



**PRIVATE DINING
MENU**

Please contact the Sales & Event Manager for menu pricing details and to book your event.

Vegetarian options available upon request.

sullivanssteakhouse.com/private-events



EVENTS TO SAVOR

Please contact the Sales & Event Manager for
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DELIGHT

Available During Lunch



\$50
per person

STARTERS

Select Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

*These items are served using raw or under-cooked 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.

ENTRÉES

Select Two

FILET MIGNON* 6 oz.

NEW YORK STRIP* 12 oz.

BROILED SALMON*

HERB BRICK CHICKEN

FAMILY-STYLE SIDE DISHES

Select Two

CREAM-STYLE SPINACH

FRESH BROCCOLI

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON AU
GRATIN POTATOES

DESSERTS

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

ENJOY

Available During Dinner

\$69

per person

APPETIZERS

Select One

CHEESESTEAK
EGGROLL

SPICY SHRIMP
EGGROLL

CRISPY SHANGHAI
CALAMARI

STARTERS

Select Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

ENTRÉES

Select Three

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

BROILED SALMON*

HERB BRICK CHICKEN

Upgrade +\$20 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

**FAMILY-STYLE
SIDE DISHES**

Select Two

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH BROCCOLI

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

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SAVOR

Available During Dinner

\$79
per person

APPETIZERS

Select Two

NUESKE'S PORK BELLY

JUMBO SHRIMP
COCKTAIL

SPICY SHRIMP
EGGROLL

CHEESESTEAK
EGGROLL

CRISPY SHANGHAI
CALAMARI

STARTERS

Select Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Select Four

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

GEORGE'S BANK SEARED SEA SCALLOPS*

BROILED SALMON*

AHI TUNA STEAK*

HERB BRICK CHICKEN

Upgrade +\$20 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

PAN-SEARED SEA BASS*
"Hong Kong Style"

FAMILY-STYLE SIDE DISHES

Select Three

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH BROCCOLI

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

Select Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CRAVE

Available During Dinner



\$92

per person

APPETIZERS

Select Three

NUESKE'S
PORK BELLY

JUMBO SHRIMP COCKTAIL

SPICY SHRIMP
EGGROLL

CHEESESTEAK
EGGROLL

CRISPY SHANGHAI
CALAMARI

STARTERS

Select Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

SPINACH SALAD

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Select Four

FILET MIGNON* 12 oz.

NEW YORK STRIP* 12 oz.

RIBEYE* 16 oz.

BROILED SALMON*

HERB BRICK CHICKEN

CRAB-STUFFED SHRIMP

AHI TUNA STEAK*

GEORGE'S BANK SEARED SEA SCALLOPS*

PAN-SEARED SEA BASS* "Hong Kong Style"

Upgrade +\$30 per order

DRY-AGED LONG-BONE RIBEYE* 28 oz.

BONE-IN RIBEYE COWBOY CUT* 22 oz.

WAGYU BONE-IN STRIP* 18 oz.

FAMILY-STYLE SIDE DISHES

Select Three

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH BROCCOLI

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON
AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

Select Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHAMPION

Available During Dinner

\$125
per person

APPETIZERS

Select Three

- NUESKE'S PORK BELLY
- JUMBO SHRIMP COCKTAIL
- SPICY SHRIMP EGGROLL
- CHEESESTEAK EGGROLL
- CRISPY SHANGHAI CALAMARI
- MINIATURE CRAB CAKE

STARTERS

Select Three

- ICEBERG LETTUCE WEDGE
- CAESAR SALAD
- MARKET FRESH GREENS
- SPINACH SALAD
- CUP OF SHRIMP & LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

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ENTRÉES

Select One Land and One Sea

— Land —

- FILET MIGNON* 8 oz.
- RIBEYE* 16 oz.
- NEW YORK STRIP* 12 oz.

— Sea —

- GEORGE'S BANK SEARED SEA SCALLOPS*
- PAN-SEARED SEA BASS* "Hong Kong Style"
- SIGNATURE JUMBO CRAB CAKES
- CRAB-STUFFED SHRIMP

Upgrade +\$30 per order

- DRY-AGED LONG-BONE RIBEYE* 28 oz.
- WAGYU BONE-IN STRIP* 18 oz.
- LOBSTER TAIL

FAMILY-STYLE SIDE DISHES

Select Three

- CREAM-STYLE SPINACH
- SAUTÉED SPINACH
- SHAVED BRUSSELS SPROUTS
- FRESH BROCCOLI
- FRESH ASPARAGUS
- WILD STEAKHOUSE MUSHROOMS
- GARLIC MASHED POTATOES
- WHITE CHEDDAR & BACON AU GRATIN POTATOES
- THREE CHEESE MAC

DESSERTS

Select Three

- KEY LIME PIE
- NEW YORK-STYLE CHEESECAKE
- CRÈME BRÛLÉE
- BANANAS FOSTER BREAD PUDDING



HORS D'OEUVRES

BY THE PIECE

- CHEESESTEAK EGGROLL \$3
- SPICY SHRIMP EGGROLL \$3
- OYSTER ROCKEFELLER* \$4.5
- JUMBO SHRIMP COCKTAIL \$3.5
- MINIATURE CRAB CAKE \$5
- NUESKE'S PORK BELLY \$5

SLIDERS

- BEEF BURGER SLIDER* \$3.5
- SHAVED STEAK SLIDER* \$4
- CRAB CAKE SLIDER \$5.5

BEVERAGE PACKAGE

- Two Drinks Per Person \$25*
- Three Drinks Per Person \$36*

BEER

- BUD LIGHT
- MILLER LITE
- STELLA ARTOIS
- CORONA EXTRA

WINE

(by the glass)

- SANTA CRISTINA PINOT GRIGIO
- CHATEAU SMITH CABERNET SAUVIGNON
- RAEBURN CHARDONNAY
- JEAN-LUC COLOMBO CAPE BLEU ROSE
- KAIKEN MALBEC
- MEIOMI PINOT NOIR

ADDITIONS

PLATTER

Serves Four

- CHILLED SEAFOOD SAMPLER* MP

ENHANCE YOUR ENTRÉE

- BACON & BLUE CHEESE TOPPING \$11
- CRAB-STUFFED SHRIMP \$16
- SIGNATURE BUTTERS
Cajun, Gorgonzola, Cabernet Goat Cheese,
Porcini Mushroom Shallot \$4

PAIRINGS

- OSCAR STYLE \$13
- ALASKAN KING CRAB LEGS *1/2 lb.* \$40
- BROILED LOBSTER TAIL \$32

WE KNOW YOUR SIP CODE

ANCHORAGE, AK 99501

BATON ROUGE, LA 70808

CHARLOTTE, NC 28203

INDIANAPOLIS, IN 46240

KING OF PRUSSIA, PA 19406

LEAWOOD, KS 66209

NAPERVILLE, IL 60540

OMAHA, NE 68102

PALM DESERT, CA 92260

PITTSBURGH, PA 15219

RALEIGH, NC 27603

TUCSON, AZ 85718

WILMINGTON, DE 19803