

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 Ripe Tomatoes, Crumbled Blue Cheese
& Blue Cheese Dressing

SHRIMP & LOBSTER BISQUE
Shrimp, Lobster, Sherry & Cream

UPGRADE YOUR STARTER TO A SEAFOOD SAMPLER

Serves 2

4 Jumbo Shrimp, 2 Oysters on the Half Shell, Seared Rare Ahi Tuna, Cucumber Noodles **+16**

ENTRÉE

Select One

FILET MIGNON* *GF*
8 oz

TWIN LUMP CRAB CAKES
Cabbage Slaw & Roasted Garlic Tartar Sauce

**LONG-BONE BERKSHIRE
PORK CHOP*** 12 oz *GF*
Chipotle Peach Salsa

**CRAB & BASIL
STUFFED SHRIMP**

NEW YORK STRIP* *GF*
12 oz

SIMPLY PREPARED SALMON *GF*
Beurre Blanc Sauce

RIBEYE* *GF*
16 oz

ROASTED BALSAMIC CHICKEN
Wild Mushroom Couscous & Cipollini Onions

UPGRADES

+15

BONE-IN FILET* *GF* 14 oz

BONE-IN KC STRIP* *GF* 18 oz

WILD CAUGHT KING CRAB LEGS *GF*

1 POUND LOBSTER TAIL *GF*

Simply Broiled, Carved Tableside & Served with Drawn Butter

ENHANCEMENTS

SEARED HUDSON VALLEY FOIE GRAS +16

OSCAR STYLE +11

Lump Crab, Asparagus & Béarnaise

**NUESKE'S SLAB BACON
AND BLUE CHEESE** *GF* +12

FEATURED WINE

HANDS OF TIME - STAG'S LEAP WINE CELLARS

Red Blend

99 Bottle

SIDE DISHES

Select One

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

**GARLIC HORSERADISH
MASHED POTATOES** *GF*

GRILLED ASPARAGUS *GF*

CREAM STYLE SPINACH *GF*

WILD STEAKHOUSE MUSHROOMS

FRESH BROCOLLI *GF*

Hollandaise Sauce

LOBSTER MASHED POTATOES +8

LOBSTER MACARONI & CHEESE +8

HOUSE-MADE DESSERTS

Select One

**NEW YORK-STYLE
CHEESECAKE**
Graham Cracker Crust & Fresh Strawberries

**BANANAS FOSTER
BREAD PUDDING** *GF*
Caramel Sauce & Vanilla Bean Ice Cream

KEY LIME PIE
Raspberry Sauce

UPGRADE TO A CHOCOLATE MELTDOWN *GF*

Serves 2

Tablesides Presentation. Hot Chocolate Sauce and Ganache Dome reveal a Flourless Chocolate Tarte, Chocolate Mousse & Fresh Raspberries **+3**

SULLIVAN'S
STEAKHOUSE

◆ SIGNATURE ITEM
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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.

The image features a repeating Art Deco pattern of stylized, overlapping arches in a light beige color against a dark charcoal background. A central rectangular box with a thin beige border contains the text 'SULLIVAN'S STEAKHOUSE'.

SULLIVAN'S
STEAKHOUSE