

# PREMIUM

## SIGNATURE SELECTIONS

### FOR THE TABLE

#### CAVIAR SERVICE

30g Royal Osetra Caviar, Buckwheat Blinis, Capers, Crème Fraîche, Fresh Chives, Egg & Red Onion \$110

### STARTER

#### WAGYU CARPACCIO\* *PREPARED TABLESIDE*

Thinly Sliced, Raw Wagyu Filet Mignon from Snake River Farms, ID, Arugula, Balsamic Glaze, Extra Virgin Olive Oil \$37

### ENTRÉES

#### DOUBLE BONE-IN PORK CHOP

Maple Apple Cider Double Bone-In Pork Chop, Roasted Brussels Sprouts, Crispy Shallots \$51

#### DRY-AGED NEW YORK STRIP\*

14 oz, 28-Day Dry-Aged \$66

#### CREAMY TABASCO SHRIMP

Jumbo Shrimp, Shallots, Garlic, Angel Hair Pasta, Tabasco & White Wine Cream Sauce, Toasted Garlic Bread \$49

#### NORTH ATLANTIC WHOLE LOBSTER

8 oz Lobster Tail, Lobster Claws, Crispy Spinach, Drawn Butter \$69

### SOMMELIER WINE FEATURES

DOMENICA PINOT GRIGIO, ITALY \$70 Bottle

TENUTA ROCCA BARBERA D'ALBA, ITALY \$125 Bottle

DUCKHORN CABERNET SAUVIGNON, NAPA VALLEY \$120 Bottle

SULLIVAN'S  
STEAKHOUSE®

\*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.