



Small accommodates up to five people | Large accommodates up to ten people

STARTERS

JUMBO SHRIMP COCKTAIL

Cocktail Sauce,
Louie Sauce & Lemon
sm 67 | lg 126

SEARED AHI TUNA*

Cajun Spice Seared, Pickled
Ginger, Cucumber
sm 67 | lg 126

SPICY SHRIMP EGGROLLS

Shrimp, Sriracha Aioli,
Sweet & Spicy
Chili Sauce, Napa Slaw
sm 35 | lg 65

CHEESESTEAK EGGROLLS

Filet Mignon, Sweet & Spicy Chili
Sauce, Honey Mustard
sm 35 | lg 64

BEEF WELLINGTON BITES

Tender Puff Pastry filled with Filet
Mignon, Creamy Mushroom Duxelles,
Bourbon Peppercorn Sauce, Chives
sm 41 | lg 78

NUESKE'S® PORK BELLY

Smoked Aged Pork Belly
Medallions, Sweet Barbeque Glaze,
Tomato Relish
sm 55 | lg 100

GREENS

ICEBERG LETTUCE WEDGE

Vine-Ripened Tomatoes, Blue Cheese Crumbles,
Blue Cheese Dressing
sm 32 | lg 56

SPINACH SALAD

Baby Spinach, Red Onion, Heirloom Cherry Tomatoes,
Applewood Smoked Bacon,
Hard-Boiled Egg, Mushrooms, Bacon Vinaigrette
sm 34 | lg 60

STEAKHOUSE SALAD*

Choice of Prime Strip Steak or Garlic Shrimp,
Mixed Greens, Heirloom Cherry Tomatoes, Avocado,
Applewood Smoked Bacon, Deviled Egg, Parmesan,
Blue Cheese, Sweet Basil Vinaigrette
sm 71 | lg 126

CAESAR SALAD*

Chopped Heart of Romaine, Shaved Parmesan,
Toasted Croutons, Creamy Caesar Dressing
sm 32 | lg 56

MARKET FRESH GREENS

Heirloom Cherry Tomatoes, Gruyère,
Shallot-Dijon Vinaigrette
sm 32 | lg 56

ADD A PROTEIN TO ANY SALAD

Steak sm 68 | lg 125 Shrimp sm 57 | lg 88
Chicken sm 36 | lg 66 Salmon sm 62 | lg 92

SIDE DISHES

BREAD & WHIPPED BUTTER

Two Loaves 12

GARLIC MASHED POTATOES

sm 32 | lg 49

BRUSSELS SPROUTS

Applewood Smoked Bacon, Caramelized Onions
sm 32 | lg 49

THREE CHEESE MAC

sm 32 | lg 49

CREAM-STYLE SPINACH

sm 32 | lg 49

SWEET POTATO CASSEROLE †

sm 32 | lg 49

WHITE CHEDDAR & BACON AU GRATIN POTATOES

sm 32 | lg 49

CRAB FRIED RICE

sm 43 | lg 64

FRESH ASPARAGUS

Roasted Garlic Oil, Grana Padano
sm 32 | lg 49

WILD STEAKHOUSE MUSHROOMS

sm 32 | lg 49

VEGETABLE TRAY

42

FRUIT TRAY

42

DRINKS

ICED TEA

Unsweetened
1 gal 15

LEMONADE

1 gal 17

ACQUA PANNA

750mL 7

SAN PELLEGRINO

750mL 7

SLIDERS

SULLIVAN'S SIGNATURE ANGUS BURGER SLIDERS*

Cheddar, Tomato, Arugula,
Pickle Sauce
sm 58 | lg 110

SHAVED PRIME STEAK SLIDERS*

Caramelized Onions, Gruyère
& Roasted Garlic Butter
sm 63 | lg 125

FILET MIGNON SLIDERS*

Horseradish Sauce & Arugula
sm 89 | lg 170

JUMBO CRAB CAKE SLIDERS

Napa Slaw & Roasted Garlic Tartar Sauce
sm 89 | lg 170

ENTRÉES

FILET MIGNON*

Bourbon Peppercorn Sauce
sm 138 | lg 247

PRIME NEW YORK STRIP*

sm 135 | lg 232

CAJUN RIBEYE*

24-Hour Cajun-Marinated
sm 158 | lg 279

FAROE ISLANDS SALMON*

Select Preparation: Simply Broiled,
Blackened or Cilantro-Lime
sm 86 | lg 160

PAN-SEARED CHILEAN SEA BASS "HONG KONG STYLE"*

Baby Bok Choy & Sherry-Soy Glaze
sm 133 | lg 245

HERB BRICK CHICKEN

Sliced Cherry Peppers, Balsamic
Cippolini Onions
sm 79 | lg 147

JUMBO LUMP CRAB CAKES

Abundant Jumbo Lump Crab Cakes,
Napa Slaw, Roasted Garlic Tartar Sauce
sm 105 | lg 199

BOXED LUNCH

(Minimum Order of 10)

CHOOSE ONE ENTRÉE

Sullivan's Signature Angus Burger*
Quattro Cheese Chicken Sandwich
Chicken Caesar Salad*
19

Shaved Prime Steak French Dip*

Crab Cake Sandwich
Hickory Barbecue Angus Burger*
23

CHOOSE ONE SIDE

Roasted Garlic Parmesan Fries
Brussels Sprouts
Small Caesar Salad*
Small Fresh Salad with Shallot-Dijon
Vinaigrette or Ranch Dressing

DESSERT

Chocolate Chip Cookie

DESSERTS

BANANAS FOSTER BREAD PUDDING

Caramel Sauce
sm 40 | lg 75

KEY LIME PIE

Raspberry Purée
sm 40 | lg 75

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust & Fresh Strawberries
sm 40 | lg 75

CHOCOLATE BLISS

Rich Fudge Cake, House-Made Whipped
Cream, Raspberry Sauce
sm 40 | lg 75

CHOCOLATE CHIP COOKIE TRAY

Served by the Dozen 36

† 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.