

PRIVATE DINING

CRAVE

\$95 per person (Coffee Service Included)

APPETIZERS FAMILY-STYLE

Select Three

- JUMBO SHRIMP COCKTAIL *GF*
- CRISPY SHANGHAI CALAMARI †
- CHEESESTEAK EGGROLLS
- MINIATURE CRABCAKES
- FILET WELLINGTON BITES
- GOAT CHEESE STUFFED DATES † *GF*
- TOMATO BRUSCHETTA

STARTERS

Select Three

- ICEBERG LETTUCE WEDGE *GF*
- CAESAR SALAD
- MARKET FRESH GREENS
- SHRIMP & LOBSTER BISQUE (CUP)
- BLT SALAD *GF*

ENTRÉES

Select Four

- FILET MIGNON* 8 oz / 12 oz *GF*
- NEW YORK STRIP* 12 oz *GF*
- RIBEYE* 16 oz *GF*
- BONE-IN RIBEYE COWBOY CUT* 22 oz *GF*
- SIMPLY PREPARED SALMON* *GF*
- HERB BRICK CHICKEN *GF*
- AHI TUNA FILLET MIGNON*
- PAN-SEARED ALASKAN HALIBUT*
"HONG KONG STYLE"
- LONG-BONE BERKSHIRE PORK CHOP

STEAK UPGRADES

Per Order

- DRY-AGED LONG-BONE RIBEYE* 26 oz *GF* 25
- WAGYU BONE-IN STRIP* 16 oz *GF* 25

SIDE DISHES FAMILY-STYLE

Select Three

- GARLIC HORSERADISH
MASHED POTATOES *GF*
- WHITE CHEDDAR & BACON
AU GRATIN POTATOES
- THREE CHEESE MAC
- FRESH ASPARAGUS *GF*
- CREAM STYLE SPINACH *GF*
- WILD STEAKHOUSE
MUSHROOMS

DESSERTS

Select Two

- NEW YORK-STYLE
CHEESECAKE
- KEY LIME PIE
- NUTELLA CRÈME BRÛLÉE †
- BANANAS FOSTER
BREAD PUDDING
- FLOURLESS CHOCOLATE TORTE *GF*

SULLIVAN'S
STEAKHOUSE

† CONTAINS NUTS *GF* GLUTEN FREE

*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.

PRIVATE DINING

SAVOR

\$85 per person (Coffee Service Included)

APPETIZERS
FAMILY-STYLE

Select Two

JUMBO SHRIMP COCKTAIL GF

TOMATO BRUSCHETTA

CRISPY SHANGHAI CALAMARI †

CHEESESTEAK EGGROLLS

FILET WELLINGTON BITES

GOAT CHEESE STUFFED DATES † GF

STARTERS

Select Two

ICEBERG LETTUCE WEDGE GF

CAESAR SALAD

MARKET FRESH GREENS

SHRIMP & LOBSTER BISQUE (CUP)

ENTRÉES

Select Four

FILET MIGNON* 8 oz GF

NEW YORK STRIP* 12 oz GF

RIBEYE* 16 oz GF

SIMPLY PREPARED SALMON* GF

HERB BRICK CHICKEN GF

AHI TUNA FILLET MIGNON*

LONG-BONE BERKSHIRE PORK CHOP

STEAK UPGRADES

Per Order

BONE-IN KC STRIP* 18 oz GF 10

BONE-IN RIBEYE COWBOY CUT* 22 oz GF 10

SIDE DISHES
FAMILY-STYLE

Select Two

GARLIC HORSERADISH
MASHED POTATOES GF

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

FRESH ASPARAGUS GF

CREAM STYLE SPINACH GF

WILD STEAKHOUSE
MUSHROOMS

DESSERTS

Select Two

NEW YORK-STYLE
CHEESECAKE

KEY LIME PIE

NUTELLA CRÈME BRÛLÉE †

BANANAS FOSTER
BREAD PUDDING

FLOURLESS CHOCOLATE TORTE GF

SULLIVAN'S
STEAKHOUSE

† CONTAINS NUTS GF GLUTEN FREE

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PRIVATE DINING

ENJOY

\$75 per person with appetizer | \$67 per person without appetizer
(Coffee Service Included)

APPETIZERS FAMILY-STYLE

Select One

CRISPY SHANGHAI CALAMARI †
CHEESESTEAK EGGROLLS

STARTERS

Select Two

ICEBERG LETTUCE WEDGE ^{GF}
CAESAR SALAD
MARKET FRESH GREENS
SHRIMP & LOBSTER BISQUE (CUP)

ENTRÉES

Select Three

FILET MIGNON* 8 oz ^{GF}
NEW YORK STRIP* 12 oz ^{GF}
SIMPLY PREPARED SALMON* ^{GF}
HERB BRICK CHICKEN ^{GF}
LONG-BONE BERKSHIRE PORK CHOP

SIDE DISHES FAMILY-STYLE

Select Two

GARLIC HORSERADISH
MASHED POTATOES ^{GF}
WHITE CHEDDAR & BACON
AU GRATIN POTATOES
THREE CHEESE MAC
FRESH ASPARAGUS ^{GF}
CREAM STYLE SPINACH ^{GF}
WILD STEAKHOUSE
MUSHROOMS

DESSERTS

Select Two

NEW YORK-STYLE
CHEESECAKE
KEY LIME PIE
NUTELLA CRÈME BRÛLÉE †
BANANAS FOSTER
BREAD PUDDING
FLOURLESS CHOCOLATE TORTE ^{GF}

SULLIVAN'S
STEAKHOUSE

† CONTAINS NUTS ^{GF} GLUTEN FREE

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PRIVATE DINING

MENU ADDITIONS

Enhance your menu with these select additions for a completely customized Private Dining experience.

CHILLED SEAFOOD SAMPLER*

Serves 4

BUTTERS

Priced per Order

PAIRINGS

Priced per Order

ADDITIONAL SIDES

Priced per Order

COCKTAIL SHRIMP, ALASKAN KING CRAB & FRESH ALASKAN OYSTERS ON THE HALF SHELL *MP*

CABERNET GOAT CHEESE 3 *GF*

GORGONZOLA GARLIC 3 *GF*

CAJUN 3 *GF*

OSCAR STYLE 11

Lump Crab, Asparagus & Béarnaise

ALASKAN KING CRAB LEGS 20 *GF*
1/2 pound

SPLIT LOBSTER TAIL 20
7 oz

SALT CRUSTED IDAHO BAKED POTATO 7.5 *GF*

WHITE CHEDDAR & BACON
AU GRATIN POTATO 10

THREE CHEESE MAC 10

FRESH ASPARAGUS 11 *GF*

BRUSSEL SPROUTS 8.5 *GF †*

WILD STEAKHOUSE MUSHROOMS 9.5

CREAMED STYLE SPINACH 9.5 *GF*

FRESH BROCCOLI 9 *GF*

SULLIVAN'S
STEAKHOUSE

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