

Dallas Restaurant Weeks Menu

AUGUST 10 – SEPTEMBER 7, 2026 | \$99* PER PERSON | PRESENTED UPON REQUEST

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

FIRST COURSE

Choice of One

4 oz. TEMPURA FRIED LOBSTER WITH CRABMEAT 🍷

3 oz. SLICED PERRY'S RESERVE TEXAS AKAUSHI WAGYU NY STRIP 🌿 🍷 🍴

CRABCAKE OSCAR 🍷 🍴

SECOND COURSE

Choice of One

SOUPS

SEASONAL SOUP

FRENCH ONION 🌿 🍷

SALADS

SIGNATURE WEDGE 🌿 🍷

CAESAR SALAD 🌿 🍴

MIXED GREENS WITH GOAT CHEESE, ORANGES, BEETS, AND CITRUS HONEY VINAIGRETTE 🌿 🍴 🍷

THIRD COURSE

Choice of One

8 oz. FILET PERRY 🌿 🍷 🍴

Served on a hot cast iron plate

Wrapped with applewood-smoked bacon, topped with jumbo lump crabmeat, and Perry's Signature Steak Butter, served with steamed asparagus

CEDAR PLANK-FIRED REDFISH OSCAR STYLE 🌿 🍷 🍴 🍴

Redfish fired on a cedar plank topped with jumbo lump crabmeat, Béarnaise sauce and asparagus

14 oz. PRIME NEW YORK STRIP 🌿 🍷 🍴

Served on a hot cast iron plate

FOURTH COURSE

(Individual Dessert)

Choice of One

SEASONAL CHEESECAKE

CHOCOLATE CRUNCH TOWER 🍴 🍷

LEMON BAR 🍴 🍷



*Dallas Restaurant Weeks menu is available upon request only for **DINE-IN** (tax & gratuity not included) as well as **TO-GO PICKUP** (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-Free Friendly 🌿🍷 Gluten-Free Friendly with modifications
 🍴 Vegetarian 🍷 Vegan 🍷 Dairy-Free Friendly which might include butter
 🍷 Dairy-Free Friendly with modifications which might include butter
 🍴 Contains Nuts (ask for modifications)
 *🍷 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.