

# **perrone's**

## **restaurant • bar**

**“world cuisine with a mediterranean focus**



**“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 raphae**

# 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"***

**thank you,**

**eileen perrone • rachel tomovski**

**steve perrone •**

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

*sous-chef de cuisine* • **jim sharp** *chef de partie (appetizers)* • **david deemer**

*grillardin/friturier* • **michael keough** *garde manger* • **david deemer**

*mixologists* • **joshua keck** • **chris driggers**

updated 9-1-22 prices and items subject to change

# dinner

## • soup and salad •

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

*fresh, north carolina jumbo lump and lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, a touch of heavy cream • 14*

- **caesar** (can be made gf)

*chopped romaine hearts, house-made anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, spanish white anchovies, panko crunch • 14*

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

*slab of chilled iceberg, (better dressing to lettuce ratio) house-made raw milk 'buttermilk blue' dressing, diced roma tomatoes, smokey nueske's bacon, toasted pork panko crunch • 14*

- **bltc** • (can be made gf)

*romaine hearts, crumbled, apple wood smoked bacon, sharp cheddar cheese, diced tomatoes and our bacon-tomato dressing, toasted panko crunch • 14*

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

— julia child

## • starters •

- **classic shrimp cocktail** • (df, contains shellfish)  
*U-15 blue colossal shrimp, lemon, and cocktail sauce* • **21**
- **smoked fish dip** • (a touch spicy, contains chives)  
*north carolina trout, horseradish, chives, and lemon zest, hot smoked paprika, trout roe, butter and old bay seasoned saltines* • **15**
- **duck rillettes** • (df)  
*confit of duck, duck fat, cognac, black pepper, spices. accompanied by quickled onions, cornichons, cannellini beans, rustic mustard and toasted baguette* • **16**
- **bangkok mussels** • (spicy, gf, df, contains garlic, shellfish)  
*prince edward island mussels, garlic, white wine, coconut milk, lime, thai chilies, lemon grass, ginger, cilantro, kaffir lime leaf* • **16**
- **tuna crudo** (gf, df)  
*fresh yellowfin tuna, lime juice, mizunara oak whisky barrel aged shoyu, sriracha, small batch bourbon barrel aged fish sauce, garlic, black sesame oil, black and white sesame seeds, honey, local radish microgreens, shrimp crisps* • **18**
- **escargot** • (contains garlic, shallots, can be made gf)  
*imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin in a classic escargot baking dish* • **16**
- **pork and kimchi eggrolls** • (spicy, df, contains shellfish, garlic)  
*fresh ground, berkshire pork collar, ginger, kimchi, korean bbq dipping sauce* • **12**
- **steak tartar** • (df, contains red onions)  
*usda graded prime new york strip, served classic french bistro style, topped with a fresh local, quail egg yolk and toasted french baguette slices* • **21**
- **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* • **24**

**“i won’t be impressed with technology until i can download food.**

• **sea** •

• **fresh catch** • (gf, contains shellfish)

*(from the boats of seven seas seafood out of murrells inlet)*

*our signature pan seared grouper served over black forbidden rice with a sauce of saffron, preserved lemon, shallots, white wine, shrimp stock and cream. topped with local shrimp • 45*

• **crab cake** • (contains green onion, shellfish)

*jumbo lump fresh crabmeat, pan seared, served on roasted butternut squash puree, wilted spinach, whole grain mustard sauce, micro green garnish • 35*

• **korean 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 kimchi and coconut jasmine fried rice with carrots, red bell peppers, peas, eggs, onion, garlic and a pickled cucumber garnish • 34*

• **air** •

• **moroccan duck breast** • (df)

*magret duck breast cooked rare to medium rare, (slightly warm red center), seasoned with ras-el-hanout, pan seared, finished with an apricot, and preserved lemon glaze over cous cous with mint, cilantro, dates, currants, and pistachios • 48*

• **pasta** •

• **spicy crab spaghetti** • (spicy, contains garlic, shallots, red, green onion, shellfish)

*jumbo lump and lump fresh crabmeat, garlic, chilies, shallots, red onion, wilted arugula, roasted roma tomatoes, scallions, preserved lemon, shrimp stock, butter • 36*

• **vegetarian/vegan** •

• **spicy spaghetti** • (spicy, can be made vegan, contains garlic, shallots, red, green onions)

*mushrooms, asparagus, artichoke, wilted arugula, oven semi-dried tomatoes, red pepper, garlic, chilies, shallots, red onion, scallions, preserved lemon, vegetable stock, butter • 28*

• **no substitutions please** • *(each entree is carefully paired with a complimenting side)*

**“fish is the only food that is considered spoiled once it smells like itself.” - p.j. o’rourke**

• **chop house menu** • (served à la carte)

## • chop house menu • (served à la carte)

only about 2% of beef in the u.s. is graded prime • dry aged in-house • steaks are iron seared at 650°

**rare:**  
cool/warm red center

**medium rare:**  
warm red center

**medium:**  
hot red/pink center

**medium well:**  
some pink/brown

**well done:**  
no color

### • american lamb chops • 60

*upper choice, grass-fed, blackening spice, pepper jelly reduction*  
*(chops will be seared medium rare to medium)*

### • 8 oz. venison new york striploin • 48

*certified cervena-raised new zealand red deer, sous vide medium-rare, blackberry and veal demi-glace*

### • 8 oz. filet mignon • 56

*1855, center cut, certified angus beef*  
*(r, mr, m and mw are an option. w will be butterflied)*

### • 18 oz. kansas city strip (bone-in) • 65

*45-day dry-aged, upper choice certified angus beef*  
*(steaks will be seared to medium rare)*

### • 20 oz. prime, bone-in ribeye • 79

*45 day dry-aged, usda prime, certified angus beef*  
*(steaks will be seared to medium rare)*

### • 16 oz. prime, ribeye • 79

*dry-aged, usda prime, 1855 certified angus beef*  
*(steaks will be seared to medium rare)*

**house steak sauce upon request • additional toppings and sides are below**

### • accompaniments •

**truffle butter • 6 port, raspberry, and veal demi-glace • 5**

**imported sheep's milk roquefort bleu cheese • 6**

**• 4 oz butter-poached maine lobster tail • 20 - seared grade 'a' foie gras • 18**

### • shareable side orders •

**• grilled vegetable • (gf) fleur de sel, red pepper flakes, evo, lemon zest • 13**

**• hand cut, twice fried french fries • (gf) house-made, white truffle aioli • 10**

**• roasted butternut squash • (gf) whipped, maple butter, fresh grated nutmeg • 11**

**• corn souffle • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10**

**• creamed spinach • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13**

**• two potato mash • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11**

**• mushrooms and onions • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13**

**• bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13**