

# RESTAURANT WEEK

AT SULLIVAN'S



DINNER **\$35**

Per Guest Plus Beverages, Tax & Gratuity

JULY 26 - AUGUST 4, 2019

## STARTERS

### CAESAR SALAD

Crisp Romaine Leaves, Parmesan,  
Creamy Caesar Dressing & Fresh Croutons

### ICEBERG LETTUCE WEDGE *GF* ♦

Vine Ripe Tomato, Crumbled Blue Cheese  
& Blue Cheese Dressing

### MARKET FRESH GREENS *GF*

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

### SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry & Cream

## ENTRÉES

*All entrées are served with Garlic Horseradish  
Mashed Potatoes & Chef's Local Vegetable Selection*

### HAND-CUT FILET MIGNON\* *GF*

6 oz

### NEW YORK STRIP\* *GF*

12 oz

### HERB BRICK CHICKEN *GF*

### SIMPLY BROILED SALMON\* *GF*

Citrus Basil Butter

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### UPGRADE YOUR ENTRÉE

+ 20

### BONE-IN FILET\* *GF* 14 oz

### BONE-IN KC STRIP\* *GF* 18 oz

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## DESSERTS

### NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust & Fresh Strawberries

### BANANAS FOSTER BREAD PUDDING ♦

Vanilla Bean Ice Cream & Caramel Sauce

### ICE CREAM

Chef's Daily Tastes

## FEATURED BEVERAGES

### THE KNOCKOUT MARTINI 13

### SPICED OLD FASHIONED 13

### SULLIVAN'S RED BLEND 16 gls / 58 btl

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### ENHANCE YOUR STEAK

#### PAIRING

### OSCAR STYLE

Lump Crab,  
Asparagus & Béarnaise 11

### SIGNATURE BUTTERS

Cajun, Gorgonzola Garlic,  
Cabernet Goat Cheese 3 *GF*

### SIGNATURE SAUCES

Béarnaise, Bourbon Peppercorn,  
Bordelaise or Sullivan's  
Signature Steak Sauce

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### *Signature* SIDE DISHES

7

### CREAM STYLE SPINACH *GF*

### WILD STEAKHOUSE MUSHROOMS

### SALT-CRUSTED IDAHO BAKED POTATO *GF*

### BROCCOLI HOLLANDAISE *GF*

**SULLIVAN'S**  
STEAKHOUSE

♦ SIGNATURE ITEM

*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.

BAL 0819