

# SULLIVAN'S STEAKHOUSE

## RESTAURANT WEEK

**\$55**

Per Guest Plus Beverages,  
Tax & Gratuity

**MAY 17-26, 2024**

### STARTERS

#### CAESAR SALAD

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

#### ICEBURG LETTUCE WEDGE *GF*

Vine-Ripened Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing

#### MARKET FRESH GREENS *GF*

Cherry Tomatoes, Radish, Shaved Gruyère Cheese, Shallot-Dijon Vinaigrette

#### SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry, Cream

### ENTRÉES

#### FILET MIGNON\* *GF* 6oz

Garlic Mashed Potatoes, Bordelaise

#### BROILED SALMON\* *GF*

Lemon Beurre Blanc, Asparagus

#### PRIME NEW YORK STRIP\* 8oz

Garlic Mashed Potatoes, Bourbon Peppercorn Sauce

#### HERB BRICK CHICKEN *GF*

Garlic Mashed Potatoes, Sliced Cherry Peppers, Balsamic Cippolini Onions

### INDULGE

16

#### FILET MIGNON\* *GF* 8oz

#### PRIME NEW YORK STRIP\* *GF* 12oz

### ENHANCE YOUR STEAK

#### CRAB-STUFFED SHRIMP

Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc 19

#### OSCAR STYLE

Jumbo Lump Crab, Asparagus & Béarnaise 18

#### BACON & BLUE CHEESE TOPPING *GF* 13

### DESSERTS

#### NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust,  
Fresh Strawberries

#### KEY LIME PIE

Graham Cracker Crust,  
Raspberry Purée

#### BANANAS FOSTER BREAD PUDDING

Caramel Sauce & Vanilla Bean Ice Cream

### FEATURED BEVERAGES

#### THE KNOCKOUT MARTINI 15

#### SMOKED ROSEMARY & ORANGE OLD FASHIONED 15



**SULLIVAN'S**  
STEAKHOUSE®

◆ SIGNATURE ITEM  
GF GLUTEN FREE  
† CONTAINS NUTS

\*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.

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