

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 middle left. The letters are composed of multiple parallel lines, giving them 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



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

APPETIZERS

Host Selects One

CHEESESTEAK
EGGROLLS

SPICY SHRIMP
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP
& LOBSTER BISQUE

*Coffee, Tea and
Soda Service
Included*

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.

**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

DESSERTS

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

*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.



SAVOR

Available During Dinner

\$89

per person

APPETIZERS

Host Selects Two

NUESKE'S PORK BELLY

JUMBO SHRIMP
COCKTAIL

SPICY SHRIMP
EGGROLLS

CHEESESTEAK
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects 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 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.

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

DESSERTS

Host Selects Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

CRAVE

Available During Dinner



\$99

per person

APPETIZERS

Host Selects Three

NUESKE'S
PORK BELLY

JUMBO SHRIMP COCKTAIL SPICY

SHRIMP
EGGROLLS

CHEESESTEAK
EGGROLLS

CRISPY SHANGHAI
CALAMARI

STARTERS

Host Selects Three

ICEBERG LETTUCE WEDGE
CAESAR SALAD

MARKET FRESH GREENS

SPINACH SALAD

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

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.

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

SWEET POTATO CASSEROLE

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

APPETIZERS

Host Selects Three

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

STARTERS

Host Selects Three

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

*Coffee, Tea and
Soda 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

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*

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
SWEET POTATO CASSEROLE

DESSERTS

Host Selects Three

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



HORS D'OEUVRES

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

SLIDERS

- BEEF BURGER SLIDER* \$5
- SHAVED STEAK SLIDER* \$5.5
- CRAB CAKE SLIDER \$6.5

BEVERAGE PACKAGE

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

BEER

- BUD LIGHT
- MILLER LITE
- STELLA ARTOIS
- CORONA

WINE

(by the glass)

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

ADDITIONS

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