

# RESTAURANT WEEK

A T S U L L I V A N ' S



**DINNER \$40**

Per Guest Plus Beverages, Tax & Gratuity

**MARCH 11-17, 2019**

## STARTERS

### CAESAR SALAD

Crisp Romaine Leaves, Parmesan,  
Creamy Caesar Dressing & Fresh Croutons

### ICEBERG LETTUCE WEDGE *GF* ♦

Vine Ripe Tomato, Crumbled Blue Cheese  
& Blue Cheese Dressing

### MARKET FRESH GREENS *GF*

Cherry Tomatoes, Radish, Shaved Gruyère Cheese  
& Shallot-Dijon Vinaigrette

### SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry & Cream

## ENTRÉES

*All entrées are served with Garlic Horseradish  
Mashed Potatoes & Chef's Local Vegetable Selection*

### HAND-CUT FILET MIGNON\* *GF*

8 oz

### NEW YORK STRIP\* *GF*

12 oz

### HERB BRICK CHICKEN

### SIMPLY PREPARED FRESH FISH\* *GF*

Citrus Basil Butter

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### UPGRADE YOUR ENTRÉE

+ 20

### BONE-IN FILET\* *GF* 14 oz

### BONE-IN KC STRIP\* *GF* 18 oz

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## DESSERTS

### NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust & Fresh Strawberries

### BANANAS FOSTER BREAD PUDDING ♦

Vanilla Bean Ice Cream & Caramel Sauce

### ICE CREAM OR SORBET

Chef's Daily Tastes

## FEATURED BEVERAGES

### THE KNOCKOUT

MARTINI 13

### BLOOD & SAND 13

### SULLIVAN'S RED BLEND

16 gls / 62 btl

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### ENHANCE YOUR STEAK

#### PAIRING

### OSCAR STYLE

Lump Crab,  
Asparagus & Béarnaise 11

### SIGNATURE BUTTERS

Cajun, Gorgonzola Garlic,  
Cabernet Goat Cheese 3

### SIGNATURE SAUCES

Béarnaise, Bourbon Peppercorn,  
Bordelaise or Sullivan's  
Signature Steak Sauce

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### Signature

## SIDE DISHES

7

### CREAM STYLE SPINACH *GF*

### WILD STEAKHOUSE MUSHROOMS

### SALT-CRUSTED IDAHO BAKED POTATO *GF*

### BROCCOLI HOLLANDAISE *GF*

**SULLIVAN'S**  
STEAKHOUSE

♦ SIGNATURE ITEM

*GF* GLUTEN FREE

\*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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