

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*

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

ENTRÉE SELECTIONS

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

HAND-CUT FILET MIGNON | 6oz

SLICED NEW YORK STRIP | 8oz

ROASTED CHICKEN | *Balsamic Reduction*

SALMON ROCKEFELLER | *Lump Crab, Béarnaise, Bacon*

BLUE CHEESE MEATLOAF | *Caramelized Onions, Mushrooms, Bordelaise*

PAIRINGS

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

Warm Water Lobster Half-Tail 8oz | 29.5

SIGNATURE SAUCES: 2

Madeira Mushroom, Bourbon Peppercorn, Béarnaise, Bordelaise

SIGNATURE BUTTERS: 2

Gorgonzola Garlic, Cabernet Goat Cheese, Cajun

\$20 Per Guest Plus Beverages, Tax & Gratuity

SULLIVAN'S
STEAKHOUSE