

SULLIVAN'S STEAKHOUSE

RESTAURANT WEEK

\$40

Per Guest Plus Beverages,
Tax & Gratuity

SEPTEMBER 15-24, 2023

STARTERS

CAESAR SALAD

Heart of Romaine, Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

ICEBURG LETTUCE WEDGE GF

Vine-Ripened Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing

MARKET FRESH GREENS GF

Cherry Tomatoes, Radish, Shaved Gruyère Cheese, Shallot-Dijon Vinaigrette

SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry, Cream

ENTRÉES

FILET MIGNON* GF 6oz

Garlic Mashed Potatoes, Bordelaise

BROILED SALMON* GF

Lemon Beurre Blanc, Asparagus

PRIME NEW YORK STRIP* 8oz

Garlic Mashed Potatoes, Bourbon Peppercorn Sauce

HERB BRICK CHICKEN GF

Garlic Mashed Potatoes, Sliced Cherry Peppers, Balsamic Cippolini Onions

INDULGE

10

FILET MIGNON* GF 8oz

PRIME NEW YORK STRIP* GF 12oz

RIBEYE* GF 16oz

ENHANCE YOUR STEAK

CRAB-STUFFED SHRIMP

Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc 16

OSCAR STYLE

Jumbo Lump Crab, Asparagus & Béarnaise 16

BACON & BLUE CHEESE TOPPING GF

11

DESSERTS

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust,
Fresh Strawberries

KEY LIME PIE

Graham Cracker Crust,
Raspberry Purée

BANANAS FOSTER BREAD PUDDING

Caramel Sauce & Vanilla Bean Ice Cream

FEATURED BEVERAGES

THE KNOCKOUT MARTINI 15

SMOKED ROSEMARY & ORANGE OLD FASHIONED 15



SULLIVAN'S
STEAKHOUSE®

◆ SIGNATURE ITEM
GF GLUTEN FREE
† CONTAINS NUTS

*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

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