

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 CHILEAN SEA BASS\*  
"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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