SULLIVAN'S STEAKHOUSE

HOLIDAY MENU

STARTER

ROASTED BEET & SPINACH SALAD
Spinach, Roasted Gold & Purple Beets, Heirloom Tomato Medley, Goat Cheese, Bacon Vinaigrette $15

BEEF CARPACCIO*
Thinly Sliced Beef Tenderloin, Capers, Roasted Garlic Aioli, Balsamic Glaze, Arugula, Crostini $24

ENTRÉES

SURF & TURF*
6 oz. Filet Mignon & Petite Cold Water Lobster Tail $89

BRAISED SHORT RIB
Short Rib, Roasted Heirloom Carrots, Roasted Garlic Mashed Potatoes, Cipollini Onions, Demi-Glace, Smoked Rosemary $59

SHRIMP & BUTTERNUT SQUASH RISOTTO
Creamy Arborio Rice, Jumbo Shrimp, Roasted Butternut Squash, Sparkling Wine Broth, Grana Padano, Chives $39

ELK CHOP*
Pan Seared Double-Bone Elk Chop, Sautéed Fennel, Cremini Mushrooms, Red Wine Reduction $63

GARLIC CHILI TOMAHAWK RIBEYE*
34 OZ, SERVES TWO
Certified Angus Beef Long-Bone Ribeye, Marinated in Fresh Garlic Chili Oil $149

SOMMELIER HOLIDAY WINE FEATURES

GOLDENEYE ANDERSON VALLEY PINOT NOIR
$30 Glass | $130 Bottle

DUCKHORN NAPA MERLOT
$19 Glass | $75 Bottle

DUCKHORN NAPA CABERNET SAUVIGNON
$34 Glass | $120 Bottle

**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.*