
last updated 3-24-26

perrone's

• *restaurant* • *bar* •



“great restaurants are, of course, nothing but mouth-brothels. there is no point in going to them if one intends to keep one's belt buckled”

- frederic raphael



welcome to perrone's

our restaurant and menu will always be a work in progress, continuously evolving and changing with the goal of creating one of the area's most unique, exciting and delicious food experiences

so relax, have a cocktail, peruse our offerings, be adventurous and embrace your dining experience

“changing lives one dish at a time”

eileen perrone • rachel tomovski
belles of the ball

• **steve perrone** •

executive chef/food whisperer/mixologist/janitor/giver/mentor

executive sous chef/chef de cuisine (saute) • **thomas vance**

friturier (fry)/entremetier (appetizers) • **sara cyr**

grillardin (grill) • **cory baunchalk**

garde manger (salad, dessert) • **vanessa romo**

commis chef (prep, sauces) • **danny smith**

mixologists • **chris driggers • russel sutton**

waitstaff • **kelly mccurry • louisa hamby • bruce schaefer**

jesse cameron • jeremy tartaglio • joshua keck





oysters & caviar service

• oyster shooters •

fresh shucked oyster of the day

• yuzu martini •

haku rice vodka, yuzu juice, simple. with a shallot, rice vinegar, wasabi mignonette, chives • 10

• japanese bloody mary •

haku rice vodka, tomato juice, smoked soy, lime, tosa joyu, wasabi flying fish roe • 9

tater tots and caviar (4) • 24

house-made, crispy potato puffs fried in beef tallow • crème fraiche • chives • siberian caviar

oysters on the half shell • (6) • 25

fresh oysters • opened to order, never pre-shucked • ask server for tonight's selection

caviar & oysters on the half shell • (6) • 89

fresh oysters • opened to order • champagne mignonette foam • osetra caviar

oysters rockefeller • (4) • 22

spinach • garlic • shallots • berkshire bacon • havarti • pernod • parmesan-butter-panko topping

smoked trout roe and chips • 21

pappy van winkle bourbon barrel smoked trout roe • crème fraiche
chives • seed oil free potato chips

• silver service • 1 oz. prunier osetra caviar • 150

warm blinis • seed oil free potato chips
crème fraiche • sieved farm egg • chives • chilled caviar server

• gold service • 1 oz. royal beluga caviar • 170

warm blinis • seed oil free potato chips
crème fraiche • sieved farm egg • chives • chilled caviar server

platinum service • vodka & caviar • 1 oz. golden osetra caviar • 180

(6) 1 oz chilled shots of stoli vodka
warm blinis • seed oil-free potato chips • crème fraiche
sieved farm egg • chives • chilled silver-plated vodka and caviar server set

baller service • upgrade to 1 oz. royal beluga caviar • 200



starters

• **burrata • (contains dairy) • artisan made in charlotte, n.c.**

a soft shell of mozzarella cheese wrapped around a creamy center of stracciatella (torn shreds of mozzarella) and cream. served with arugula and basil pesto, grape and oven roasted roma tomatoes, oil cured olives, fresh thyme, basil, evoo and fig vincotto • 18

• **bangkok mussels • (spicy, gf, df, contains garlic, shellfish)**

bang island, maine mussels, garlic, white wine, coconut milk, lime, thai chilies, lemon grass • 18

• **fried scallops • (spicy, contains shellfish, dairy, shallots)**

georges banks dry-pack scallops, spicy tartar sauce • 18

• **dry-aged salmon rillettes • {contains dairy, egg, chives, shallots}**

a spreadable dip of poached coho salmon, dry aged in house, smoked salmon, pernod, sauteed shallots, lemon zest, butter and crème fraiche, served with toasted baguettes • 18

• **shrimp toast • (df, mildly spicy, contains shellfish, garlic, egg, green onions)**

shrimp, ginger, thai chilies, scallions, cilantro, pan fried, nuoc cham dipping sauce • 16

• **octopus • (a touch spicy, contains shellfish, dairy, garlic)**

sous vide fremantle octopus, chorizo picante-piquillo pepper-yukon potato puree • 24

• **pork and kimchi eggrolls • (df, spicy, contains shellfish, garlic)**

fresh ground, berkshire pork collar, ginger, kimchi, korean bbq dipping sauce • 12.5

• **champiñones al ajillo (a touch spicy, contains garlic, dairy)**

sauteed oyster, beech, and shiitake mushrooms, e.v.o., butter, spanish fino sherry, garlic, hot chilies, fresh thyme, italian parsley, fleur de sel, over grilled bread • 16

• **escargot • (contains garlic, shallots, can be made gf)**

french snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin • 18

• **torchon of moulard duck foie gras • (df, can be made gf)**

fresh, grade a hudson valley duck foie gras cured with salt, white pepper, cognac, and sauternes wine, poached, chilled. brioche toast, port wine reduction, sour cherries • 26

• **prime steak tartar • (df, contains red onions)**

usda prime, center cut, certified black angus n.y.strip, served french bistro style, pasteurized egg yolk, caper berry and toasted french baguette slices • 26

• **japanese A-5 wagyu steak tartar • (df, soy, contains red onions)**

japanese A-5 (bms 10-12) tenderloin topped with a smoked soy cured n.c. quail egg yolk and toasted french baguette slices • 45 • with 15g osetra caviar • 85



soup & salad

our dressings are made in house with no processed or refined oils so there are zero trans fats. we use non-gmo, expeller pressed avocado oil and cold pressed extra virgin olive oil.

- **crab soup • (gf, contains garlic)**

n.c. crabmeat, aromatic broth, sautéed leeks, roasted tomatoes a touch of heavy cream • 16.5

- **caesar (can be made gf, contains garlic, anchovies pasteurized egg)**

chopped romaine hearts, house-made dressing, boquerones, parmigiano reggiano • 16

- **anti wedge salad (contains chives, can be made gf)**

chilled slice of iceberg, house-made raw milk 'buttermilkblue' dressing, tomatoes, apple wood bacon • 16

- **beet and arugula salad (gf, contains nuts, dairy, garlic, shallots)**

poached beets, baby arugula, vermont goat cheese, candied walnuts, pickled mustard seeds, fig and balsamic vinaigrette • 18.5

(bread upon request)

**“it’s so beautifully arranged on the plate you know
someone’s fingers have been all over it.”**

— julia child



• sea •

• fresh catch • (gf, contains shellfish)

our signature butter-poached local fish served over black forbidden rice with a sauce of saffron, preserved lemon, shallots, white wine, shrimp stock and cream • market

• crab cake • (contains green onion, shellfish)

local, jumbo lump fresh crabmeat, pan seared, served on roasted butternut squash puree, wilted spinach, whole grain mustard sauce, micro green garnish • 48

• dry aged salmon • (df, spicy, contains shellfish, sesame, soy, garlic, onion, green onion)

pan seared med rare, finished with a korean apple and pear bbq sauce, served on fried rice, kimchi and pickled cucumber • 39

• land •

• berkshire pork ribeye • (gf, contains dairy, garlic and onion)

(the three juiciest, tenderest cuts from the shoulder end)
100% berkshire, boneless, sous vide medium, pan seared,
served with two-potato mash and grilled vegetable. finished with a maque choux* sauce • 38
**(onions, tasso ham, berkshire bacon, grilled corn, red and yellow peppers, spices and heavy cream)*

• duck • (gf, mildly spicy, contains garlic and onion)

antibiotic and growth hormone free jurgielewicz duck breast, pan seared,
two-potato mash and grilled vegetable. blackberry-port demi-glace • 46

• *elk tenderloin • (df, contains garlic and onion)

grass fed, pasture raised, cooked sous vide* to med rare, seared at 550°,
lingonberry and port sauce, organic grain medley and grilled vegetable • 58

• pasta •

(all our pasta is made fresh in-house)

• wild boar bolognese • (contains garlic, dairy, red onion)

freshly ground wild boar, berkshire pork collar, pancetta and guanciale, garlic, carrots,
red onions, white wine, san marzano tomatoes, and a touch of cream, casarecce
pasta, black-peppered ricotta, gremolata (fresh garlic, parsley, and lemon zest) • 39

• lobster spaghetti • (contains shellfish, garlic, shallots)

spaghetti, butter poached, maine lobster tail, imported dop tomatoes,
**garlic, shallots, parmigiano reggiano, pecorino romano, fresh ground pepper, red prawn
essence, finished with bottarga, lemon zest, parsley and toasted breadcrumbs • 58**

raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions please alert management to any life threatening allergies!



• usda prime chop house menu • (served à la carte)

all our steaks are seared in beef tallow. graded usda prime only

• steaks are iron seared 'a la plancha'

our ribeye steaks are cut from the chuck end only, not the leaner end of the rib. we utilize the first 3 cuts only, which consist of the 3 most marbled and tenderest muscles on a ribeye steak. the chuck-end ribeye does have a little more intramuscular fat (more fat more flavor) it does not mean it is an inferior steak. if some extra fat is an issue, the ny strips are center cut only, with the top end 'knob' removed. resulting in less connective tissue and more tender meat. the filets are 'barrel cuts' only. that is thickest and most uniform part of the tenderloin, yielding only 4-6 cuts based on the size of the whole tenderloin

rare: 110° **med-rare: 130°** **medium: 140°** **med-well: 145°-150°** **well done: 160°+**
cool, dark-red center warm red center hot red center hot, pink center dark center, no soul

• 8 oz. usda prime filet mignon • 65

barrel-cut, certified angus beef

(r, mr, m and mw are an option. w will be butterflied)

• 14 oz. usda prime c.a.b. ny strip • 65

center cut, tail off

(steaks will be seared to medium rare)

• 16 oz. usda prime ribeye • 68

well-marbled, from the first 3 chuck end cuts only
(steaks will be seared to medium rare)

• 16 oz. usda prime, dry-aged ribeye • mp

45 days, well-marbled, from the first 4 chuck end cuts
(steaks will be seared to medium rare)

house steak sauce available upon request

• 4 oz. A-5 japanese wagyu filet mignon (10-12) bms • 125

certified kuroge wagyu, iwate prefecture, japan
(steaks will be seared rare to medium rare)

• 4 oz. A-5 japanese wagyu n.y. strip (10-12) bms • 125

certified kuroge (japanese black) wagyu, saga prefecture, kyushu, japan
(steaks will be seared rare to medium rare)

wagyu served with yakiniku dipping sauce, miso paste, smoked sea salt

• embellishments •

- port, raspberry, and veal demi-glace • 6
- truffle butter • 6
- imported sheep's milk roquefort bleu cheese • 6

• enhancements •

- **grilled vegetable** • (gf) fleur de sel, evo, lemon zest • 13.5
- **roasted butternut squash** • (gf) whipped maple butter, fresh grated nutmeg • 11.5
- **twice fried french fries** • (gf) fresh cut, cooked in beef tallow, white truffle aioli • 10.5
- **corn souffle** • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10.5
- **creamed spinach** • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13.5
- **two potato mash** • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11.5
- **mushrooms and onions** • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13.5
- **bacon mac and cheese** • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13.5
- **potatoes au gratin** • sliced yukon golds, garlic, butter, cream, parmesan and gruyere cheese • 13.5

