

**PRIVATE DINING
DINNER MENU**

Please contact the Sales & Event Manager for menu pricing details and to book your event.

Vegetarian options available upon request.

sullivanssteakhouse.com/private-events





EVENTS TO SAVOR

Please contact the Sales & Event Manager for
menu pricing details and to book your event.

Vegetarian options available upon request.

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ENJOY

Available During Dinner



\$87
per person

APPETIZERS

Host Selects One

CHEESESTEAK
EGGROLLS

SPICY SHRIMP
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Two

ICEBERG LETTUCE WEDGE
CAESAR SALAD*

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

*These items are served using raw or under-cooked 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.

ENTRÉES

Host Selects Three

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

FAROE ISLANDS SALMON*

HERB BRICK CHICKEN

Upgrade +\$30 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

FAMILY-STYLE SIDE DISHES

Host Selects Two

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

SAVOR

Available During Dinner



\$97
per person

APPETIZERS

Host Selects Two

NUESKE'S PORK BELLY

JUMBO SHRIMP
COCKTAIL

SPICY SHRIMP
EGGROLLS

CHEESESTEAK
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD*

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Host Selects Four

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

GEORGE'S BANK SEARED SEA SCALLOPS*

FAROE ISLANDS SALMON*

AHI TUNA STEAK*

HERB BRICK CHICKEN

Upgrade +\$30 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

CAJUN RIBEYE* 20 oz.

PAN-SEARED SEA BASS*
"Hong Kong Style"

FAMILY-STYLE SIDE DISHES

Host Selects Three

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

Host Selects Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

CRAVE

Available During Dinner



\$108
per person

APPETIZERS

Host Selects Three

NUESKE'S
PORK BELLY

JUMBO SHRIMP COCKTAIL

SPICY SHRIMP
EGGROLLS

CHEESESTEAK
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD*

MARKET FRESH GREENS

SPINACH SALAD

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Host Selects Four

FILET MIGNON* 12 oz.

NEW YORK STRIP* 12 oz.

RIBEYE* 16 oz.

FAROE ISLANDS SALMON*

HERB BRICK CHICKEN

AHI TUNA STEAK*

GEORGE'S BANK SEARED SEA SCALLOPS*

PAN-SEARED SEA BASS* *"Hong Kong Style"*

CRAB-STUFFED SHRIMP

Upgrade +\$30 per order

BONE-IN RIBEYE COWBOY CUT* 22 oz.

Upgrade +\$40 per order

WAGYU BONE-IN STRIP* 18 oz.

**FAMILY-STYLE
SIDE DISHES**

Host Selects Three

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

SWEET POTATO CASSEROLE

DESSERTS

Host Selects Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

CHAMPION

Available During Dinner



\$160
per person

APPETIZERS

Host Selects Three

NUESKE'S PORK BELLY
JUMBO SHRIMP COCKTAIL
SPICY SHRIMP EGGROLLS
CHEESESTEAK EGGROLLS

CRISPY SHANGHAI
CALAMARI

MINIATURE CRAB CAKES

STARTERS

Host Selects Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD*

MARKET FRESH GREENS

SPINACH SALAD

CUP OF SHRIMP
& LOBSTER BISQUE

BLT SALAD

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Host Selects Four

FILET MIGNON* 12 oz.
BONE-IN RIBEYE COWBOY CUT* 22 oz.
WAGYU BONE-IN STRIP* 18 oz.
PORTERHOUSE*
CAJUN RIBEYE*
PAN-SEARED CHILEAN SEA BASS
"HONG KONG STYLE"*

ENHANCEMENTS

Guest Selects One

CRAB-STUFFED SHRIMP
TWO GEORGE'S BANK
SEARED SEA SCALLOPS*
BACON & BLUE CHEESE TOPPING

FAMILY-STYLE SIDE DISHES

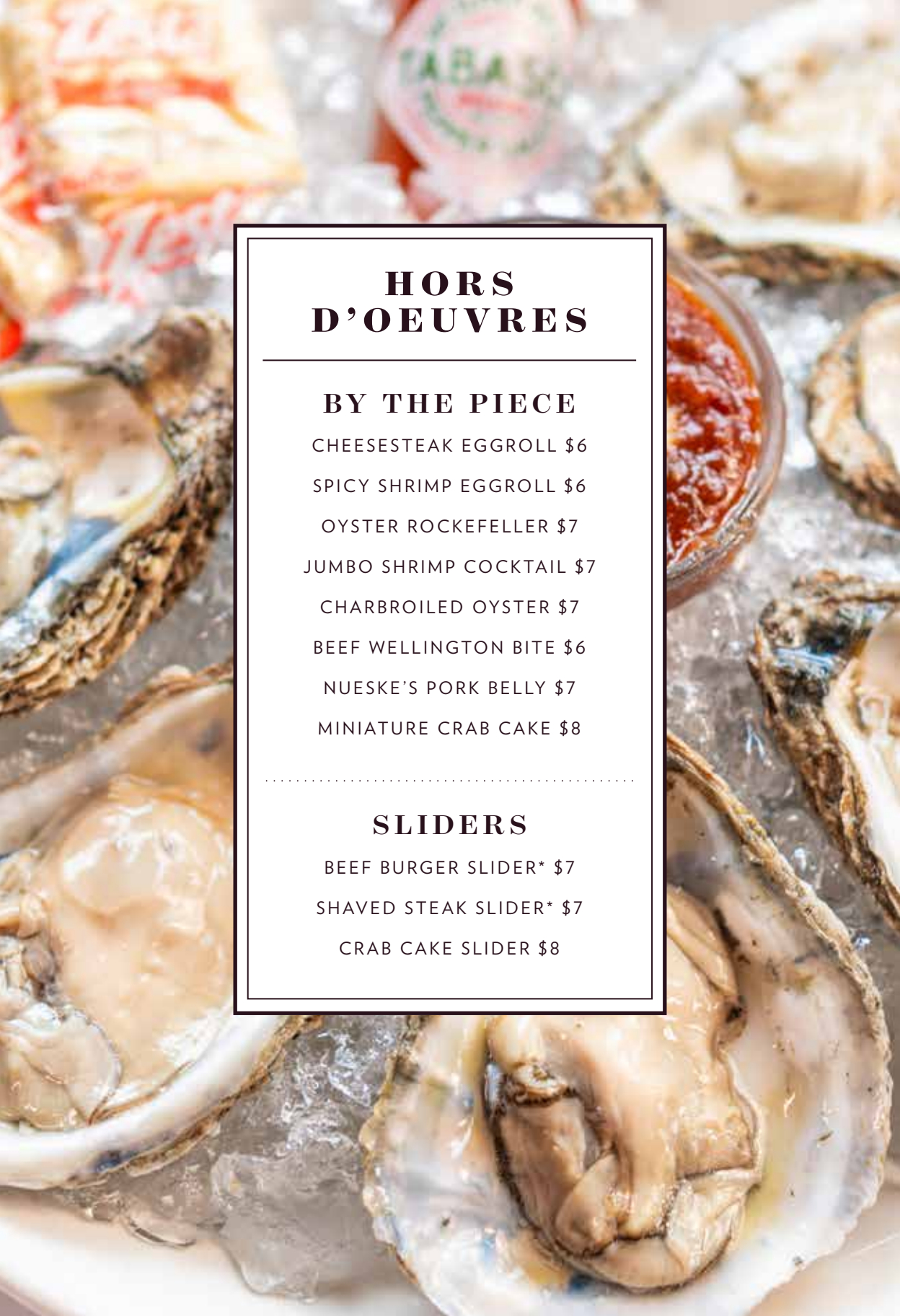
Host Selects Four

CREAM-STYLE SPINACH
SAUTÉED SPINACH
SHAVED BRUSSELS SPROUTS
FRESH ASPARAGUS
WILD STEAKHOUSE MUSHROOMS
GARLIC MASHED POTATOES
WHITE CHEDDAR & BACON
AU GRATIN POTATOES
THREE CHEESE MAC
SWEET POTATO CASSEROLE

DESSERTS

Host Selects Three

KEY LIME PIE
NEW YORK-STYLE CHEESECAKE
CRÈME BRÛLÉE
BANANAS FOSTER BREAD PUDDING
CHOCOLATE BLISS

A close-up photograph of several fresh oysters served on a bed of crushed ice. In the background, a cocktail umbrella with a red and white striped pattern is visible. A small glass bowl of red sauce is also present. The entire scene is framed by a white border with a thin black line inside.

HORS D'OEUVRES

BY THE PIECE

- CHEESESTEAK EGGROLL \$6
- SPICY SHRIMP EGGROLL \$6
- OYSTER ROCKEFELLER \$7
- JUMBO SHRIMP COCKTAIL \$7
- CHARBROILED OYSTER \$7
- BEEF WELLINGTON BITE \$6
- NUESKE'S PORK BELLY \$7
- MINIATURE CRAB CAKE \$8

SLIDERS

- BEEF BURGER SLIDER* \$7
- SHAVED STEAK SLIDER* \$7
- CRAB CAKE SLIDER \$8



ADDITIONS

ENHANCE YOUR ENTRÉE

OSCAR STYLE

Jumbo Lump Crab, Asparagus, Béarnaise \$18

CRAB-STUFFED SHRIMP \$19

GARLIC BUTTER SHRIMP \$15

SINGLE LOBSTER TAIL *8 oz.* MP

BACON & BLUE CHEESE TOPPING \$13

SIGNATURE BUTTERS

Cajun, Gorgonzola, Cabernet Goat Cheese, Porcini Mushroom Shallot \$5

WE KNOW YOUR SIP CODE

ANCHORAGE, AK 99501

BATON ROUGE, LA 70808

CHARLOTTE, NC 28203

DETROIT, MI 48226

INDIANAPOLIS, IN 46240

KING OF PRUSSIA, PA 19406

LEAWOOD, KS 66209

LITTLE ROCK, AR 72223

NAPERVILLE, IL 60540

OMAHA, NE 68102

PALM DESERT, CA 92260

RALEIGH, NC 27603

TUCSON, AZ 85718

WILMINGTON, DE 19803