

SULLIVAN'S STEAKHOUSE

DEVOUR INDY RESTAURANT WEEK

\$50

Per Guest Plus Beverages,
Tax & Gratuity

JANUARY 19–
FEBRUARY 1, 2026

STARTERS

CAESAR SALAD

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

MARKET FRESH GREENS *GF*

Heirloom Cherry Tomatoes, Gruyère, Shallot-Dijon Vinaigrette

SHRIMP & LOBSTER BISQUE

Velvety Blend of Shrimp, Lobster, Sherry & Cream,
Topped with Lobster & Shrimp

ENTRÉES

FILET MIGNON* *GF* 6oz

Garlic Mashed Potatoes, Bordelaise

SIMPLY BROILED SALMON* *GF*

Seasoned Perfectly, Sautéed Spinach

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

RIBEYE* *GF* 16oz

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*

Nueske's Thick-Cut Pork Belly, Melted Blue Cheese 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 16

SMOKED ROSEMARY & ORANGE OLD FASHIONED 18



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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