

RESTAURANT WEEK

AT SULLIVAN'S



DINNER \$40

Per Guest Plus Beverages, Tax & Gratuity

September 13-22, 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*

RIBEYE* *GF* 16 oz

HERB BRICK CHICKEN *GF*

SIMPLY PREPARED FRESH FISH* *GF*

Citrus Basil Butter

UPGRADE YOUR ENTRÉE

+ 20

BONE-IN FILET* *GF* 14 oz

BONE-IN KC STRIP* *GF* 18 oz

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.

OMAHA 9.19