

# SULLIVAN'S STEAKHOUSE

ARIZONA RESTAURANT WEEK

**\$55**

Per Guest Plus Beverages,  
Tax & Gratuity

**MAY 15-24, 2026**

## APPETIZER

### CHEESESTEAK EGGROLL

Filet Mignon, Sweet & Spicy Chili Sauce, Honey Mustard

## STARTERS

### CAESAR SALAD

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

### MARKET FRESH GREENS <sup>GF</sup>

Heirloom Cherry Tomatoes, Gruyère, Shallot-Dijon Vinaigrette

### SHRIMP & LOBSTER BISQUE

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

## ENTRÉES

### FILET MIGNON\* <sup>GF</sup> 6oz

Garlic Mashed Potatoes, Bordelaise

### SIMPLY BROILED SALMON\* <sup>GF</sup>

Seasoned Perfectly, Sautéed Spinach

### PRIME NEW YORK STRIP\* 8oz

Garlic Mashed Potatoes, Bourbon Peppercorn Sauce

### HERB BRICK CHICKEN <sup>GF</sup>

Garlic Mashed Potatoes, Sliced Cherry Peppers, Balsamic Cippolini Onions

## INDULGE

16

### FILET MIGNON\* <sup>GF</sup> 8oz

### PRIME NEW YORK STRIP\* <sup>GF</sup> 12oz

### RIBEYE\* <sup>GF</sup> 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 <sup>GF</sup>

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.

AZ-RW0526