

STARTERS

CHEESESTEAK EGGROLLS \diamond

14

FRESH SEARED RARE AHI TUNA*

17

CRISPY SHANGHAI CALAMARI \diamond †

16.5

JUMBO SHRIMP COCKTAIL *GF*

17

LUMP CRAB CAKE

17.5

BUSINESS LUNCH

CHOOSE ONE FROM EACH SECTION 19.5



- STARTER -

ICEBERG LETTUCE WEDGE *GF* \diamond

CAESAR SALAD

MARKET FRESH GREENS *GF*

SHRIMP & LOBSTER BISQUE

- ENTRÉE -

DELMONICO STEAK* *GF*

8 oz

HERB BRICK CHICKEN *GF*

Garlic Fingerling Potatoes, Cherry Peppers & Balsamic Cipollini Onions

SIMPLY BROILED SALMON* *GF*

- SIDE -

PARMESAN FRIES

GARLIC HORSERADISH MASHED POTATOES *GF*

THIN GREEN BEANS *GF*

FRESH SAUTÉED SPINACH *GF*

SOUPS & GREENS

Add a cup of Soup to any Salad 4

ICEBERG LETTUCE WEDGE *GF* \diamond

Vine Ripe Tomatoes, Crumbled Blue Cheese & Blue Cheese Dressing 8.5

MARKET FRESH GREENS *GF*

Cherry Tomatoes, Radish, Shaved Gruyère & Shallot-Dijon Vinaigrette 8.5

CAESAR SALAD

Crisp Romaine Leaves, Parmesan, Toasted Crouton & Creamy Caesar Dressing 9

TABLESIDE BLT SALAD *GF* \diamond

Arugula, Vine Ripe Tomatoes, Crisp Bacon, Blue Cheese & Sweet Basil Vinaigrette 9

STEAKHOUSE SALAD* *GF* \diamond

Broiled Sliced Strip Steak, Deviled Egg, Mixed Greens, Avocado, Bacon, Parmesan, Crumbled Blue Cheese & Lemon-Horseradish Dressing 16.5

CHOPPED CHICKEN COBB *GF* †

Broiled Chicken Breast, Mixed Greens, Applewood Bacon, Eggs, Onions, Tomatoes, Avocado, Shredded White Cheddar, Almonds, Crumbled Blue Cheese & Sweet Basil Dressing 14

CHARCUTERIE CHOPPED SALAD

Pepperoni, Salami, Romaine, Carrots, Celery, Cucumbers, Olives, Egg & Blue Cheese Vinaigrette 13

AHI TUNA PONZU BOWL*

Spinach, Quinoa, Carrots, Red Cabbage, Mango, Avocado, Cucumbers, Tomatoes & Asian Dressing 17.5

FRENCH ONION SOUP

Gruyère, Swiss & Parmesan 9

SHRIMP & LOBSTER BISQUE

Bowl 10.5 | Cup 9

LUNCH ENTRÉES

Add a Wedge, Market Greens, Caesar Salad or a cup of Soup to any Entrée 4

Our signature steaks are available upon request

HERB BRICK CHICKEN *GF*

Garlic Fingerling Potatoes, Cherry Peppers & Balsamic Cipollini Onions 21

AHI TUNA FILLET MIGNON* *GF* \diamond

Edamame, Orange Segments, Bean Sprouts, Shiitake Mushrooms, Sesame-Ginger Vinaigrette 26

IPA BATTERED

SHRIMP & CHIPS

Roasted Garlic Tartar Sauce, Fries & Charred Lemon 15

FILET MIGNON*

Garlic Horseradish Mashed Potatoes, Thin Green Beans & Bordelaise 6 oz 22 | 8 oz 32

STEAK FRITES*

Gorgonzola Garlic Butter, Roasted Garlic & Fries 20

SIGNATURE LUMP CRAB CAKES \diamond

Mustard Beurre Blanc Sauce, Cabbage Slaw & Fries 29.5

SANDWICHES & MORE

Add a Wedge, Market Greens, Caesar Salad, or a cup of Soup to any Entrée 4

NAPA VALLEY CHICKEN SALAD †

Truffled Chicken Salad, Roasted Hazelnuts, Grapes, Toasted Challah Bread, Mixed Greens Salad & Fries 14

SHAVED STEAK FRENCH DIP*

Horseradish Sauce, Au Jus & Fries 17

BENKO BURGER* \diamond

Prime Aged Beef, Cheddar, Arugula, Sweet Pickle Dressing, Tomato Jam, Brioche Bun & Fries 14

AHI TUNA BURGER*

Ahi Tuna, Arugula, English Cucumbers, Avocado, Spicy Aioli, Brioche Bun & Fries 17.5

TWO MARTINI LUNCH

VESPER MARTINI

Plymouth Gin, ABSOLUT Vodka, Lillet Blanc

20-STIR MARTINI

Elyx Vodka, Dry Vermouth

WINES BY THE GLASS

WHITE

Tommasi Pinot Grigio
Rayburn Chardonnay

RED

Siduri Pinot Noir
Joseph Carr Cabernet Sauvignon

SULLIVAN'S
STEAKHOUSE

\diamond 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.