

Love at First Bite

3-COURSE PRIX FIXE MENU **\$79** PER GUEST *PLUS TAX & GRATUITY*

STARTER

Select One

CAESAR SALAD

Heart of Romaine, Shaved Parmesan,
Toasted Crouton, Creamy Caesar Dressing

ICEBERG LETTUCE WEDGE *GF*

Vine-Ripened Tomatoes, Crumbled Blue
Cheese & Blue Cheese Dressing

SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry & Cream

À LA CARTE

CHEESESTEAK EGGROLLS *GF* +15

CRISPY SHANGHAI CALAMARI *GF* +17

NUESKE'S® PORK BELLY +15

SIDE DISHES

Select One

FRESH BROCCOLI *GF*

Hollandaise Sauce

GARLIC MASHED POTATOES *GF*

BRUSSELS SPROUTS *GF*

Bacon & Caramelized Onions

WILD STEAKHOUSE MUSHROOMS

FRESH ASPARAGUS *GF*

Parmesan & Red Wine Vinaigrette

CREAM-STYLE SPINACH *GF*

ENTRÉE

Select One

FILET MIGNON* 8 oz *GF*

RIBEYE* 16 oz *GF*

PRIME NEW YORK STRIP* 12 oz *GF*

HERB BRICK CHICKEN *GF*

Garlic Mashed Potatoes, Sliced Cherry
Peppers & Balsamic Cipollini Onions

SIMPLY PREPARED FRESH FISH* *GF*

Ask Your Server About Today's Seasonal Selection

BONE-IN SELECTION

+20

WAGYU BONE-IN STRIP* 18 oz *GF*

DRY-AGED LONG-BONE RIBEYE* 28 oz *GF*

ENHANCE YOUR STEAK

ALASKAN KING CRAB LEGS *GF* +33

LOBSTER TAIL +32

OSCAR STYLE +13

Jumbo Lump Crab, Asparagus & Béarnaise

SIGNATURE BUTTERS *GF* +4

Cajun, Gorgonzola

COMPLIMENTARY SAUCE OF CHOICE

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

HOUSE-MADE DESSERTS

Select One

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust & Fresh Strawberries

KEY LIME PIE

Raspberry Purée

SULLIVAN'S
STEAKHOUSE

GF 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.



SULLIVAN'S
STEAKHOUSE