

## STARTERS

### CHEESESTEAK EGGROLLS ♦

Filet Mignon, Sweet & Spicy Chili Sauce,  
Honey Mustard 15

### NUESKE'S® PORK BELLY

Smoked Aged Pork Belly Medallions, Sweet  
Barbeque Glaze, Tomato Relish 15

### JUMBO LUMP CRAB CAKE

Abundant Jumbo Lump Crab Cake, Napa  
Slaw, Roasted Garlic Tartar Sauce 18

### CRISPY SHANGHAI CALAMARI ♦

Calamari from Point Judith, RI,  
Sweet Chili Glaze, Cherry Peppers,  
Scallions, Sesame Seeds 17

### SPICY SHRIMP EGGROLLS

Shrimp, Sriracha Aioli, Sweet & Spicy  
Chili Sauce, Napa Slaw 15

### JUMBO SHRIMP COCKTAIL *GF*

Five Jumbo Shrimp, Cocktail Sauce,  
Louie Sauce, Lemon 19

### FRESH SEARED AHI TUNA\*

Cajun Spice Seared, Pickled  
Ginger, Cucumber 19

### OYSTERS ROCKEFELLER

Four Oysters topped with Nueske's®  
Thick-Cut Bacon, Creamed Spinach 16

### OYSTERS ON THE HALF SHELL\*

Half Dozen, Cocktail Sauce,  
Horseradish, Saltines 18

### CHILLED SEAFOOD TOWER\*

Alaskan King Crab Legs, Oysters,  
Cocktail Shrimp, Jumbo Lump Crab,  
Cocktail Sauce, Louie Sauce  
*Half 55 | Full 95*

## SOUPS & GREENS

### SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry, Cream  
*Bowl 10.5 | Cup 9*

### FRENCH ONION SOUP

Gruyère, Swiss, Parmesan 10

### *New* SPINACH SALAD *GF*

Baby Spinach, Red Onion, Cherry  
Tomatoes, Bacon, Hard-Boiled Egg,  
Mushrooms, Warm Bacon Vinaigrette 10

### MARKET FRESH GREENS *GF*

Cherry Tomatoes, Radish, Shaved Gruyère,  
Shallot-Dijon Vinaigrette 9

### ICEBERG LETTUCE WEDGE *GF* ♦

Vine-Ripened Tomatoes, Blue  
Cheese Crumbles, Blue Cheese Dressing 9  
*Add Applewood Smoked Bacon 2*

### CAESAR SALAD

Heart of Romaine, Shaved Parmesan,  
Toasted Croutons, Creamy Caesar Dressing 9  
*Add Salmon 10 | Add Chicken 8*

### STEAKHOUSE SALAD\* *GF*

Choice of Prime Strip Steak or Garlic Shrimp,  
Mixed Greens, Cherry Tomatoes, Avocado,  
Applewood Smoked Bacon, Hard-Boiled Egg,  
Parmesan, Blue Cheese, Sweet  
Basil Vinaigrette 27

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

## BONE-IN CUTS

BONE-IN RIBEYE COWBOY CUT\* *GF* 22 oz 53

### WAGYU BONE-IN STRIP\* *GF*

Snake River Farms, ID, 18 oz 69

DRY-AGED LONG BONE RIBEYE\* *GF* 28 oz 68

### ROASTED RACK OF LAMB\* *GF*

Thomas Farms, Australia, Grain Mustard-Rosemary Glaze 46



## HOUSE-CUT STEAKS

### FILET MIGNON\* *GF*

8 oz 43 | 12 oz 52

### RIBEYE\* *GF*

16 oz 48

### PRIME NEW YORK STRIP\* *GF*

12 oz 45

### ENHANCE YOUR STEAK

#### OSCAR STYLE

Jumbo Lump Crab, Asparagus, Béarnaise 13

#### BROILED LOBSTER TAIL 7-8 oz *GF* 32

#### *New* CRAB-STUFFED SHRIMP

Jumbo Shrimp, Jumbo Lump Crab,  
Lemon Beurre Blanc 16

#### BACON & BLUE CHEESE TOPPING *GF* 11

#### GARLIC SHRIMP 10

#### SIGNATURE BUTTERS *GF*

Cajun, Gorgonzola, Cabernet Goat Cheese or Porcini Mushroom Shallot 4

#### COMPLIMENTARY SAUCE OF CHOICE

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

## The SURE THING

THREE COURSE  
PRIX FIXE MENU  
48

## *Fresh* SEAFOOD & CHICKEN

### SIGNATURE JUMBO LUMP CRAB CAKES ♦

Two Abundant Jumbo Lump Crab Cakes,  
Napa Slaw, Roasted Garlic Tartar Sauce 36

### BROILED SALMON\* *GF*

Lemon Beurre Blanc, Asparagus 32

### WILD CAUGHT ALASKAN KING CRAB LEGS *GF*

1 lb. Steamed, Drawn Butter, Lemon MP

### PAN-SEARED CHILEAN SEA BASS "HONG KONG STYLE"\* *GF*

MSC Certified Sea Bass, Baby Bok Choy,  
Sherry-Soy Glaze 43

### AHI TUNA STEAK\* *GF*

Cajun Spice Seared, Pickled Ginger, Cucumber 39

### TWIN LOBSTER TAILS *GF*

1 lb., Simply Broiled Cold Water Lobster  
Tails, Drawn Butter 64

### GEORGE'S BANK SEARED SEA SCALLOPS\*

Sautéed Spinach & Bok Choy, Shallot Dijon,  
Soy Sherry Broth 39

### *New* CRAB-STUFFED SHRIMP

Jumbo Shrimp, Jumbo Lump Crab, Lemon  
Beurre Blanc 32

### HERB BRICK CHICKEN

Garlic Mashed Potatoes, Sliced  
Cherry Peppers,  
Balsamic Cippolini Onions 30

## SIDE DISHES

### BRUSSELS SPROUTS *GF*

Hickory Smoked Bacon, Caramelized Onions 11

### FRESH ASPARAGUS *GF*

Roasted Garlic Oil, Grana Padana 11

### CREAM-STYLE SPINACH *GF* 11

### THREE CHEESE MAC 11

*Add Lobster 7*

### SALT-CRUSTED BAKED POTATO

Loaded with Butter, Sour Cream, Bacon,  
Chives, White Cheddar Cheese 11

### GARLIC MASHED POTATOES *GF* 11

*Add Lobster 7*

### WHITE CHEDDAR & BACON AU GRATIN POTATOES 11

*Add Lobster 7*

### FRESH BROCCOLI *GF*

Hollandaise Sauce 11

### WILD STEAKHOUSE MUSHROOMS 11

### SAUTÉED BABY SPINACH

Slightly Wilted, Roasted Garlic Oil, Red  
Pepper Flakes 11

**SULLIVAN'S**  
STEAKHOUSE

♦ 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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CORE PHASE 3.0 3.2021

## STARTERS

CHEESESTEAK EGGROLLS <sup>◇</sup>

15

SPICY SHRIMP EGGROLLS

15

CRISPY SHANGHAI CALAMARI <sup>◇</sup>

17

FRESH SEARED AHI TUNA\*

19

JUMBO SHRIMP COCKTAIL <sup>GF</sup>

19

JUMBO LUMP CRAB CAKE

18



## BUSINESS LUNCH

CHOOSE ONE FROM EACH SECTION 19.5

### - S T A R T E R -

ICEBERG LETTUCE  
WEDGE <sup>GF</sup> <sup>◇</sup>

CAESAR SALAD

MARKET FRESH GREENS <sup>GF</sup>

SHRIMP & LOBSTER BISQUE

### - E N T R É E -

PRIME DELMONICO STEAK\* 8 oz. <sup>GF</sup>

HERB BRICK CHICKEN <sup>GF</sup>

BROILED SALMON\* <sup>GF</sup>

NASHVILLE HOT  
CHICKEN SANDWICH

### - S I D E -

ROASTED GARLIC  
PARMESAN FRIES

GARLIC MASHED POTATOES <sup>GF</sup>

BRUSSELS SPROUTS <sup>GF</sup>

SAUTÉED BABY SPINACH

## SOUPS & GREENS

Add a cup of Soup to any Salad 4

ICEBERG LETTUCE WEDGE <sup>GF</sup> <sup>◇</sup>

Vine-Ripened Tomatoes, Blue Cheese

Crumbles, Blue Cheese Dressing 9

Add Applewood Smoked Bacon 2

MARKET FRESH GREENS <sup>GF</sup>

Cherry Tomatoes, Radish, Shaved Gruyère,  
Shallot-Dijon Vinaigrette 9

CAESAR SALAD

Heart of Romaine, Shaved Parmesan, Toasted

Croutons, Creamy Caesar Dressing 9

Add Salmon 10 | Add Chicken 8

STEAKHOUSE SALAD\* <sup>GF</sup> <sup>◇</sup>

Choice of Prime Strip Steak or Garlic Shrimp,

Mixed Greens, Cherry Tomatoes, Avocado,

Applewood Smoked Bacon,

Hard-Boiled Egg, Parmesan, Blue Cheese,

Sweet Basil Vinaigrette 17

CHOPPED CHICKEN COBB <sup>GF</sup> <sup>◇</sup> <sup>†</sup>

Chicken Breast, Mixed Greens, Applewood

Smoked Bacon, Hard-Boiled Egg, Onion,

Tomatoes, Avocado, Shredded White Cheddar,

Almonds, Crumbled Blue Cheese,

Honey Mustard Dressing 14

*New* SPINACH SALAD <sup>GF</sup>

Baby Spinach, Red Onion, Cherry

Tomatoes, Bacon, Hard-Boiled Egg,

Mushrooms, Warm Bacon Vinaigrette 10

FRENCH ONION SOUP

Gruyère, Swiss, Parmesan 10

SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry, Cream

Bowl 10.5 | Cup 9

## LUNCH ENTRÉES

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

Our signature steaks are available upon request

HERB BRICK CHICKEN <sup>GF</sup>

Garlic Mashed Potatoes, Sliced Cherry Peppers,

Balsamic Cippolini Onions 30

AHI TUNA STEAK\* <sup>GF</sup>

Cajun Spice Seared, Pickled Ginger, Cucumber 39

FILET MIGNON\*

Garlic Mashed Potatoes, Sautéed

Spinach 6 oz 36

PRIME STEAK FRITES  
DELMONICO\*

Gorgonzola Garlic Butter, Roasted

Garlic Parmesan Fries 20

JUMBO LUMP CRAB CAKES <sup>◇</sup>

Two Abundant Jumbo Lump

Crab Cakes, Napa Slaw, Roasted Garlic

Tartar Sauce 36

## SANDWICHES & MORE

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

BAKED SWEET BASIL  
CHICKEN SANDWICH

Marinated Chicken Breast, Swiss

Cheese, Dijon, Spinach, Roma Tomato,

Brioche Bun, Roasted Garlic Parmesan Fries 14

SHAVED PRIME STEAK  
FRENCH DIP\*

Roasted Prime Steak, Horseradish

Sauce, Au Jus, Toasted Baguette, Roasted

Garlic Parmesan Fries 17

PRIME DELMONICO SANDWICH\*

USDA Prime Ribeye, Gruyère,

Arugula, Horseradish Sauce, Brioche Bun,

Roasted Garlic Parmesan Fries 20

*New* NASHVILLE HOT  
CHICKEN SANDWICH

Crispy Fried Chicken Breast, Spicy Nashville

Sauce, Napa Slaw, Sweet Pickle Dressing, Brioche

Bun, Roasted Garlic Parmesan Fries 15

SULLIVAN'S SIGNATURE  
BEEF BURGER\* <sup>◇</sup>

Beef, Cheddar, Lettuce, Tomato,

Pickle Sauce, Brioche Bun, Roasted Garlic

Parmesan Fries 14

HICKORY BACON BURGER\*

Beef, Applewood Smoked Bacon,

Cheddar, Caramelized Onions, Sriracha

Mayonnaise, Brioche Bun, Roasted Garlic

Parmesan Fries 16

QUATTRO BURGER\*

Beef, Gruyère, Parmesan, Blue

Cheese & Black Pepper Cream Cheese,

Brioche Bun, Roasted Garlic

Parmesan Fries 16

CRAB CAKE SANDWICH

Abundant Jumbo Lump Crab Cake, Napa

Slaw, Roasted Garlic Tartar Sauce, Brioche

Bun, Roasted Garlic Parmesan Fries 20

## TWO MARTINI LUNCH

KNOCKOUT MARTINI

SVEDKA Clementine Vodka Infused

with Fresh Golden Pineapple 13

20-STIR MARTINI

Elyx Vodka, Dry Vermouth 13

**SULLIVAN'S**  
STEAKHOUSE

<sup>◇</sup> SIGNATURE ITEM  
<sup>GF</sup> GLUTEN FREE  
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