



ITALIAN BISTRO ON THE LAKE

PERRON'S

Sul Lago

PROPRIETOR  
TODD PERRON

ADDRESS  
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**BAR SPECIALS**

PLEASE JOIN US IN THE BAR  
TUESDAYS THRU THURSDAYS AND SUNDAYS  
5PM-7PM FOR PIZZAS AND DRINK SPECIALS

**HOURS OF OPERATION**

DINING ROOM: TUESDAY - SATURDAY 5PM-10PM  
SUNDAY 5PM-9PM  
BAR: TUESDAY-SUNDAY 5PM-CLOSE

**NOW OPEN SUNDAYS**



**MARTINIS**  
8.00 EACH

**APPLE PIE**  
Goldschlager, Apple Pucker, vanilla vodka, apple juice. *Apple slice, cinnamon/sugar rimmed glass*

**BLUE DOLPHIN**  
Lemon-cello, Citrus vodka, lemonade, Blue Curacao. *Lemon twist*

**CHOCOLATE**  
Godiva chocolate liqueurs, Vanilla vodka, Crème de Cocoa. *Maraschino cherry, chocolate shavings*

**COSMOPOLITAN**  
Citrus vodka, Triple sec, Cranberry juice, Chambord. *Lemon twist*

**DREAMSICLE**  
Orange-cello, Bacardi "O"range rum, half & half. *Orange slice*

**FRENCH PEAR**  
Elderflower liqueur, pear vodka, sparkling wine, lime juice. *Pear slice*

**KEY LIME**  
Lime-cello, vanilla vodka, pineapple juice, sweetened lime juice. *Lime wedge, graham cracker rimmed glass*

**LEMON DROP**  
Lemon-cello, citrus vodka, sweet & sour, fresh lemon juice. *Lemon candy, sugar rimmed glass*

**POMEGRANATE**  
Citrus vodka, raspberry vodka, pomegranate juice. *Mint leaf*

**THIN MINT**  
Peppermint Schnapps, Frangelico, Tuaca, Crème de Cocoa—dark, half & half. *Chocolate shavings*

**TUSCAN SUNSET**  
Raspberry & vanilla vodka, sweet & sour, cranberry juice, Chambord. *Lemon twist*

◆ **DAILY SPECIAL** ◆  
CHEF'S SELECTION,  
PLEASE INQUIRE WITH SERVER

◆ **FRESH FISH** ◆

**SANDWICHES**

**CHICKEN SANDWICH** 15  
Chicken breast with prosciutto, tomatoes, smoked provolone and baby greens tossed with lemon olive oil. Topped with basil mayonnaise.

**STEAK SANDWICH** 16  
Sliced steak sautéed with fresh herbs, onions, red, yellow and green peppers and smoked provolone. Topped with whipped gorgonzola.

**ITALIAN HOAGIE** 15  
Salami, pepperoni, prosciutto, sautéed onions, baby greens and smoked provolone. Topped with herbed olive oil.

**MEATBALL** 14  
House made meatballs, fresh herbs, fresh mozzarella and tomato sauce.

**TOMATO MOZZARELLA** 13  
Roasted tomatoes, sautéed onions, fresh mozzarella and baby greens tossed in lemon olive oil. Topped with basil pesto.

**DESSERTS**

Vanilla Bean Crème Brûlée 6  
Blueberry Crème Brûlée 8  
Raspberry Crème Brûlée 8  
Tiramisu 8  
Flourless Espresso Chocolate Cake 7  
Blueberry Bread Pudding 7  
Häagen-Dazs Vanilla Ice Cream 5  
Add Amaretto Marinated Italian Cherries 10

**APPETIZERS**

**BRUSCHETTA**  
Roasted tomatoes, fresh mozzarella, sautéed sweet onions, fresh basil, parmigiano and balsamic reduction. 10  
Sautéed wild mushrooms, white truffle oil, parmigiano and balsamic reduction. 10

**CALAMARI** 12  
Tender squid breaded and fried, tossed with roasted garlic butter and pepperoncini. Served with tomato sauce.

**PROSCIUTTO AND FRESH MOZZARELLA** 11  
Prosciutto di parma, fresh mozzarella, white truffle oil and parmigiano.

**CHEESE PLATE** 15  
Selection of cheeses, fig jam, fresh fruit and honey. (inquire with server for selection).

**BAKED POLENTA** 7  
Three cheese polenta cakes topped with tomato sauce and ricotta cheese.

**STUFFED MUSHROOMS** 8  
Mushrooms stuffed with sweet sausage, fresh herbs, roasted garlic, smoked provolone. Topped with tomato sauce.

**MUSSELS** 12  
Prince Edward Island mussels sautéed with white wine, sweet onions, fresh basil, tomato, roasted garlic and butter.

**HOUSE** 6  
Baby greens, cucumbers, carrots, and tomatoes with a balsamic, basil vinaigrette.

**BAKED GOAT CHEESE** 8  
Breaded and baked fresh herb goat cheese with baby greens, apples and toasted walnuts with a vanilla bean shallot vinaigrette.

**SALADS**

**CAESAR** 7  
Crisp romaine lettuce with our classic Caesar dressing, croutons and parmigiano. Add anchovies for 3

**SPINACH** 8  
Tender baby spinach, Vermont goat cheese, dried cherries and toasted pine nuts with a honey mustard, fresh thyme vinaigrette.

**GORGONZOLA** 9  
Crisp romaine leaves, smoked bacon, chopped tomatoes and chives with a creamy gorgonzola dressing

**STEAK**

**RIBEYE** MARKET  
16 oz ribeye topped with gorgonzola white truffle butter on a bed of mache lettuce tossed with olive oil and lemon.

**SIRLOIN** MARKET  
14 oz sirloin topped with roasted garlic butter. Served with asparagus and roasted onion.

**FILET** MARKET  
10 oz filet topped with gorgonzola butter. Served with wild mushroom parmigiano risotto.

**LAMB** 30  
Fresh herb encrusted New Zealand rack of lamb. Served with roasted shallot parmigiano risotto and white truffle oil.  
*All steaks are also offered au poivre style: Peppercorn encrusted with a cognac crème sauce and roasted garlic mashed potatoes.*

**ENTRÉES**

**DUCK** 22  
Slow roasted duck with a cranberry and sage bread pudding. Topped with port reduction.

**CHICKEN** 19  
Searched chicken breast with sweet peppers, sweet onion, prosciutto and roasted tomato. Served with roasted garlic mashed potatoes.

**PARMESAN ENCRUSTED CHICKEN** 19  
Parmesan and fresh herb encrusted chicken breast. Served with asparagus and roasted garlic mashed potatoes.

**SALMON** 19  
Fresh Atlantic salmon with roasted roma tomato risotto. Topped with fresh lemon herb butter.

SIDES

**SAUTÉED WILD MUSHROOMS WITH FRESH HERBS** 7

**SAUTÉED ASPARAGUS WITH LEMON** 7

**PARMIGIANO RISOTTO** 7

**ROASTED GARLIC MASHED POTATOES** 6

**GORGONZOLA GNOCCHI** 8

**SAUTÉED BABY SPINACH WITH PROSCIUTTO** 7

SIDES

**RISOTTOS ◆ PASTAS ◆ GNOCCHI**

**SPAGHETTI AND MEATBALLS** 16  
House made veal, pork and ground beef meatballs and tomato sauce.

**BOLOGNESE** 16  
Classic Italian Bolognese: Slow cooked beef, veal, lamb, sweet sausage and fresh herbs tossed with spaghetti.

**FETTUCCINI ALFREDO** 13/15/17/24  
Fettuccini tossed with parmigiano cream sauce. Choice of vegetarian, chicken, shrimp or scallops.

**CANNELLONI** 17  
Sausage, sweet onions, red, yellow and green peppers, fresh herbs and ricotta cheese. Topped with tomato sauce.

**LASAGNA** 16  
House made Bolognese lasagna, fresh mozzarella and fresh herbs. Topped with tomato sauce.

**RAVIOLI** 14/16  
House made ravioli stuffed with ricotta, parmigiano and asiago cheeses. Choice of tomato sauce or meat sauce.

**SHRIMP** 21  
Lemon garlic linguini tossed with sautéed shrimp, roasted garlic, roasted tomatoes, sweet onion, red pepper flakes, oregano, white wine and butter.

**SAUSAGE AND PEPPERS** 17  
Garlic toasted onion fettuccini tossed with sweet sausage, green, red and yellow peppers, sweet onions, oregano, red pepper flakes and olive oil.

**CHICKEN** 17  
Rosemary garlic linguini tossed with seared chicken breast, wild mushrooms, sweet onion, olive oil and marsala wine.

**PROSCIUTTO AND ASPARAGUS** 18  
Sweet basil trenette tossed with prosciutto, roasted tomatoes, roasted garlic and smoked provolone.

**MEDITERRANEAN** 15/17/21/24  
Lemon chive angel hair tossed with artichoke hearts, capers, calamata olives, tomatoes, roasted garlic, fresh herbs and olive oil. Choice of vegetarian, chicken, shrimp or scallops.

**SAUSAGE** 18  
Linguini tossed with sausage, sweet onions, fresh herbs, cream, parmigiano and white truffle oil.

**SCALLOPS** 24  
Tomato basil fettuccini with seared sea scallops, oyster mushrooms, thyme, olive oil and white truffle oil.

**CHICKEN RISOTTO** 17  
Searched chicken breast, mushrooms, onions, tomatoes, red and yellow peppers, oregano and red pepper flakes. Served with parmigiano risotto.

**SEAFOOD RISOTTO** 24  
Shrimp, scallops, mussels and tomatoes with sweet shrimp broth and parmigiano risotto.

**BUTTERNUT SQUASH RISOTTO** 16  
Whipped butternut squash with risotto, gorgonzola, pine nuts, dried cherries, cinnamon and brown sugar. Finished with port reduction.

**SHRIMP RISOTTO** 21  
Sweet shrimp with smoked provolone risotto tossed with roasted tomatoes, artichoke hearts, bacon, fresh basil and oregano and roasted garlic.

**PESTO GNOCCHI** 15/17/21/24  
Chicken, shrimp or scallops tossed with basil pesto and cream. Also available as vegetarian.

**SCALLOPS GNOCCHI** 24  
Searched sea scallops, smoked bacon, onion, sweet peas and cream.

PARTIES OF SIX OR MORE WILL RECEIVE ONE CHECK WITH AN 18% GRATUITY