

# RESTAURANT WEEK

— AT SULLIVAN'S —

## FEATURED BEVERAGES

THE KNOCKOUT MARTINI | 11

SULLIVAN'S CABERNET SAUVIGNON | 13 gls / 55 btl

## STARTERS

CAESAR SALAD | *Crisp Romaine Leaves, Parmesan, Creamy Caesar Dressing & Fresh Croutons*

ICEBERG LETTUCE WEDGE | *Vine Ripe Tomato, Crumbled Blue Cheese & Blue Cheese Dressing*

FRESH MARKET GREENS | *Vinaigrette, Cherry Tomatoes, Cucumbers, Fresh Shucked Corn*

SHRIMP & LOBSTER BISQUE | *Shrimp, Lobster, Sherry & Cream*

## ENTRÉE SELECTIONS

HAND-CUT FILET MIGNON | 8oz

NEW YORK STRIP | 12oz

ROASTED CHICKEN | *Balsamic Reduction*

SALMON ROCKEFELLER | *Lump Crab, Béarnaise, Bacon*

## SIGNATURE SIDE DISHES | 7

CREAM STYLE SPINACH

STEAKHOUSE SKILLET MUSHROOMS

GARLIC-HORSERADISH MASHED POTATOES

BROCCOLI HOLLANDAISE

BAKED POTATO

## PAIRINGS

*Oscar Style - Lump Crab, Asparagus & Béarnaise* | 10

*Warm Water Lobster Half-Tail 8oz* | 29.5

## SIGNATURE SAUCES & BUTTERS | 2

*Madeira Mushroom, Bourbon Peppercorn, Béarnaise, Bordelaise, Gorgonzola Garlic Butter, Cajun, Cabernet Goat*

## DESSERTS

NEW YORK-STYLE CHEESECAKE | *Graham Cracker Crust & Fresh Strawberries*

BANANAS FOSTER BREAD PUDDING | *Vanilla Ice Cream & Caramel Sauce*

FLOURLESS CHOCOLATE TORTE | *Raspberry Sauce & Whipped Cream*

ICE CREAM OR SORBET | *Chef's Daily Tastes*

**\$40 Per Guest Plus Beverages, Tax & Gratuity**

**SULLIVAN'S**

STEAKHOUSE