped filet. 34.90

Filet of Beef and Lobster Tail

Our jumbo lobster tail, deep fried or broiled, served with a bacon wrapped filet. 38.90
With blue cheese stuffed filet 39.90

 *Chicken and Pork* 

Grilled Chicken Breast

An "Airline breast" served with Chef Mike's special mushroom sauce. 12 oz. 18.95

Pork Chop

A one pound extra thick center-cut chop selected for tenderness. Grilled and served with our fruit chutney. 19.95

Entrees are accompanied by our salad bar.

No separate checks on parties of seven or more. A split plate charge of \$2.00 will be charged. Salad bar cannot be split. 2nd person will be charged for salad bar.

🍷 *Desserts* 🍷

Bananas Foster for Two

Fresh bananas sauteed in butter, brown sugar, spices and aromatic liqueurs flamed tableside and served over French vanilla ice cream. 17.95

Sperry's "Snowball" Sundae

Our version of the chocolate sundae. French vanilla ice cream rolled in toasted coconut and almonds, topped with dark rum chocolate sauce and whipped cream. 6.45

Chocolate Raspberry Truffle Cake

Layers of extra rich chocolate pudding sandwiched between moist chocolate cake topped with chocolate truffles on a bed of raspberry compote. 6.25

Brandy Alexander Pie

White and dark creme de cacao liqueur and brandy in a chilled cream filling with a chocolate wafer crust. 5.95

Creamy Cheesecake

Extra creamy cheesecake with a fabulous graham cracker butter-nut crust served either plain or with your choice of toppings. 6.25

Peppermint Stick Ice Cream

Tastes just like homemade. A Sperry's favorite for many years. Served with chocolate sauce on request. 3.95

🍷 *Coffee Drinks* 🍷

Espresso 3.25

Cappucino 4.50

Irish Coffee 7.50

Cafe Amaretto 7.50

Cafe Sperry's
A House Specialty
7.95

Prince Albert

Grand Marnier, Amaretto and dark Creme de Cacao. 8.00

Cafe Gates

Grand Marnier, Tia Maria and dark Creme de Cacao. 8.00

Keoke Coffee

Brandy, Kahlua and light Creme de Cacao 8.00

Cafe F.A.B.

"Simply Fabulous" Frangelico, Brandy and Amaretto. 8.00

Sperry's Gift Card
The perfect way to say thank-you or congratulations. Also, an excellent gift for a birthday, anniversary or holiday. Available in any amount.

Sperry's Lounge opens everyday at 5:00 p.m. (except holidays.) The dining room opens at 5:30 and serves till 10:00 Sunday through Thursday and 11:00 on weekends. The lounge stays open one hour after the dining room closes.

Sperry's Fine Spirits

🍷 Cognac 🍷

Remy Martin XO

Aged Over 30 Years

1.5 oz. 19.00

Demi 9.50

Remy Martin Extra

Aged Over 30 Years

1.5 oz. 55.00

Demi 27.50

<i>Hennessy VSOP</i>	8.00
<i>Courvoisier VS</i>	7.50
<i>Martell Cordon Bleu</i>	12.50
<i>Courvoisier VSOP</i>	9.25
<i>Kelt VSOP</i>	8.00

<i>Martell VSOP</i>	8.00
<i>Sempé Armagnac VSOP</i>	9.50
<i>Hennessy VS</i>	7.50
<i>Remy Martin VS</i>	7.50
<i>Remy Martin VSOP</i>	9.75

🍷 Port 🍷

<i>Fonseca 10 Year Tawny</i>	8.75
<i>Graham's 20 Year Tawny</i>	10.50
<i>Graham's 6 Grape</i>	6.00

<i>Seppelt Trafford</i>	7.50
<i>Warre's Warrior</i>	6.00
<i>Cockburn's 20 Year Tawny</i>	9.25

🍷 Cordial 🍷

<i>B&B</i>	8.00
<i>Bailey's Irish Cream</i>	8.00
<i>Disaronno</i>	8.00
<i>Tia Maria</i>	8.00

<i>Drambuie</i>	8.00
<i>Frangelico</i>	8.00
<i>Gran Marnier</i>	8.50
<i>Kahlua</i>	8.00

🍷 Single Malt Scotch 🍷

<i>Glenlivet 12 Yr. Old</i>	8.50
<i>Glemorangie Portwood</i>	9.00
<i>Glemorangie Sherrywood</i>	9.00
<i>Glemorangie 10 Yr. Old</i>	8.50
<i>Glemorangie 18 Yr. Old</i>	14.00
<i>Glemorangie Madeira 12 Yr Old</i>	11.00

<i>Glenfiddich 12 Yr. Old</i>	8.50
<i>Macallan 12 Yr. Old</i>	10.00
<i>Macallan 18 Yr. Old</i>	18.00
<i>Pinch 15 Yr. Old</i>	8.50
<i>Chivas Century</i>	8.25
<i>Chivas Royal Salute</i>	15.00

🍷 Small Batch Bourbon 🍷

<i>Bookers</i>	9.00
<i>Blantons</i>	8.00
<i>Crown Royal "Special Reserve"</i>	8.00
<i>Ezra Brooks</i>	6.50

<i>Jack Daniels "Single Barrel"</i>	8.50
<i>Knob Creek</i>	8.50
<i>Wild Turkey "Rare Breed"</i>	8.50
<i>Woodford Reserve</i>	8.00

Sperry's Proudly Pours The Following Premium House Brands:

Smirnoff Jack Daniels Dewars White Label Bacardi Jose Cuervo Beefeaters