

PERRY'S

STARTERS

Grilled Local Artichoke with Lemon Aioli	7.50
Ahi Tacos (4) in Crispy Wonton Shells with Sweet Chili Soy & Wasabi Aioli	10.95
Spicy Buffalo Wings with Creamy Maytag Blue Cheese Dressing	8.95
Maryland Blue Crab Cakes with Lemon Aioli & Mixed Greens	11.95
Cornmeal Fried Calamari with House-Made Cocktail Sauce	9.95

HOUSE-MADE SOUPS

Served By the Bowl	
Tomato Bisque	6.95
French Onion Soup Gratinée	7.25
New England Clam Chowder	7.25
Soup of the Day	6.95

SALADS

Organic Mixed Greens with Pine Nuts & Champagne Vinaigrette (Maytag Blue or Goat Cheese Add 1.25)	6.75
Spinach Salad with Bosc Pear, Candied Walnuts, Goat Cheese & Balsamic Vinaigrette (Grilled Chicken Add 3.50)	8.95
Iceberg Wedge with Creamy Blue Cheese Dressing, Zoe's Bacon & Cherry Tomatoes	7.95
Classic Caesar Salad (Grilled Chicken Add 3.50)	8.95
Traditional Cobb with Grilled Chicken, Zoe's Bacon, Avocado, Egg, Tomato, Maytag Blue Cheese & Red Wine Vinaigrette	12.95
Chopped with Salami or Grilled Chicken, Swiss, Tomato, Egg, Garbanzos, Kalamata Olives, Parmesan & Red Wine Vinaigrette	11.25
Chinese Chicken Salad with Noodles, Almonds, Red Jalepeño, Cucumber & Chile Soy Garlic Vinaigrette	11.95

SANDWICHES Served with Perry's House-Made Cottage Chips

The Perry's Burger (Cheese, Zoe's Bacon, Avocado, etc. Add 1.00 Ea.)	10.95
Grilled Chicken B.L.T. with Avocado	10.95
Seared Ahi Sandwich with Poblano Chili Relish on a Whole Wheat Bun	12.95
House-Made Vegetarian Burger	9.95
Barley, Oats, Carmelized Onions, Peppers, Mushrooms, Olives, Garbanzos & Raisins on a Whole Wheat Bun	
Perry's Club with House-Roasted Turkey Breast	10.95
Slow-Roasted Pulled Pork Sandwich Topped with Coleslaw	9.95

ENTRÉES

Sautéed Petrale Sole Meuniere with Mashed Potatoes	17.95
Penne Pasta with Fresh Pesto, Cherry Tomatoes & Pine Nuts	12.95
Roasted Chicken Breast with Mashed Potatoes	14.95
Grilled Filet Mignon Sandwich	15.50
served Open-Faced with Garlic Butter, Wild Mushrooms & Griddled Onions	

SIDES

Mac & Cheese	6.95
Sweet Potato Fries	4.95
Crispy French Fries	4.50
House-Made Cottage Chips	3.95
Fresh Vegetable of the Day	4.50

WINES BY THE GLASS

Gloria Ferrer Brut, Carneros, NV	9
J Brut Rosé, Russian River, NV	12
Candoni Pinot Grigio, Italy, '08	6.5
J Pinot Gris, Russian River, '08	10
Gryphus Sauvignon Blanc, Chile, '08	7
St. Supéry Sauvignon Blanc, Napa Valley, '09	10
Edna Valley Chardonnay, Edna Valley, '08	8.5
Argyle Chardonnay, Willamette Valley, '07	10
Picket Fence Pinot Noir, Russian River, '07	11
Argento Malbec, Argentina, '08	7.5
Matchbook Tempranillo, Dunning Hills, '07	8.5
Sobon Estate Zinfandel, Amador County, '08	8
Layer Cake Shiraz, South Australia, '08	9
Hayman & Hill Cabernet Sauvignon, Napa Valley, '07	8

DRAFT BEERS

Trumer Pils	5
Blue Moon Belgian White	5
Anchor Steam	5
Big Daddy I.P.A.	5

BOTTLED BEERS

Sierra Nevada	5
Budweiser	4
Bud Light	4
Amstel Light	5
Pacifico	5
Deschutes Black Butte Porter	5
Magners Irish Cider	6
Miller Lite	4
Becks	5

BEVERAGES

Coke, Diet Coke, Ginger Ale & Sprite	2.75
Iced Tea	2.25
Thomas Kemper Root Beer	3.25
Calistoga Mineral Water	2.75
Lemonade	4.00
San Pellegrino Mineral Water (Liter)	6.00
Milk (2%)	2.50
Odwalla Orange or Grapefruit Juice	3.95
Cranberry, Tomato or Pineapple Juice	3.50

COFFEE & TEA

Blue Bottle Drip Coffee	3.00
Blue Bottle Espresso	3.00
Cappuccino	3.50
Café Latte	4.00
Selection of Hot Teas	2.50
English Breakfast Black, Early Grey Black, Chai Spice Black, Premium Green, Chamomile Herb, Peppermint Herbal	

PERRY'S

HAPPY HOUR

\$4 DRAFT BEERS

Trumer Pils

Blue Moon Belgian White

Anchor Steam

Big Daddy I.P.A.

\$5 HOUSE WINE

Ask for Daily Selection

\$5 APPETIZERS

Spicy Buffalo Wings

Cornmeal Fried Calamari

Crispy Onion Strings

OTHER SNACKS

Grilled Local Artichoke

7.50

with Lemon Aioli

Ahi Tacos

10.95

(4) in Crispy Wonton Shells

with Sweet Chili Soy & Wasabi Aioli

Maryland Blue Crab Cakes

11.95

with Lemon Aioli & Mixed Greens