

STARTERS

CHEESESTEAK EGGROLLS **◇**
13

FRESH SEARED RARE
AHI TUNA*
16.5

CRISPY SHANGHAI CALAMARI †
16

LUMP CRABCAKE
17

JUMBO SHRIMP COCKTAIL **GF**
17

The LUNCH MIXER

CHOOSE ONE FROM EACH SECTION 19



- S T A R T E R -

ICEBERG LETTUCE WEDGE **GF**

CAESAR SALAD

MARKET FRESH GREENS **GF**

SHRIMP & LOBSTER BISQUE

- E N T R É E -

DELMONICO STEAK* **GF**

8 oz

ROASTED BALSAMIC CHICKEN **GF**

SIMPLY BROILED SALMON* **GF**

- S I D E -

PARMESAN FRIES

GARLIC HORSERADISH
MASHED POTATOES **GF**

THIN GREEN BEANS **GF**

Sautéed With Butter & Shallots

FRESH SAUTÉED SPINACH **GF**

SOUPS & GREENS

Add a cup of Soup To Any Salad 4

ICEBERG LETTUCE WEDGE **GF**

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

MARKET FRESH GREENS **GF**

Cherry Tomatoes, Radish, Shaved Gruyère
Cheese & Shallot-Dijon Vinaigrette 7.5

CHICKEN CAESAR SALAD

Crisp Romaine Leaves, Parmesan, Fresh
Croutons & Creamy Caesar Dressing 13.5

STEAKHOUSE SALAD* **GF** **◇**

Broiled Sliced Strip Steak, Deviled Egg,
Mixed Greens, Avocado, Bacon,
Parmesan, Crumbled Blue Cheese &
Lemon-Horseradish Dressing 16

CHOPPED CHICKEN COBB **GF**

Broiled Chicken Breast, Mixed Greens,
Applewood Bacon, Eggs, Onions,
Tomatoes, Avocado, Shredded White
Cheddar, Almonds, Crumbled Blue Cheese
& Sweet Basil Dressing 14

THAI BEEF SALAD*

Broiled Sliced Steak, Shaved Napa
Cabbage, Arugula, Mangos, Chilled
Noodles, Peanuts, Almonds, Tomatoes,
Avocado & Ginger-Sesame Dressing 16

TABLESIDE BLT SALAD **GF** **◇**

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

FRENCH ONION SOUP

Gruyère, Swiss & Parmesan 9

SHRIMP & LOBSTER BISQUE

Bowl 9.5 | Cup 8

LUNCH ENTRÉES

Add a Wedge, Market Greens or Caesar Salad, or a cup of Soup to any entrée 4

ROASTED
BALSAMIC CHICKEN

Wild Mushroom Couscous
& Cipollini Onions 16.5

FRESH SEARED AHI TUNA*

Cajun Spice Rubbed, Cucumber Noodles
& Spicy Mustard Sauce 23

FISH & CHIPS **◇**

Hand Battered Haddock, Creamy Cabbage
Slaw, French Fries & Tartar Sauce 15.5

FILET MIGNON*

Garlic Horseradish Mashed Potatoes,
Thin Green Beans & Bordelaise
6 oz 21.5 | 8 oz Filet* add 10

TAVERN SLICED STEAK*

Garlic Horseradish Mashed Potatoes, Thin
Green Beans & Bordelaise 17

*Our signature steaks
are available upon request*

SANDWICHES & MORE

Add a Wedge, Market Greens or Caesar Salad, or a cup of Soup to any entrée 4

AMERICAN PRIME BURGER*

American Cheese, Shaved Lettuce,
Tomatoes, Red Onions, Bread & Butter
Pickles, Brioche Bun & French Fries 13

CHICKEN BLT WRAP

Smoked Bacon, Crisp Lettuce, Tomatoes,
Sweet Basil Aioli & French Fries 13.5

FISH TACOS

Shredded Cabbage, Roasted
Tomato Salsa, Cilantro, Spicy Mayo
& Flour Tortillas 13.5

KOREAN BBQ BEEF TACOS

Cabbage Slaw, Cilantro, Crushed Peanuts,
Sriracha Aioli & Hoisin Sauce 13.5

SHAVED STEAK FRENCH DIP* **◇**

Horseradish Sauce, Au Jus & French Fries 16

LUNCH BEVERAGES

FRESH LEMONADE

Original, Strawberry, Mint
or Blueberry 3.5

FIFTY FIFTY

Freshly Brewed Iced Tea with
Mint Lemonade 3.5

SULLIVAN'S
of Leawood

GENERAL MANAGER

Lisa Carl

EXECUTIVE CHEF

Taylor Fluency

◇ SIGNATURE ITEM

GF GLUTEN FREE

† 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.

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