

The background features large, stylized letters 'S' and 'U' in a dark red color. The 'S' is in the upper left, and the 'U' is in the lower left. A gold double-line rectangular border is centered on the page.

**PRIVATE DINING
DINNER MENU**

Please contact the Sales & Event Manager for menu pricing details and to book your event.

Vegetarian options available upon request.

sullivanssteakhouse.com/private-events



EVENTS TO SAVOR

Please contact the Sales & Event Manager for menu pricing details and to book your event.

Vegetarian options available upon request.

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ENJOY

Available During Dinner

\$83

per person

APPETIZERS

Host Selects One

CHEESESTEAK
EGGROLLS

SPICY SHRIMP
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

*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.

ENTRÉES

Host Selects Three

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

BROILED SALMON*

HERB BRICK CHICKEN

Upgrade +\$30 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

**FAMILY-STYLE
SIDE DISHES**

Host Selects Two

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE



SAVOR

Available During Dinner

\$93
per person

APPETIZERS

Host Selects Two

NUESKE'S PORK BELLY

JUMBO SHRIMP
COCKTAIL

SPICY SHRIMP
EGGROLLS

CHEESESTEAK
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

*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.

ENTRÉES

Host Selects Four

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

GEORGE'S BANK SEARED SEA SCALLOPS*

BROILED SALMON*

AHI TUNA STEAK*

HERB BRICK CHICKEN

Upgrade +\$30 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

CAJUN RIBEYE* 20 oz.

PAN-SEARED SEA BASS*
"Hong Kong Style"

FAMILY-STYLE SIDE DISHES

Host Selects Three

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

Host Selects Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

CRAVE

Available During Dinner



\$103
per person

APPETIZERS

Host Selects Three

NUESKE'S
PORK BELLY

JUMBO SHRIMP COCKTAIL

SPICY SHRIMP
EGGROLLS

CHEESESTEAK
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

SPINACH SALAD

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Host Selects Four

FILET MIGNON* 12 oz.

NEW YORK STRIP* 12 oz.

RIBEYE* 16 oz.

BROILED SALMON*

HERB BRICK CHICKEN

AHI TUNA STEAK*

GEORGE'S BANK SEARED SEA SCALLOPS*

PAN-SEARED SEA BASS* "Hong Kong Style"

CRAB-STUFFED SHRIMP

Upgrade +\$30 per order

BONE-IN RIBEYE COWBOY CUT* 22 oz.

Upgrade +\$40 per order

WAGYU BONE-IN STRIP* 18 oz.

FAMILY-STYLE SIDE DISHES

Host Selects Three

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

SWEET POTATO CASSEROLE

DESSERTS

Host Selects Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

BERRIES & CREAM

CHAMPION

Available During Dinner

\$155

per person

APPETIZERS

Host Selects Three

- NUESKE'S PORK BELLY
- JUMBO SHRIMP COCKTAIL
- SPICY SHRIMP EGGROLLS
- CHEESESTEAK EGGROLLS
- CRISPY SHANGHAI CALAMARI
- MINIATURE CRAB CAKES

STARTERS

Host Selects Three

- ICEBERG LETTUCE WEDGE
- CAESAR SALAD
- MARKET FRESH GREENS
- SPINACH SALAD
- CUP OF SHRIMP & LOBSTER BISQUE
- BLT SALAD

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Host Selects Four

- FILET MIGNON* 12 oz.
- BONE-IN RIBEYE COWBOY CUT* 22 oz.
- WAGYU BONE-IN STRIP* 18 oz.
- PORTERHOUSE*
- CAJUN RIBEYE*
- PAN-SEARED CHILEAN SEA BASS
"HONG KONG STYLE"*

ENHANCEMENTS

Guest Selects One

- CRAB-STUFFED SHRIMP
- TWO GEORGE'S BANK
SEARED SEA SCALLOPS*
- BACON & BLUE CHEESE TOPPING

FAMILY-STYLE SIDE DISHES

Host Selects Four

- CREAM-STYLE SPINACH
- SAUTÉED SPINACH
- SHAVED BRUSSELS SPROUTS
- FRESH ASPARAGUS
- WILD STEAKHOUSE MUSHROOMS
- GARLIC MASHED POTATOES
- WHITE CHEDDAR & BACON
AU GRATIN POTATOES
- THREE CHEESE MAC
- SWEET POTATO CASSEROLE

DESSERTS

Host Selects Three

- KEY LIME PIE
- NEW YORK-STYLE CHEESECAKE
- CRÈME BRÛLÉE
- BANANAS FOSTER BREAD PUDDING
- CHOCOLATE BLISS
- BERRIES & CREAM



HORS D'OEUVRES

BY THE PIECE

- CHEESESTEAK EGGROLL \$5.5
 - SPICY SHRIMP EGGROLL \$5.5
 - OYSTER ROCKEFELLER \$7
 - JUMBO SHRIMP COCKTAIL \$6
 - CHARBROILED OYSTER \$7
 - BEEF WELLINGTON BITE \$5.5
 - NUESKE'S PORK BELLY \$7
 - MINIATURE CRAB CAKE \$7
-

SLIDERS

- BEEF BURGER SLIDER* \$6
 - SHAVED STEAK SLIDER* \$6.5
 - CRAB CAKE SLIDER \$7.5
-

BEVERAGE PACKAGE

*Inquire with our Sales & Events
Manager for a customized
beverage package.*



ADDITIONS

ENHANCE YOUR ENTRÉE

- OSCAR STYLE
Jumbo Lump Crab, Asparagus, Béarnaise \$18
- CRAB-STUFFED SHRIMP \$19
- GARLIC SHRIMP \$13
- SINGLE LOBSTER TAIL 8oz. \$47
- BACON & BLUE CHEESE TOPPING \$13
- SIGNATURE BUTTERS
Cajun, Gorgonzola, Cabernet Goat Cheese, Porcini Mushroom Shallot \$5

WE KNOW YOUR SIP CODE

ANCHORAGE, AK 99501

BATON ROUGE, LA 70808

CHARLOTTE, NC 28203

DETROIT, MI 48226

INDIANAPOLIS, IN 46240

KING OF PRUSSIA, PA 19406

LEAWOOD, KS 66209

LITTLE ROCK, AR 72223

NAPERVILLE, IL 60540

OMAHA, NE 68102

PALM DESERT, CA 92260

PITTSBURGH, PA 15219

RALEIGH, NC 27603

TUCSON, AZ 85718

WILMINGTON, DE 19803