



Sperry's
RESTAURANT
SINCE 1932

1932

\$35 Per Person

tax and gratuity not included

Executive Chef

Timothy Neal

STARTERS

CUP OF SOUP DU JOUR

SPERRY'S HOUSE SALAD WITH BALSAMIC VINAIGRETTE

POLENTA FRIES

mascarpone polenta, roasted garlic truffle aioli, fig balsamic reduction

BEEF CARPACCIO

pickled shallots, arugula, fried capers, truffle aioli

ENTREES

BRAISED BEEF STEW

fork tender beef braised with hearty vegetables and barley with a house-made parker house roll

BONELESS GRILLED PORK CHOP

brined chop, wild mushroom ragout, whipped potatoes, vegetable du jour

WILD MUSHROOM AND PEA ALFREDO

roasted wild mushrooms, sweet peas, sage, creamy parmesan sauce, pappardelle

BBQ RUBBED HALF CHICKEN

*juicy and tender, slow cooked, house-rubbed, half chicken,
house-made, finger-lickin' BBQ sauce, baked potato, vegetable du jour*

FILET OF LEMON SOLE FRANCESE

egg battered and sautéed in a white wine, lemon sauce, rice pilaf, vegetable du jour

DESSERTS

CHOCOLATE SNOWBALL

MINI KEY LIME PIE

BUTTERSCOTCH POTS DE CRÈME

WARM BLUEBERRY BUCKLE