

Starters

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 13

SEARED RARE AHI TUNA*

Pickled Ginger & Spicy Mustard Sauce 16

CRISPY SHANGHAI CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 16

LUMP CRABCAKE

Cabbage Slaw & Roasted Garlic Tartar Sauce 17

JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Louie Sauce & Lemon 17

OYSTERS ON THE HALF SHELL*

Cocktail Sauce, Horseradish & Saltines 16

Soups & Greens

FRENCH ONION SOUP

Gruyère, Swiss & Parmesan Cheese 9

SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry & Cream

Cup 8/Bowl 9

MARKET FRESH GREENS

Cherry Tomatoes, Radish, Shaved Gruyère Cheese & Shallot-Dijon Vinaigrette 7

ICEBERG LETTUCE WEDGE

Vine Ripe Tomatoes, Crumbled Blue Cheese & Blue Cheese Dressing 8

CAESAR SALAD

Heart of Romaine, Shaved Parmesan, Toasted Crouton, Creamy Caesar Dressing & Anchovies 9

TABLESIDE BLT SALAD - COMING SOON

Arugula, Vine Ripe Tomatoes, Crisp Bacon, Blue Cheese & Sweet Basil Vinaigrette 9

STEAKHOUSE SALAD

Broiled Sliced Strip Steak, Deviled Egg, Mixed Greens, Avocado, Bacon, Parmesan, Blue Cheese & Lemon-Horseradish Dressing 26

ADD A CAESAR, WEDGE OR MARKET GREENS SALAD TO ANY ENTRÉE 4

Sullivan's Bone-In Cuts

BONE-IN FILET - COMING SOON

14 oz. 65

BONE-IN RIBEYE* COWBOY CUT 46

WAGYU BONE-IN STRIP - COMING SOON

16 oz. 69

BONE-IN KC STRIP* 45

DRY-AGED LONG-BONE RIBEYE 59

LONG-BONE BERKSHIRE PORK CHOP* - COMING SOON

16 oz. Chipotle Peach Salsa 39

ROASTED RACK OF LAMB*

Grain Mustard-Rosemary Glaze 43

Signature House-Cut Steaks

FILET MIGNON* 39

FILET MIGNON* 44

RIBEYE* 44

NEW YORK STRIP* 39

Enhance Your Steak

OSCAR STYLE

Lump Crab, Asparagus & Béarnaise 11

SIGNATURE BUTTERS

Cajun, Gorgonzola Garlic, Cabernet Goat Cheese 3

SELECT A COMPLIMENTARY SAUCE OF YOUR CHOICE

Béarnaise, Bourbon Peppercorn, Bordelaise or Sullivan's Signature Steak Sauce (Coming Soon)

Fresh Seafood & Chicken

BROILED SALMON ROCKEFELLER*

Fresh Sautéed Spinach, Crabmeat, Béarnaise Sauce & Crisp Bacon 34

SEARED AHI TUNA

Cajun Spice Rubbed, Cucumber Noodles & Spicy Mustard Sauce 36

PAN-SEARED SEA BASS "HONG KONG STYLE"

Baby Bok Choy & Sherry-Soy Glaze 40

SIMPLY PREPARED FRESH FISH - COMING SOON

Citrus Basil Butter

WILD CAUGHT KING CRAB LEGS

1lb, Steamed, Melted Butter & Lemon 40

1 POUND LOBSTER TAIL

Simply Broiled, Carved Tableside & Served with Drawn Butter 60

ROASTED BALSAMIC CHICKEN

Wild Mushroom Couscous & Cipollini Onions 27

Side Dishes

BAKED POTATO 7

GARLIC HORSERADISH MASHED POTATOES 8

SHAVED BRUSSELS SPROUTS

Caramelized Onions & Smoked Bacon 8

WILD STEAKHOUSE MUSHROOMS 9

GRILLED ASPARAGUS 11

FRESH BROCCOLI

Hollandaise Sauce 9

WHITE CHEDDAR & BACON AU GRATIN POTATOES 10

THREE CHEESE MAC 10

CREAM STYLE SPINACH 9

WHOLE ROASTED CAULIFLOWER - COMING SOON

Caper Vinaigrette Drizzle 9

Desserts

CHOCOLATE MELTDOWN - COMING SOON

eside Presentation. Hot Chocolate Sauce and Ganache Dome reveal a Flourless Chocolate Torte, Chocolate Mousse & Fresh Raspberries

KEY LIME PIE

Raspberry Sauce 8

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust & Fresh Strawberries 8

BANANAS FOSTER BREAD PUDDING

Caramel Sauce & Vanilla Bean Ice Cream 8

CRÈME BRÛLÉE

Tahitian Vanilla Bean 9

M a r t i n i s

THE KNOCKOUT

Our Signature Martini: SVEDKA Clementine Vodka Infused with Fresh Hawaiian Gold Pineapple 12

SIDECAR

Hennessy VS Cognac, Cointreau, Lemon 12

VESPER

Plymouth Gin, ABSOLUT Vodka, Lillet Blanc 12

FRENCH 75

Hendrick's Gin, St-Germain, Lemon, Prosecco 12

HEMINGWAY

Mount Gay Rum, Luxardo Maraschino, Grapefruit 12

BLOOD & SAND

Glenfiddich Scotch, Carpano Antica, Luxardo Morlacco, Orange, Hibiscus 12

HIBISCUS COSMOPOLITAN

Ketel One Vodka, St-Germain, Hibiscus, Cranberry, Lime 12

20-STIR MARTINI

Elyx Vodka, Dry Vermouth 12

BLUEBERRY LEMON DROP

Smirnoff Blueberry Vodka, Triple Sec, Lemon 12

MANHATTAN

Maker's 46 Bourbon, Carpano Antica, Angostura 12

Craft Cocktails

FRENCH FASHIONED

Courvoisier VS Cognac, St-Germain, Peach Bitters, Prosecco 13

MINT JULEP

Woodford Reserve Bourbon, Fresh Mint, Club Soda 13

PERFECT PATRÓN MARAGRITA

Patrón Silver Tequila, Cointreau, Lime, Agave 13

MOSCOW MULE

Tito's Handmade Vodka, Ginger Beer, Lime 13

BOULEVARDIER

Knob Creek Bourbon, Carpano Antica, Campari 13

FIG ROSEMARY SMASH

Rémy Martin VSOP Cognac, Fig Preserves, Fresh Rosemary, Lemon, Bittermens Scarborough 13

THE ICE & THE RYE

Knob Creek Rye, Cointreau, Mixed Berry Preserves, Fresh Mint, Lemon 13

BARREL-AGED VIEUX CARRÉ

House-Aged Bulleit Rye, Rémy Martin VSOP Cognac, Carpano Antica, B&B Benedictine, Peychaud's, Angostura 13