



Three decades ago, the Perry's family dreamed of opening a small butcher shop that would offer the finest cuts of beef in the Lone Star State.

Today, as a premier steakhouse, we are proud to serve up tableside excellence ranging from Prime steaks, to Perry's Famous Pork Chops, to our fresh Gulf seafood and flaming desserts.

From our distinguished cellars, Perry's presents over 350 premier selections as well as exclusive Perry's Labels from Napa vintages. And our private wine lockers afford you a personal touch that makes Perry's feel like home.

Beyond this long-standing passion for five-star food and wine, Perry's offers captivating live entertainment, elegant private parties, impeccable catering and a popular online market. All of which is designed to satisfy your every occasion, no matter if it's an intimate dinner, extensive event or family gathering.

Rare ambiance. Personal service. Unparalleled attention to detail. Exquisite dining. This is the Perry's experience we hope you'll cherish each time you pass through our doors. After all, you are the reason we are here.

Thank You From All Of Us At Perry's

PerrysSteakhouse.com

DESSERT MENU & SPIRIT LIST

• Houston • Austin • Dallas •

DESSERTS

Chocolate Dipped Strawberries 8.95

Four long-stemmed, vine-ripened California strawberries dipped in white and dark chocolate and served with a berry coulis.

Crème Brulée 7.95

Traditional vanilla bean crème brulée served with fresh berries.

Warm Chocolate Cake 8.95

Warm Valrhona chocolate cake topped with a white and dark chocolate medallion. Served with crème Chantilly and vanilla ice cream.

White Chocolate Cheesecake 7.95

Creamy cheesecake infused with white chocolate.

White and Dark Chocolate Mousse 7.95

Served with fresh berries.

Dessert Trio 9.95

Vanilla Bean Crème Brulée, White and Dark Chocolate Mousse and Praline Cheesecake.

SIGNATURE FLAMING DESSERTS

Bananas Foster 8.95

Sliced bananas flambéed with brown sugar, rum, cinnamon and nutmeg. Served over vanilla ice cream.

Recommended Wine:
DeBortoli 'Noble One' Botrytis Semillon 15.00

Mont Blanc a la Frisc 8.95

Vanilla ice cream served on a homemade sponge cake with freshly cut strawberries, topped with a flambéed Belgium white chocolate sauce prepared tableside with Bailey's Irish Cream.

Recommended Wine:
Emilio Lustau Sherry 8.00

Nutty d'Angelo 8.95

Crushed pecans flambéed with brown sugar, brandy and cinnamon, served over vanilla ice cream, dipped in white chocolate and toasted almonds.

Recommended Wine:
Blandy's 10 year Madeira 9.00

DESSERT WINES

Banfi 'Rose Regale' Brachetto d'Aqui, Piedmont, Italy 14.00

Beringer 'Nightingale' Late Harvest Blend, Napa Valley 13.00

Bonny Doon 'Le Vol des Anges' Late Harvest Rousanne, Central Coast 14.00

De Bortoli 'Noble One' Botrytis Semillon, New South Wales, Australia 15.00

Far Niente 'Dolce' Late Harvest Blend, Napa Valley 25.00

Royal Tokaji 'Red Label' 5 Puttunys, Tokaji, Hungary 14.00

Inniskillin Vidal Ice Wine, Niagara Peninsula, Canada 27.00

Lillypilly Noble Blend, Australia 9.00

Muscat Beaume de Venise, Rhône Valley, France 10.00

MADEIRA, PORT & SHERRY

Blandy's 10 year old Malmsey Madeira 9.00

Dow's 20 Year Tawny Port 14.00

Emilio Lustau Pedro Ximenez Sherry 8.00

Fonseca Late Bottle Vintage Port 11.00

Graham's Late Bottle Vintage Port 10.00

Graham's Six Grapes Ruby Port 6.00

Graham's Tawny Port 8.00

Harvey's Bristol Cream Sherry 8.00

Warre's 'Otima' 10 year Tawny Port 13.00

Please inquire about our Vintage Port selection.

SCOTCH

Aberlour 10 year old 8.00 Glenmorangie 18 year old 25.00

Balvenie 10 year old 14.00 Johnny Walker Black Label 9.00

Balvenie 21 year Port Wood Aged 22.00 Johnny Walker Blue Label 48.50

Bowmore 12 year old 12.00 Johnny Walker Red Label 7.50

Chivas Regal 9.50 J&B 7.00

Dalmore 12 year old 12.50 Lagavulin 16 year old 18.00

Dalwhinnie 15 year old 14.00 Macallan 12 year old 12.50

Dewars 8.50 Macallan 15 year Fine Oak 15.00

Famous Grouse 9.00 Macallan 18 year old 22.50

Glenfiddich 18 year old 16.50 Macallan 25 year old 49.00

Glenlivet 12 year old 10.50 Oban 14 year old 13.50

Glenlivet 18 year old 18.50 Talisker 10 year old 9.50

Glenmorangie 10 year old 12.00 Weller 7.50

LIQUEURS

B & B 8.00 Grand Marnier 10.00

Bailey's Irish Cream 7.50 Grand Marnier 150 47.00

Campari 7.50 Grappa Julia 8.00

Chambord 7.50 Kahlua 7.00

Cointreau 8.00 Lemoncello 6.50

Amaretto DiSaronno 7.00 Midori 6.50

Drambuie 8.00 Sambuca Romano White 7.50

Frangelico 7.50 Sambuca Romano Black 8.00

Galliano 7.00 Tia Maria 7.00

Godiva Dark Chocolate 7.50 Tuaca 7.50

Godiva White Chocolate 7.50

GOURMET COFFEES

Espresso 3.25 Cappuccino 3.95

Double Espresso 4.95 Café Latte 4.25

AFTER DINNER COFFEES

Café Diablo 9.95 Mexican Coffee 8.00

Tuaca, Sambuca and Frangelico flamed tableside. Jose Cuervo Gold Tequila and Kahlua.

Cajun Latte 8.25 Nutty Irish Coffee. 8.25

Bailey's Irish Cream, Amaretto and Godiva Liqueur. Bailey's Irish Cream and Frangelico.

Irish Coffee 8.25 Sicilian Coffee 7.50

Jameson's Irish whiskey and crème de menthe. Southern Comfort and Amaretto.

Keoke Coffee 8.25 Spanish Coffee 8.25

Crème de cacao, Kahlua and Brandy. Tia Maria and Brandy.