

APPETIZERS

HOMEMADE SOUP DU JOUR	cup 3 bowl 4
FRENCH ONION SOUP	cup 4 crock 5
STUFFED MUSHROOMS	Italian Sausage Basil Feta Marinara 8
CLASSIC SHRIMP COCKTAIL	(5) 9
RISOTTO CRAB CAKES	Lemon and Caper Remoulade Orange Scented Salad 10
FRIED CHEESE CURDS	Marinara Sauce 7
CHICKEN WINGS	Hot Mild Honey Bourbon BBQ (1 Pound) 9

DINNER SALADS

GRILLED STEAK	Smoked Blue Cheese Apples Onions Tomatoes Cucumbers Olives Carrots Celery Egg 12
SKEWERED SALMON	Hoisin Sesame Wasabi Mayonnaise Ginger Relish Onions Cucumbers Tomatoes 12
GREEK VILLAGE	Shrimp Calamata Olives Feta Onions Tomatoes Cucumbers 12
CHICKEN SOUVLAKI	Calamata Olives Feta Cucumbers Tomatoes Rice Souvlaki Dressing 11
CRISPY CHICKEN	Apples Spiced Walnuts Capers Onions Cucumbers Tomatoes Smoked Blue Cheese 11
CAESAR	Romaine Hard Cheeses Garlic Crostini Caesar Dressing Anchovies Optional 8 Add Chicken 3 Add Shrimp 6

OUR HOUSE DRESSING IS HONEY POPPYSEED VINAIGRETTE

Other homemade dressings are: Ranch | Bleu Cheese | 1000 Island | Balsamic Vinaigrette | French | Italian
Add Smoked Bleu Cheese or Feta for \$1.50

WOOD FIRED PIZZAS

MARGARITA	Each 12" pizza is cooked in our wood fired oven Mozzarella Basil Tomato Sauce 11
PIZZA BIANCA	Olive Tapenade Green Olives Broccoli Mozzarella Provolone Parmesan 14
CHICKEN BROCCOLI ALFREDO	Chicken Broccoli Provolone Cheese Alfredo Sauce 14
CHIPOTLE SHRIMP	Shrimp Provolone Chipotle BBQ Sauce 15

TRADITIONAL "HOLE IN THE WALL" SUNDAY DINNERS SERVED EVERY SUNDAY

HOMEMADE CHICKEN &
BISCUITS

ROAST TURKEY & DRESSING

Served with two sides,
one of which could be
Butternut Squash! 12

EXECUTIVE CHEF | Travis Barlow ■ SOUS CHEF | Tom Hagen

We reserve the right to add 18% gratuity to parties of 8 or more

BEEF

12 OZ. NY STRIP

8 OZ. FILET MIGNON

GROUND BEEF STEAK

BEEF LIVER

Charbroiled to your liking. Served with Two Sides.

24

27

Mushrooms | Onions 11

Onions | Bacon 13

ROASTED PRIME RIB OF BEEF

Our Prime Rib is slowly roasted and served to your liking. To guarantee freshness it is available on Fridays, Saturdays and Sundays only.

10 oz. cut 20 ■ 16 oz. cut 24 ■ 24 oz. cut 30

ENHANCE YOUR STEAK WITH ANY OF THE FOLLOWING

Sautéed Mushrooms 2 | Sautéed Onions 2 | Sautéed Shrimp (3) 6 | Sautéed Scallops (3) 6 | 8 oz. Lobster Tail 18

FISH & SEAFOOD

BROILED SHRIMP
AND SCALLOPS

TEMPURA BATTERED
SHRIMP

BROILED HADDOCK

ROASTED SALMON

BAKED LOBSTER
SAVANNAH

Served with Two Sides

Garlic | White Wine | Lemon | Butter 23

Hoisin Glaze | Wasabi Mayonnaise | Ginger Relish 23

Lemon Butter or Cajun Seasoned 13

Rosemary | Black Peppercorn | Apricot Glaze |
Mustard Cream Sauce 20

8oz. Lobster Tail | Shrimp | Scallops | Breadcrumbs |
Sherry Cream Sauce 35

JOIN US FOR OUR FRIDAY FISH FRY

8 oz. 12

CHICKEN

MARINATED CHICKEN
BREAST

STUFFED CHICKEN BREAST

SAUTÉED MEDITERRANEAN
CHICKEN BREAST

Served with Two Sides

Broccoli | Mushrooms | Swiss Cheese 13

Bacon | Spinach | Onions | Provolone | Sun-Dried Tomato
Cream Sauce 18

Olives | Capers | Herbs | Tomatoes | Artichoke
Hearts | Roasted Red Bell Peppers | Garlic 18

PASTA

TUSCAN STYLE

ALFREDO

GARLIC

MARINARA

Served with a House Salad

White Beans | Spinach | Sun-Dried Tomatoes | Artichoke Hearts |
Pesto 15

Broccoli | Garlic | Cream | Parmesan Cheese 14

Broccoli | Butter | Parmesan Cheese | Olive Oil 13

Grilled Italian Sausage | Garlic Bread 13

ENHANCE ANY OF THESE MEALS BY ADDING

Chicken 3 | Shrimp 6 | Scallops 6



GI'S GIVE "THE HOLE IN THE WALL" — If you blink you'll miss it —

RESTAURANT ITS NAME

Original owner, George "Papou" Dovolos would not allow any servicemen to pay for their meal during World War II in the hopes that his two sons, Nicky and Peter, would also be treated to kindness while overseas. During the war, 2933 servicemen were treated to free meals and when giving directions to the then named "Perry Sandwich Shop" would explain that it is "just a little hole in the wall on Main St. in Perry, NY, if you blink you will miss it." This story was told to Papou so many times that he decided to rename his coffee shop "The Hole in the Wall" Restaurant. In 2001 Anita Billings bought the restaurant and in 2004 she moved to our current location. We are proud to retain the name "The Hole in the Wall" and continue to give any serviceman or woman who comes in full uniform a free meal once to show our gratitude for their service



Pictured above are
Don Hughes, Wes Kline Sr.
& Clark Rice

BURGERS

1/3 POUND HAND PRESSED

"THE HOLE" BURGER

MUSHROOM BURGER

CHEESEBURGER

SERVED WITH HOMEMADE POTATO CHIPS.
UPGRADE TO FRENCH FRIES FOR \$1

Bacon | Ham | Cheddar | 1000 Island Dressing | Lettuce | Tomato | Red Onion 9.5

Swiss Cheese | Sautéed Mushrooms | Lettuce | Tomato | Red Onion 8.5

American Cheese | Lettuce | Tomato | Red Onion 7.5

SANDWICHES

HOT ROAST BEEF

ROAST BEEF ON
KIMMELWECK

STEAK SANDWICH

ROASTED TURKEY

REUBEN

TUNA PROVENÇAL

LEMON & OREGANO GRILLED
CHICKEN BREAST

HAM & APPLE SANDWICH

CHICKEN FINGER WRAP

GRILLED CHICKEN PITA

CHICKEN FINGERS

SERVED WITH HOMEMADE POTATO CHIPS.
UPGRADE TO FRENCH FRIES FOR \$1

Gravy 8

Horseradish 8

Mushrooms | Onions | Peppers | Provolone Cheese | Garlic Toast 11

Bacon | Lettuce | Cranberry Relish | Mayonnaise | Toasted Wheat Berry Bread 8

Corned Beef | House Made Sauerkraut | Swiss Cheese | Grilled Rye | 1000 Island 9

Lemon | Olive Oil | Lettuce | Artichoke Hearts | Roasted Red Bell Pepper | White Bean Hummus on Baguette | Capers Berries 9

Tzatziki Sauce | Lettuce | Baguette 8

Dijon Mayonnaise | Lettuce | Toasted Wheat Berry Bread 8

Lettuce | Tomato | Bacon | Cheddar | Ranch Dressing 9

Pasta | Tomato & Cucumber Salad | Parmesan Cheese (no sides) 10

Blue Cheese | BBQ or Sweet and Sour 8

ATTENTION VEGETARIANS: We have talented chefs who love to use our house gardens and extensive pantry to come up with fun and interesting vegetarian options. Speak up and let us cook for you too!

HOURS OF OPERATION

WEDNESDAY & THURSDAY 11:30am | Dinner — 8:30pm

FRIDAY & SATURDAY: 11:30am | Dinner — 9pm

SUNDAY: 11:30am | Dinner — 7pm

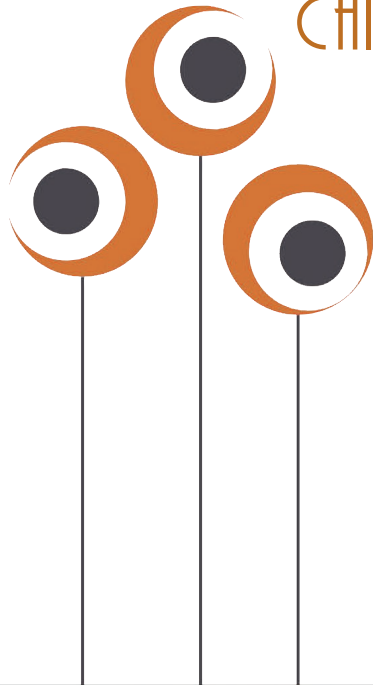
We reserve the right to add 18% gratuity to parties of 8 or more

Do you want to be informed of special events such as wine/beer and food pairing dinners? Join our email list by emailing us at info@thehitw.com and don't forget to check out our website - www.holeinthewallperry.com

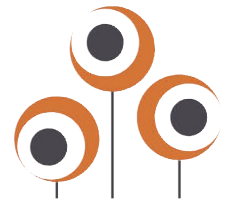


CHILDREN'S MENU

All Choices are Served with One Side



BROILED HADDOCK	4 oz Cajun or Lemon Butter	7
PASTA	Marinara or Alfredo Sauce	6
MARINATED CHICKEN	Mushrooms Broccoli Swiss Cheese	7
CHICKEN FINGERS (2)	Blue Cheese BBQ or Sweet and Sour	5
GRILLED CHEESE		4
HOT DOG		5



BEVERAGES

SOFT DRINKS (ONE FREE REFILL)	2.50
SMALL SOFT DRINKS (NO REFILLS)	1.75
Pepsi ■ Diet Pepsi ■ Sierra Mist ■ Ginger Ale Mountain Dew ■ Unsweetened Brisk Ice Tea ■ Lemonade	
ROTATING ARTISINAL SODAS (Ask your server for our current selection)	3 / 4
MILK small large	1.75 2.50
JUICE small large	1.75 2.50
Orange ■ Cranberry ■ Grapefruit ■ Pineapple ■ Tomato	
SARATOGA BOTTLED SPRING WATER (Spring or Sparkling)	3.00
COFFEE OR HOT TEA (free refills)	2.50

SIDE DISHES

SEA SALT ENCRUSTED BAKED POTATO	2.25
SMASHED POTATOES	
HAND CUT FRENCH FRIES	
RICE PILAF	
SAUTÉED FRESH VEGETABLES	
HOUSE SALAD	
COLE SLAW	
SIDE CAESAR SALAD	4
ON ANY ENTRÉE YOU CAN Substitute a cup of the soup of the day	\$1
Substitute a Caesar Salad for	\$2



HOMEMADE DESSERTS

CANNED BROWNIE SUNDAE Double fudge peanut butter OR double fudge caramel brownie, cooked through the canning process, warmed and served with ice cream and hot fudge	5
CHEESECAKE Ask your server for today's flavor	5

SNICKERS PIE Less like a pie than a glorified Snickers bar! Peanut butter cookie crust, chocolate ganache, caramel, peanuts and snickers bars	5
TIRAMISU Coffee and brandy soaked ladyfingers layered with a marscapone and marsala custard, topped with chocolate shavings	5