



## RESTAURANT WEEK DINNER MENU

### FEATURED BEVERAGES

The Knockout Martini | 12

Blood & Sand | 12

Sullivan's Red Blend | 15 gls / 58btl

### STARTERS

Caesar Salad | *Crisp Romaine Leaves, Parmesan, Creamy Caesar Dressing & Fresh Croutons*

Iceberg Lettuce Wedge | *Vine Ripe Tomato, Crumbled Blue Cheese & Blue Cheese Dressing (GF)*

Market Fresh Greens | *Mixed Greens, Fresh Seasonal Vegetables & Vinaigrette (GF)*

Shrimp & Lobster Bisque | *Shrimp, Lobster, Sherry & Cream*

### ENTRÉE SELECTIONS

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

Hand-cut Filet Mignon\* | 8oz (GF)

New York Strip\* | 12oz (GF)

Roasted Balsamic Chicken

Simply Prepared Fish\* (GF)

### UPGRADE YOUR ENTRÉE

**+20**

Bone-In Filet\* | 14oz (GF)

Bone-In KC Strip\* | 18 oz (GF)

### SIGNATURE SIDE DISHES

Cream Style Spinach (GF), Wild Steakhouse Mushrooms, Baked Potato (GF), Garlic Horseradish Mashed Potatoes (GF) or Broccoli Hollandaise (GF) | 7



**COMPLIMENTARY SAUCE OF YOUR CHOICE**

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

**PAIRINGS**

Oscar Style: Lump Crab, Asparagus & Béarnaise | 11

**SIGNATURE BUTTERS**

Cajun, Gorgonzola Garlic, Cabernet Goat Cheese | 3

**DESSERTS**

New York-Style Cheesecake | *Graham Cracker Crust & Fresh Strawberries*

Bananas Foster Bread Pudding | *Vanilla Ice Cream & Caramel Sauce*

Ice Cream or Sorbet | *Chef's Daily Tastes*

**|\$33 Per Guest Plus Beverages, Tax & Gratuity|**