

ABOUT SPERRY'S

Sperry's Restaurant opened its doors in 1974 by brothers Houston and Dick Thomas. The quaint Belle Meade location evolved over the years with menu and décor additions by the two brothers. The Belle Meade Sperry's is owned by Houston's son, Al Thomas and his wife Trish. A second Sperry's location was opened in Cool Springs in 2006. Over the years Sperry's has received numerous awards and positive reviews. While these are appreciated, none of these are as important as the continued patronage and satisfaction of our customers.

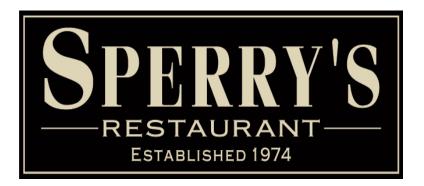
The restaurant name comes from Burton W. Sperry, great grandfather of the original owners. Burton was engaged in the hotel business in Jacksonville, Florida from the late 1800's into the 1900's. His reputation for fine food and service was wide spread. The owners and management of Sperry's strive to maintain his example for your dining pleasure.

Sperry's kitchens contain only the finest products available; including aged heavily marbled Western beef, the finest fresh seafood available, plus premium dairy products, cheeses, oils and spices. All of our dressings, soups and sauces are made from scratch. Our entire menu is composed of ingredients you would be proud to serve. We trust the discriminating palate will find favor with our culinary offerings.

To have you as our guest is an honor we do not take lightly.

Bon Appétit





BELLE MEADE, TN

5109 HARDING ROAD • NASHVILLE, TN 37205 615-353-0809

> SUNDAY - THURSDAY 5 PM - 10 PM FRIDAY & SATURDAY 5 PM - 11 PM

COOL SPRINGS, TN

650 FRAZIER DRIVE • FRANKLIN, TN 37067 615-778-9950

MONDAY - THURSDAY 4 PM - 10 PM FRIDAY & SATURDAY 4 PM - 11 PM SUNDAY 10:30 AM - 9 PM SUNDAY BRUNCH SERVED 10:30 AM - 3 PM

Wine Spectator 2014 Award of Excellence



Private Dining for up to 85 available at Cool Springs

FOR EVENTS & PROMOTIONS GO TO SPERRYS.COM

SOUPS AND SALADS

FRENCH ONION SOUP SPERRY'S WEDGE SOUP DU JOUR CAESAR SALAD KALE AND QUINOA SALAD BAR

APPETIZERS

SMOKED SALMON house smoked salmon with toast points

BBQ SHRIMP & GRITS topped with BBQ sauce, cheddar, chives and bacon

JUMBO LUMP CRAB CAKES pan seared with whole grain mustard

ESCARGOT garlic-herb seasoned butter and wine sauce

JUMBO SHRIMP COCKTAIL cocktail sauce

SEARED FILET MIGNON TIPS over Byrd's Mill stone ground grits

SCALLOPS BENEDICT country ham and asparagus over Byrd's Mill stone ground grits

GRILLED LAMB CHOPS sweet potato fries

SEARED TUNA STACK ahi, jicama, avocado

BEEF

Includes Bread Board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge.

ROAST PRIME RIB OF BEEF 12oz or 16oz served with Au Jus and horseradish

PRINCE WILLIAM BLUE CHEESE STUFFED FILET bacon-wrapped

FILET OSKAR 8oz king crab meat, asparagus, bearnaise

FILET MIGNON 6oz bacon wrapped or 8oz choose your cut

BONE-IN FILET 10oz special cut

WILD MUSHROOM FILET 8oz, onion straws, wild mushroom sauce

NEW YORK STRIP 16oz center cut

RIBEYE STEAK 14oz, grilled or blackened well marbled

BONE IN RIBEYE 14oz well marbled

STEAK FRITES 9oz tenderloin tails, Bearnaise sauce with french fries

CHOPPED STEAK bacon wrapped, burgundy mushroom sauce

KOBE BEEF BURGER 10oz kobe beef, shoestring potatoes

COMBINATIONS

Includes Bread Board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge.

FILET OF BEEF WITH JUMBO LUMP CRAB CAKE

6oz bacon wrapped filet, 4oz crab cake

FILET OF BEEF AND SHRIMP 6oz bacon wrapped filet, grilled shrimp

FILET OF BEEF AND KING CRAB 6oz bacon wrapped filet, king crab

FILET OF BEEF AND LOBSTER TAIL 6oz bacon wrapped filet, one 5oz tail

FISH & SEAFOOD

Includes Bread Board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge.

JUMBO LUMP CRAB CAKES pan seared with whole grain mustard sauce

SALMON FLORENTINE creamed or sautéed spinach, hollandaise

RAINBOW TROUT ALMONDINE brown butter, toasted almonds

BBO SHRIMP & GRITS topped with BBQ sauce, cheddar, chives and bacon

SEABASS lemon butter and crispy capers

TWIN LOBSTER TAILS two 5oz, broiled or tempura style

ALASKAN KING CRAB LEGS steamed with drawn butter

SCALLOPS BENEDICT country ham and asparagus over Byrd's Mill stone ground grits

SEARED SASHIMI TUNA 8oz sushi grade, ginger lime vinaigrette

CHICKEN, LAMB & PORK

Includes Bread Board and choice of Sperry's Famous Salad Bar, Caesar Salad or Sperry's Wedge.

MAUDE'S GRILLED CHICKEN 12oz breast, mushroom sauce

PORK CHOP 14oz bone-in center cut, cinnamon apple puree

RACK OF LAMB DIJON New Zealand, mustard crumbs, mint sauce

SIDE OFFERINGS

LOBSTER TRUFFLE MAC & CHEESE

TWICE BAKED POTATO

ASPARAGUS HOLLANDAISE

CREAMED SPINACH

SAUTÉED MUSHROOMS

GRILLED ARTICHOKE

BAKED IDAHO POTATO

SAUTÉED SPINACH

BROCCOLI HOLLANDAISE

FRIED SHOESTRING POTATOES

SWEET POTATO FRIES SPERRY'S SALAD BAR

SOUP DU JOUR

MANGO AND SAUSAGE MUSHROOMS

GARLIC WHIPPED POTATOES

GRILLED ASPARAGUS

SAUCES & ADDITIONS

BEARNAISE OSKAR STYLE

HOLLANDAISE GRILLED SHRIMP SKEWER

BLUE CHEESE JUMBO LOBSTER TAIL

MUSHROOM BURGUNDY TRUFFLE BUTTER

SPERRY'S STEAK SAUCE ALASKAN KING CRAB LEGS

DESSERTS

STICKY TOFFEE PUDDING

BANANAS FOSTER FOR TWO

TENNESSEE CHEESECAKE

SPERRY'S "SNOWBALL" SUNDAE

ESPRESSO BROWNIE CARROT CAKE

PEPPERMINT STICK ICE CREAM

HAPPY HOUR MONDAY - FRIDAY, 5 PM TO 7 PM FEATURING HALF-PRICE BEER, HOUSE WINE, MARTINIS & BAR APPETIZERS

IN THE BAR ONLY