

The background features large, stylized letters 'S' and 'U' in a dark red color. The 'S' is in the upper left, and the 'U' is in the lower left. The letters are composed of multiple parallel lines, creating a sense of depth and texture. A gold-colored rectangular frame is centered on the page, containing the text.

**PRIVATE DINING  
DINNER 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](http://sullivanssteakhouse.com/private-events)*





# EVENTS TO SAVOR

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

Vegetarian options available upon request.

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# ENJOY

Available During Dinner



**\$79**  
*per person*

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## APPETIZERS

*Host Selects One*

CHEESESTEAK  
EGGROLLS

SPICY SHRIMP  
EGGROLLS

CRISPY SHANGHAI  
CALAMARI

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## STARTERS

*Host Selects Two*

ICEBERG LETTUCE WEDGE  
CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP  
& LOBSTER BISQUE

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*Coffee, Tea and  
Soda Service  
Included*

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\*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

*Host Selects Three*

FILET MIGNON\* 8 oz.

NEW YORK STRIP\* 12 oz.

BROILED SALMON\*

HERB BRICK CHICKEN

*Upgrade +\$25 per order*

FILET MIGNON\* 12 oz.

RIBEYE\* 16 oz.

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## FAMILY-STYLE SIDE DISHES

*Host Selects Two*

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON  
AU GRATIN POTATOES

THREE CHEESE MAC

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## DESSERTS

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

A close-up photograph of a hand squeezing a lemon wedge over a plate of cooked shrimp. The shrimp are piled on a bed of green garnish on a dark, textured plate. A small amount of lemon juice is captured mid-air, falling towards the shrimp. In the background, a small bowl of dark sauce is visible. The overall scene is set against a dark, blurred background, emphasizing the food.

# SAVOR

Available During Dinner

**\$89**  
*per person*

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## APPETIZERS

*Host Selects Two*

NUESKE'S PORK BELLY

JUMBO SHRIMP  
COCKTAIL

SPICY SHRIMP  
EGGROLLS

CHEESESTEAK  
EGGROLLS

CRISPY SHANGHAI  
CALAMARI

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## STARTERS

*Host Selects Two*

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP  
& LOBSTER BISQUE

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*Coffee, Tea and  
Soda Service  
Included*

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\*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

*Host Selects 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 +\$25 per order*

FILET MIGNON\* 12 oz.

RIBEYE\* 16 oz.

PAN-SEARED SEA BASS\*  
*"Hong Kong Style"*

*Upgrade +\$30 per order*

CAJUN RIBEYE\* 20 oz.

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## FAMILY-STYLE SIDE DISHES

*Host Selects Three*

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON  
AU GRATIN POTATOES

THREE CHEESE MAC

CREAMED CORN

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## DESSERTS

*Host Selects Two*

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

# CRAVE

Available During Dinner





**\$99**  
*per person*

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## APPETIZERS

*Host Selects Three*

NUESKE'S  
PORK BELLY

JUMBO SHRIMP COCKTAIL SPICY

SHRIMP  
EGGROLLS

CHEESESTEAK  
EGGROLLS

CRISPY SHANGHAI  
CALAMARI

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## STARTERS

*Host Selects Three*

ICEBERG LETTUCE WEDGE  
CAESAR SALAD

MARKET FRESH GREENS

SPINACH SALAD  
CUP OF SHRIMP  
& LOBSTER BISQUE

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*Coffee, Tea and  
Soda Service  
Included*

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## ENTRÉES

*Host Selects Four*

FILET MIGNON\* 12 oz.

NEW YORK STRIP\* 12 oz.

RIBEYE\* 16 oz.

BROILED SALMON\*

HERB BRICK CHICKEN

AHI TUNA STEAK\*

GEORGE'S BANK SEARED SEA SCALLOPS\*

PAN-SEARED SEA BASS\* "Hong Kong Style"

CRAB-STUFFED SHRIMP

*Upgrade +\$30 per order*

BONE-IN RIBEYE COWBOY CUT\* 22 oz.

WAGYU BONE-IN STRIP\* 18 oz.

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## FAMILY-STYLE SIDE DISHES

*Host Selects Three*

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON  
AU GRATIN POTATOES

THREE CHEESE MAC

CREAMED CORN

SWEET POTATO CASSEROLE

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## DESSERTS

*Host Selects Two*

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

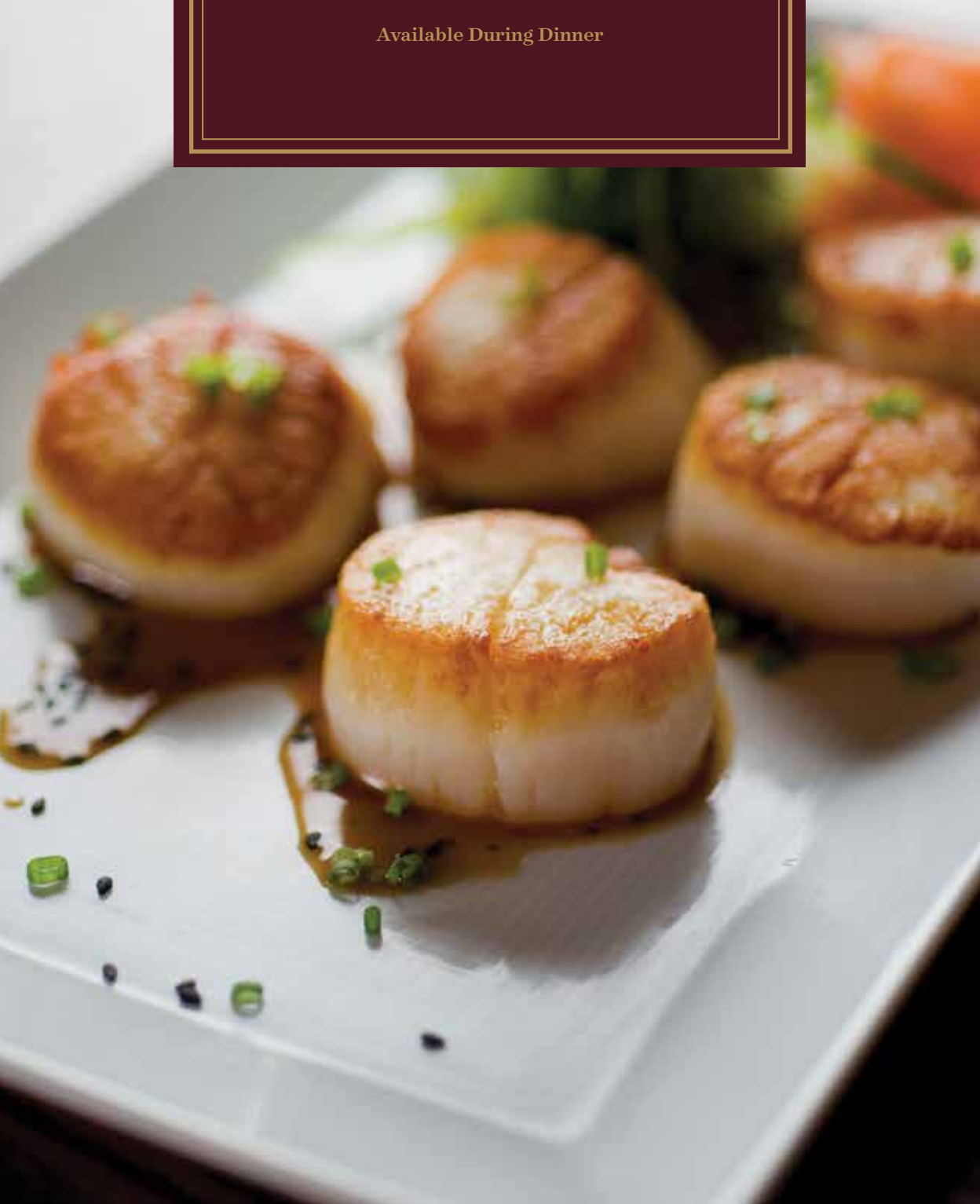
BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

BERRIES & CREAM

# CHAMPION

Available During Dinner



**\$145**  
*per person*

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## APPETIZERS

*Host Selects Three*

NUESKE'S PORK BELLY  
JUMBO SHRIMP COCKTAIL  
SPICY SHRIMP EGGROLLS  
CHEESESTEAK EGGROLLS  
CRISPY SHANGHAI  
CALAMARI  
MINIATURE CRAB CAKES

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## STARTERS

*Host Selects Three*

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

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*Coffee, Tea and  
Soda Service  
Included*

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## ENTRÉES

*Host Selects Three Land & Three Sea*

— *Land* —

FILET MIGNON\* 6 oz.  
RIBEYE\* 16 oz.  
NEW YORK STRIP\* 12 oz.  
HERB BRICK CHICKEN

— *Sea* —

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

*Upgrade +\$20 per order*  
SINGLE LOBSTER TAIL 8 oz.

*Upgrade +\$30 per order*  
WAGYU BONE-IN STRIP\* 18 oz.  
PORTERHOUSE\*

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## FAMILY-STYLE SIDE DISHES

*Host Selects Four*

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

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## DESSERTS

*Host Selects Three*

KEY LIME PIE  
NEW YORK-STYLE CHEESECAKE  
CRÈME BRÛLÉE  
BANANAS FOSTER BREAD PUDDING  
CHOCOLATE BLISS  
BERRIES & CREAM



## **HORS D'OEUVRES**

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### **BY THE PIECE**

CHEESESTEAK EGGROLL \$4.5

SPICY SHRIMP EGGROLL \$4.5

OYSTER ROCKEFELLER \$6

JUMBO SHRIMP COCKTAIL \$5

CHARBROILED OYSTER \$6

BEEF WELLINGTON BITE \$4.5

NUESKE'S PORK BELLY \$6

MINIATURE CRAB CAKE \$6

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### **SLIDERS**

BEEF BURGER SLIDER\* \$5

SHAVED STEAK SLIDER\* \$5.5

CRAB CAKE SLIDER \$6.5

## **BEVERAGE PACKAGE**

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*Two Drinks Per Person \$25*

*Three Drinks Per Person \$36*

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### **BEER**

BUD LIGHT

MILLER LITE

STELLA ARTOIS

CORONA

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### **WINE**

*(by the glass)*

SANTA CRISTINA PINOT GRIGIO

RAEBURN CHARDONNAY

JEAN-LUC COLOMBO CAPE

BLEU ROSE

KAIKEN MALBEC

MEIOMI PINOT NOIR



## ADDITIONS

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### ENHANCE YOUR ENTRÉE

#### OSCAR STYLE

Jumbo Lump Crab, Asparagus, Béarnaise \$17

CRAB-STUFFED SHRIMP \$18

SINGLE LOBSTER TAIL *8oz.* \$45

BACON & BLUE CHEESE TOPPING \$12

#### SIGNATURE BUTTERS

Cajun, Gorgonzola, Cabernet Goat Cheese, Porcini Mushroom Shallot \$5

# WE KNOW YOUR SIP CODE

ANCHORAGE, AK 99501

BATON ROUGE, LA 70808

CHARLOTTE, NC 28203

DETROIT, MI 48226

INDIANAPOLIS, IN 46240

KING OF PRUSSIA, PA 19406

LEAWOOD, KS 66209

LITTLE ROCK, AR 72223

NAPERVILLE, IL 60540

OMAHA, NE 68102

PALM DESERT, CA 92260

PITTSBURGH, PA 15219

RALEIGH, NC 27603

TUCSON, AZ 85718

WILMINGTON, DE 19803