

Dallas Restaurant Weeks Menu

AUGUST 3 - SEPTEMBER 3, 2023 | \$99 PER PERSON

FIRST COURSE

Choice of One

4 OZ. TEMPURA FRIED LOBSTER WITH CRABMEAT 🍷

3 OZ. SLICED TEXAS WAGYU NY STRIP 🌿 🍷

2 OZ. TRUE JAPANESE A-5 WAGYU BEEF 🌿 🍷



SECOND COURSE

Choice of One

SOUPS

ARTICHOKE, POTATO AND LEEK SOUP WITH TRUFFLE OIL 🌿

FRENCH ONION 🌿 🍷

SALADS

SIGNATURE WEDGE 🌿 🍷

CAESAR SALAD 🌿



THIRD COURSE

LEMON OR RASPBERRY SORBET 🌿 🍷
with fresh berries

FOURTH COURSE

Choice of One

8 OZ. FILET PERRY 🌿 🍷
Served on a hot cast iron plate

CEDAR PLANK-FIRED REDFISH OSCAR STYLE 🌿 🍷

20 OZ. PRIME BONE-IN NY STRIP 🌿 🍷
Served on a hot cast iron plate



FIFTH COURSE

Choice of One

ORANGE VANILLA CREAM CHEESECAKE 🌿

CHOCOLATE CRUNCH 🌿

LEMON BAR 🌿 🍷

Perry's will donate \$20 from each dinner sold to Lena Pope and NTX Foodbank.

Dallas Restaurant Weeks menu is available upon request only for **DINE-IN** (tax & gratuity not included) as well as **TO-GO** (Tax+ 15% handling fee applied to TO-GO purchases. NO GRATUITY NECESSARY). This menu is not available via delivery platforms. Dallas Restaurant Weeks Menu not available for private dining events.

🌿 Gluten-Friendly 🍷 Gluten-Friendly with modifications
 🌿 Vegetarian 🍷 Vegan 🍷 Dairy-Friendly which might include butter
 🍷 Dairy-Friendly with modifications which might include butter