

STARTERS

New **NUESKE'S® PORK BELLY**
Smoked Aged Pork Belly Medallions, Gala Apple Relish, Lemon, Pinot Noir Emulsion 15

New **SPICY SHRIMP EGGROLLS**
Shrimp, Napa Cabbage, Sriracha Sauce 14

CHEESESTEAK EGGROLLS ♦
Filet Mignon, Sweet & Spicy Chili Sauce, Honey Mustard 14

FRESH SEARED AHI TUNA*
Pickled Ginger & Spicy Mustard Sauce 17

CRISPY SHANGHAI CALAMARI ♦ †
Calamari from Point Judith, RI, Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 16.5

LUMP CRAB CAKE
Abundant Lump Crab Meat, Cabbage Slaw & Roasted Garlic Tartar Sauce 17.5

JUMBO SHRIMP COCKTAIL GF
Five Jumbo Shrimp, Cocktail Sauce, Louie Sauce & Lemon 17

OYSTERS ON THE HALF SHELL*
Cocktail Sauce, Horseradish & Saltines 17.5

SOUPS & GREENS

FRENCH ONION SOUP
Gruyère, Swiss & Parmesan 9

SHRIMP & LOBSTER BISQUE
Shrimp, Lobster, Sherry & Cream
Bowl 10.5 | *Cup* 9

MARKET FRESH GREENS GF
Cherry Tomatoes, Radish, Shaved Gruyère & Shallot-Dijon Vinaigrette 8.5

ICEBERG LETTUCE WEDGE GF ♦
Vine-Ripened Tomatoes, Blue Cheese Crumbles & Blue Cheese Dressing, 8.5
Add Premium Center Cut Bacon 2

CAESAR SALAD
Heart of Romaine, Shaved Parmesan, Toasted Crouton, Creamy Caesar Dressing 9
Add Salmon 10 | *Add Chicken* 8 | *Add Steak* 10

TABLESIDE BLT SALAD GF ♦
Prepared Tableside Arugula, Vine-Ripened Tomatoes, Premium Center Cut Bacon, Blue Cheese & Sweet Basil Vinaigrette 9

STEAKHOUSE SALAD* GF
Broiled Sliced Strip Steak, Deviled Egg, Mixed Greens, Avocado, Bacon, Parmesan, Blue Cheese & Lemon-Horseradish Dressing 27

ADD A CAESAR, WEDGE OR MARKET GREENS SALAD TO ANY ENTRÉE 4

BONE-IN CUTS

BONE-IN FILET* GF
14 oz 65

BONE-IN RIBEYE COWBOY CUT* GF
22 oz 49

LONG-BONE BERKSHIRE PORK CHOP* GF
Heritage Farms Pork Chop, IA, Chipotle Peach Salsa 16 oz 39

ROASTED RACK OF LAMB* GF
Thomas Farms, Grain Mustard-Rosemary Glaze 44

BONE-IN KC STRIP* GF
18 oz 48



SULLIVAN'S SIGNATURES

WAGYU BONE-IN STRIP* GF
Snake River Farms, ID 16 oz 69

DRY-AGED LONG-BONE RIBEYE* GF
35-Day Dry Aged 26 oz 59

New **USDA PRIME PORTERHOUSE*** GF
28 oz 79

HOUSE-CUT STEAKS

FILET MIGNON* GF
8 oz 39 | 12 oz 45.5

RIBEYE* GF
16 oz 45.5

NEW YORK STRIP* GF
12 oz 40.5

ENHANCE YOUR STEAK

BROILED LOBSTER TAIL 6-7 oz GF 25

OSCAR STYLE
Lump Crab, Asparagus & Béarnaise 11

BACON & BLUE CHEESE TOPPING GF 11

GARLIC SHRIMP GF 10

BRANDY & HERB BLEND 5

SIGNATURE BUTTERS GF
Cajun, Gorgonzola Garlic, Cabernet Goat Cheese 3

COMPLIMENTARY SAUCE OF CHOICE
Béarnaise, Bourbon Peppercorn, Bordelaise or Sullivan's Signature Steak Sauce

The SURE THING

THREE COURSE
PRIX FIXE MENU
46

Ask Server for Selections

Fresh SEAFOOD & CHICKEN

New **GEORGE'S BAY SEARED SEA SCALLOPS**
Truffle Chive Vinaigrette, Charred Lemon, Microgreens 39

AHI TUNA STEAK* 8 oz GF ♦
Edamame, Tomato Medley, Orange Segments & Wasabi Vinaigrette 37.5

SEASONAL SALMON*
Sweet Corn Broth, Bay of Fundy Salmon, Fresh Corn, Fingerling Potatoes 28.5

PAN-SEARED CHILEAN SEA BASS*
"HONG KONG STYLE"
MSC Certified Sea Bass, Baby Bok Choy & Sherry-Soy Glaze 42

FRESH FISH OF THE DAY*
Your server can tell you what's fresh today and where it was caught MP

WILD CAUGHT ALASKAN KING CRAB LEGS GF
1 lb. Steamed, Melted Butter & Lemon 51

1 POUND LOBSTER TAIL GF
Simply Broiled, Carved Tableside & Served with Drawn Butter 61

HERB BRICK CHICKEN GF
Fingerling Potatoes, Cherry Peppers & Balsamic Cipollini Onions 29.5

SIDE DISHES

BRUSSELS SPROUTS GF †
Bacon, Hazelnuts & Beurre Blanc 9.5

SPAGHETTI SQUASH GF †
Parmesan, Cream, Almonds 10

FRESH ASPARAGUS GF 11
Sun-Dried Tomato Hollandaise

CREAM-STYLE SPINACH GF 9.5

CREAMED CORN, FRESHLY SHUCKED 9

FRESH BABY SPINACH GF
Slightly Wilted, Garlic Oil, Red Pepper Flakes 9

WILD STEAKHOUSE MUSHROOMS 10

FRESH BROCCOLI GF
Hollandaise Sauce 9.5

SIZZLING FINGERLING POTATOES
Gorgonzola Garlic Butter 9

GARLIC HORSERADISH MASHED POTATOES GF 9

SALT-CRUSTED IDAHO BAKED POTATO GF 8

WHITE CHEDDAR & BACON AU GRATIN POTATOES 11

THREE CHEESE MAC 11

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.