

\$34
per person

STARTERS

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP & LOBSTER BISQUE

DESSERTS

NEW YORK-STYLE CHEESECAKE

BANANAS FOSTER BREAD PUDDING

ICE CREAM

Iced Tea and Coffee Service Included

ENTRÉES

SIMPLY PREPARED SALMON*

HERB BRICK CHICKEN

FILET MIGNON* 6 oz.

Upgrade +8 per order

FILET MIGNON* 8 oz.

FAMILY-STYLE SIDE DISHES

GARLIC HORSERADISH MASHED POTATOES

FRESH BROCCOLI

*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.

\$48 per person

STARTERS

Select Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP & LOBSTER BISQUE

DESSERTS

Select Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

VANILLA CRÈME BRÛLÉE

BANANAS FOSTER BREAD PUDDING

FLOURLESS CHOCOLATE TORTE

ICE CREAM

ENTRÉES

Select Four

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

SULLIVAN'S SEASONAL SALMON*

HERB BRICK CHICKEN

AHI TUNA STEAK*

FAMILY-STYLE SIDE DISHES

Select Three

GARLIC HORSERADISH MASHED POTATOES

WHITE CHEDDAR & BACON AU GRATIN POTATOES

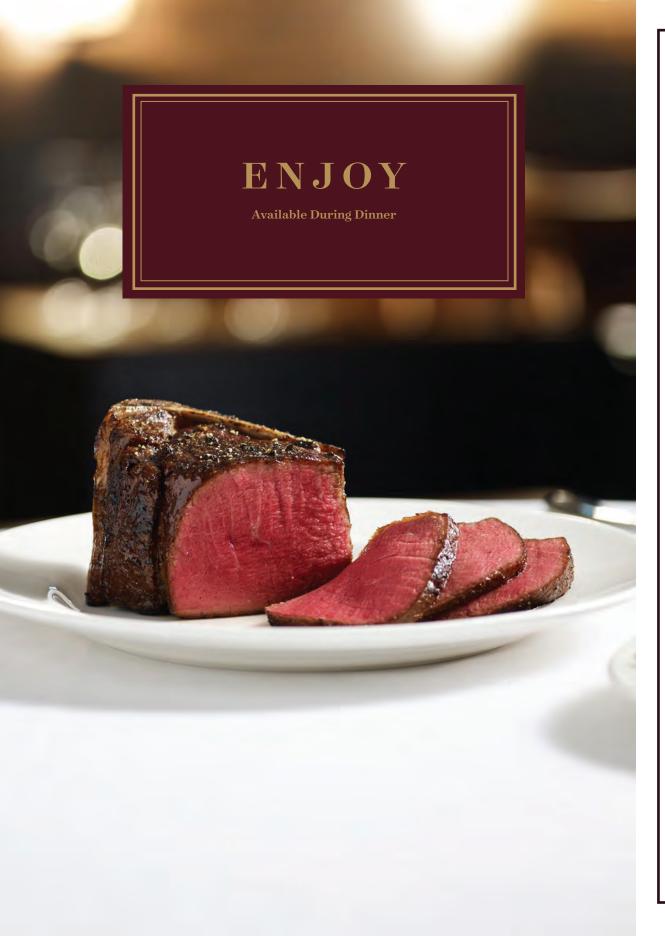
FRESH BROCCOLI

CREAMED-STYLE SPINACH

WILD STEAKHOUSE MUSHROOMS

Iced Tea and Coffee Service Included *These items are served using raw or undercooked ingredients.

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\$65 per person

\$59 per person excludes appetizer option

APPETIZERS

Select One

CRISPY SHANGHAI CALAMARI

CHEESESTEAK EGGROLLS

STARTERS

Select Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP & LOBSTER BISQUE

Coffee Service Included

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ENTRÉES

Select Three

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

SIMPLY PREPARED SALMON*

HERB BRICK CHICKEN

LONG-BONE BERKSHIRE PORK CHOP

Upgrade +15 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

FAMILY-STYLE SIDE DISHES

Select Two

GARLIC HORSERADISH MASHED POTATOES

WHITE CHEDDAR & BACON AU GRATIN
POTATOES

THREE CHEESE MAC

CREAMED-STYLE SPINACH

WILD STEAKHOUSE MUSHROOMS

FRESH ASPARAGUS

SIZZLING FINGERLING POTATOES

SEASONALLY HARVESTED VEGETABLE

DESSERTS

Select Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

VANILLA CRÈME BRÛLÉE

BANANAS FOSTER BREAD PUDDING

FLOURLESS CHOCOLATE TORTE

\$77 per person

APPETIZERS

Select Two

JUMBO SHRIMP COCKTAIL

TOMATO BRUSCHETTA

CRISPY SHANGHAL CALAMARI

CHEESESTEAK EGGROLLS

GOAT CHEESE STUFFED DATES

STARTERS

Select Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP & LOBSTER BISQUE

Coffee Service Included

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ENTRÉES

Select Four

FILET MIGNON* 8 oz.

NEW YORK STRIP* 12 oz.

RIBEYE* 16 oz.

GEORGE'S BANK SEARED SEA SCALLOPS*

SIMPLY PREPARED SALMON*

HERB BRICK CHICKEN

AHI TUNA STEAK*

LONG-BONE BERKSHIRE PORK CHOP

Upgrade +15 per order

BONE-IN KC STRIP* 18 oz.

BONE-IN RIBEYE COWBOY CUT* 22 oz.

FILET MIGNON* 12 oz.

PAN-SEARED SEA BASS* "Hong Kong Style" +12 per order

FAMILY-STYLE SIDE DISHES

Select Two

GARLIC HORSERADISH MASHED POTATOES

WHITE CHEDDAR & BACON AU GRATIN POTATOES

THREE CHEESE MAC

CREAMED-STYLE SPINACH

WILD STEAKHOUSE MUSHROOMS

FRESH ASPARAGUS

SIZZLING FINGERLING POTATOES

SEASONALLY HARVESTED VEGETABLE

DESSERTS

Select Two

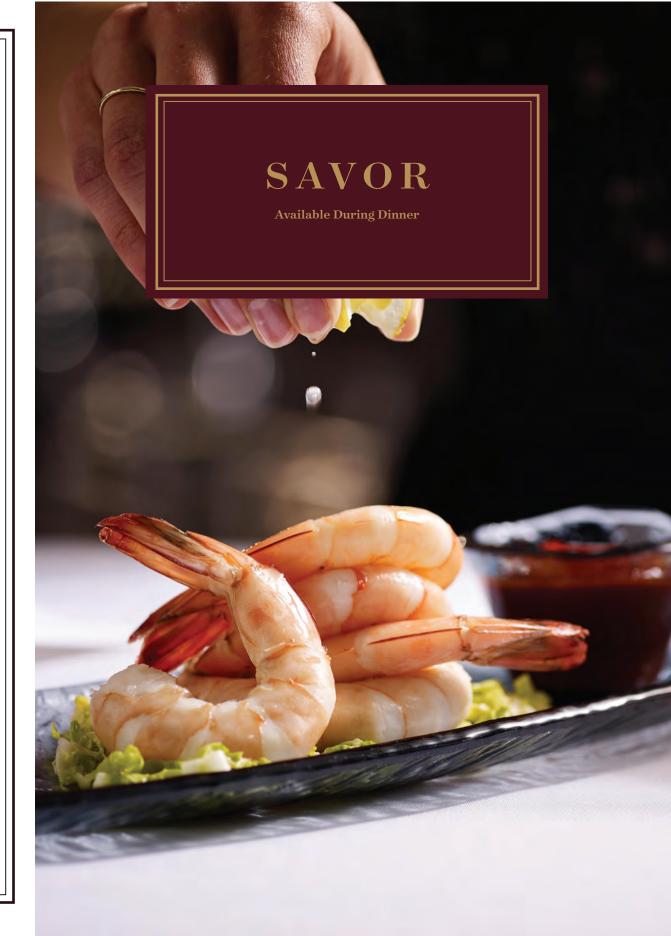
NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

VANILLA CRÈME BRÛLÉE

BANANAS FOSTER BREAD PUDDING

FLOURLESS CHOCOLATE TORTE





\$87
per person

APPETIZERS

Select Three

JUMBO SHRIMP COCKTAIL

GOAT CHEESE STUFFED DATES

TOMATO BRUSCHETTA

CRISPY SHANGHAI CALAMARI

CHEESESTEAK EGGROLLS

MINIATURE CRABCAKES

STARTERS

Select Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP & LOBSTER BISQUE

BLT SALAD

Coffee Service Included

*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.

ENTRÉES

Select Four

FILET MIGNON* 12 oz.

NEW YORK STRIP* 12 oz.

RIBEYE* 16 oz.

BONE-IN RIBEYE COWBOY CUT* 22 oz.

SIMPLY PREPARED SALMON*

HERB BRICK CHICKEN

LONG-BONE BERKSHIRE PORK CHOP

AHI TUNA STEAK*

GEORGE'S BANK SEARED SEA SCALLOPS*

PAN-SEARED SEA BASS* "Hong Kong Style"

Upgrade +25 per order

DRY-AGED LONG-BONE RIBEYE* 26 oz.

WAGYU BONE-IN STRIP* 16 oz.

BONE IN FILET* 14 oz.

FAMILY-STYLE SIDE DISHES

Select Three

GARLIC HORSERADISH MASHED POTATOES

WHITE CHEDDAR & BACON AU GRATIN
POTATOES

THREE CHEESE MAC

CREAMED-STYLE SPINACH

WILD STEAKHOUSE MUSHROOMS

FRESH ASPARAGUS

SIZZLING FINGERLING POTATOES

SEASONALLY HARVESTED VEGETABLE

DESSERTS

Select Two

NEW YORK-STYLE CHEESECAKE KEY LIME PIE

KEY LIME PIE VANILLA CRÈME BRÛLÉE BANANAS FOSTER BREAD PUDDING

FLOURLESS CHOCOLATE TORTE



HORS D'OEUVRES

FAMILY-STYLE

Serves 6-8

CRISPY SHANGHAI CALAMARI 45

SEAFOOD SAMPLER MP

AHI TUNA POKE SHOOTERS 36

CHEESESTEAK EGGROLLS 36

MINIATURE CRAB CAKES 56

GOAT CHEESE STUFFED DATES 28

BY THE PIECE

JUMBO SHRIMP COCKTAIL (IMPORTED MEXICO) 3.5

CRAB STUFFED MUSHROOM 3.5

AHI TUNA POKE SHOOTER 3.5

DEVILISH OYSTERS ROCKEFELLER 4

MINIATURE CRAB CAKE 4

TOMATO BRUSCHETTA 2.5

GOAT CHEESE STUFFED DATE 2

CHEESESTEAK EGGROLL 3

SPICY SHRIMP EGGROLL (IMPORTED INDIA) 3

SHAVED PRIME STEAK SLIDER 3.5

PRIME AGED BEEF BURGER SLIDER 3.5

FILET MIGNON SLIDER 4

BEVERAGE PACKAGE

Two Drinks Per Person 20 Three Drinks Per Person 30

POURS

SKYY VODKA

TANQUERAY GIN

BACARDI LIGHT RUM

SAUZA BLUE TEQUILA

JIM BEAM BOURBON

DEWAR'S WHITE LABEL SCOTCH

BEER

BUD LIGHT

MILLER LIGHT

STELLA ARTOIS

CORONA EXTRA

WINE

TOMMASI PINOT GRIGIO | KAIKEN MALBEC

CHATEAU SMITH CABERNET | RAEBURN CHARDONNAY

FOUR VINES ZINFANDEL | KESSELER RIESLING



ADDITIONS

PLATTER

Serves 4

CHILLED SEAFOOD SAMPLER MP

ENHANCE YOUR STEAK

BACON & BLUE CHEESE TOPPING 11

GARLIC SHRIMP 10

BRANDY & HERB BLEND 5

SIGNATURE BUTTERS

Cajun, Gorganzola Garlic, Cabernet Goat Cheese 4

PAIRINGS

OSCAR STYLE 11
ALASKAN KING CRAB LEGS 1/21b. 23
BROILED LOBSTER TAIL 70z. 25

SIDES

SALT CRUSTED IDAHO
BAKED POTATO 9

WHITE CHEDDAR & BACON AU GRATIN POTATO 11

THREE CHEESE MAC 11

FRESH ASPARAGUS 11

BRUSSELS SPROUTS 10

WILD STEAKHOUSE MUSHROOMS 9.5

CREAMED-STYLE SPINACH 9.5

FRESH BROCCOLI 9.5

LOBSTER HORSERADISH MASHED POTATOES 16

WE KNOW YOUR SIP CODE

ANCHORAGE, AK 99501

BALTIMORE, MD 21202

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

RALEIGH, NC 27603

TUCSON, AZ 85718

WILMINGTON, DE 19803



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