

San Antonio Restaurant Weeks Menu

AUGUST 10-23, 2025 (Only available Sun. - Thurs.) | \$55* PER PERSON | PRESENTED UPON REQUEST
Perry's will donate \$5 from each dinner sold to Culinaria.

FIRST COURSE

Choice of One

SOUPS

ARTICHOKE, POTATO
AND LEEK SOUP WITH
TRUFFLE OIL 🌿

FRENCH ONION 🌿 ①

LOBSTER BISQUE 🌿
(for an additional \$3)

SALADS

SIGNATURE WEDGE 🌿 ①

CAESAR SALAD 🌿 ②



SECOND COURSE

Choice of One

8 oz. FILET PERRY 🌿 ① ②

Served on a hot cast iron plate

PERRY'S FAMOUS PORK CHOP 🌿 ①

Carved tableside on a hot cast iron plate

Cured, roasted, slow-smoked and caramelized, served with
homemade applesauce

CHICKEN OSCAR 🌿 ① ②

Topped with jumbo lump crabmeat and Béarnaise sauce,
served with steamed asparagus

CHARGRILLED SALMON 🌿 ① ②

Served with lemon dill butter and cauliflower mousse

SEARED SCALLOP PASTA ②

Five pan-seared scallops served with paccheri noodles tossed with
a vegetable medley in a creamy Alfredo sauce, placed over a bed of
San Marzano sauce.

AHI TUNA FILLET MIGNON 🌿 ① ② (for an additional \$5)

Sushi-grade sesame-crusted ahi tuna steak, miso umami butter,
pickled cucumbers, furikake rice, rainbow slaw

14 oz. PRIME NEW YORK STRIP 🌿 ① ② (for an additional \$12)

Served on a hot cast iron plate

14 oz. PRIME RIBEYE 🌿 ① ② (for an additional \$15)

Served on a hot cast iron plate

22 oz. PRIME BONE-IN COWBOY RIBEYE 🌿 ① ②

(for an additional \$25)

Served on a hot cast iron plate



THIRD COURSE

(Individual Dessert)

Choice of One

ORANGE VANILLA CREAM CHEESECAKE 🌿

CHOCOLATE CRUNCH TOWER 🌿

LEMON BAR 🌿 ①



*San Antonio 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. San Antonio 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
① Dairy-Free Friendly with modifications which might include butter
② 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.