

STARTERS

CHEESESTEAK EGGROLLS [◇]

Filet Mignon, Sweet & Spicy Chili Sauce, Honey Mustard 18

BEEF WELLINGTON BITES

Tender Puff Pastry filled with Filet Mignon, Creamy Mushroom Duxelles, Bourbon Peppercorn Sauce, Chives 17

NUESKE'S® PORK BELLY ^{GF}

Smoked Aged Pork Belly Medallions, Sweet Barbeque Glaze, Tomato Relish 17

JUMBO LUMP CRAB CAKE

Abundant Jumbo Lump Crab Cake, Napa Slaw, Roasted Garlic Tartar Sauce 24

CRISPY SHANGHAI CALAMARI [◇]

Calamari from Point Judith, RI, Sweet Chili Glaze, Cherry Peppers, Scallions, Sesame Seeds 19

SPICY SHRIMP EGGROLLS

Shrimp, Sriracha Aioli, Sweet & Spicy Chili Sauce, Napa Slaw 18

DYNAMITE ROLL

Crunchy Tempura Shrimp, Cucumber, Mango, Avocado, Spicy Aioli, Signature Dipping Sauce 23

JUMBO SHRIMP COCKTAIL ^{GF}

Five Jumbo Shrimp, Cocktail Sauce, Louie Sauce, Lemon 24

TEMPURA LOBSTER TAILS

Two 5-6 oz Crispy Tempura Cold Water Lobster Tails 39

SEARED AHI TUNA*

Cajun Spice Seared, Pickled Ginger, Cucumber 22

OYSTERS

OYSTERS ON THE HALF SHELL*

Half Dozen, Cocktail Sauce, Horseradish, Saltines 21

OYSTERS ROCKEFELLER ^{GF}

Four Oysters topped with Nueske's® Thick-Cut Bacon, Creamed Spinach 19

CHARBROILED OYSTERS

Four Oysters, Cajun Butter, Parmesan, Lemon 19

CHILLED SEAFOOD SHOWCASE*

Jumbo Shrimp, Cold Water Lobster Tail, Wild Caught King Crab Legs, Oysters, Tuna Poke, Cocktail & Louie Sauce MP

SOUPS & GREENS

SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry, Cream
Bowl 12 | *Cup* 10

FRENCH ONION SOUP

Gruyère, Swiss, Parmesan 12

SPINACH SALAD ^{GF}

Baby Spinach, Red Onion, Cherry Tomatoes, Applewood Smoked Bacon, Hard-Boiled Egg, Mushrooms, Bacon Vinaigrette 13

MARKET FRESH GREENS ^{GF}

Cherry Tomatoes, Radish, Shaved Gruyère, Shallot-Dijon Vinaigrette 12

ICEBERG LETTUCE WEDGE ^{GF} [◇]

Vine-Ripened Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing 12
Add Applewood Smoked Bacon 5

CAESAR SALAD

Heart of Romaine, Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing 12
*Add Salmon** 22 | *Add Chicken* 17

STEAKHOUSE SALAD* ^{GF}

Choice of Prime Strip Steak or Garlic Shrimp, Mixed Greens, Cherry Tomatoes, Avocado, Applewood Smoked Bacon, Hard-Boiled Egg, Parmesan, Blue Cheese, Sweet Basil Vinaigrette 29

TABLESIDE BLT SALAD ^{GF} [◇]

Prepared Tableside Arugula, Vine-Ripened Tomatoes, Applewood Smoked Bacon, Blue Cheese & Sweet Basil Vinaigrette 16

ADD A CAESAR, WEDGE OR MARKET GREENS SALAD TO ANY ENTRÉE 6

BONE-IN & SPECIALTY STEAKS

BONE-IN RIBEYE COWBOY CUT* ^{GF}

22 oz 72

WAGYU BONE-IN STRIP* ^{GF}

Snake River Farms, ID 18 oz 78

WAGYU TOMAHAWK RIBEYE* ^{GF}

Australia 32 oz 165

A5 WAGYU STRIP*

Japanese Wagyu, the Rarest of all Beef, Served with Yakiniiku Sauce
4 oz minimum 25 per oz

BONE-IN FILET MIGNON* ^{GF}

1 1/2 oz 79

PRIME PORTERHOUSE* ^{GF}

Dry-Aged 40 oz 150

DRY-AGED TOMAHAWK RIBEYE* ^{GF}

35-Day Dry-Aged 28 oz 95

ROASTED RACK OF LAMB* ^{GF}

Thomas Farms, Australia
Grain Mustard-Rosemary Glaze 56

HOUSE-CUT STEAKS

FILET MIGNON* ^{GF}

8 oz 50 | 12 oz 62

RIBEYE* ^{GF}

16 oz 58

PRIME NEW YORK STRIP* ^{GF}

12 oz 55

CAJUN RIBEYE* ^{GF}

20 oz 64

ENHANCE YOUR STEAK

OSCAR STYLE ^{GF}

Jumbo Lump Crab, Asparagus, Béarnaise 17

CRAB-STUFFED SHRIMP

Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc 17

BROILED LOBSTER TAIL ^{GF}

8 oz 45

GARLIC SHRIMP ^{GF} 12

BACON & BLUE CHEESE TOPPING ^{GF} 12

SIGNATURE BUTTERS ^{GF}

Cajun, Gorgonzola, Cabernet Goat Cheese or Porcini Mushroom Shallot 5

COMPLIMENTARY SAUCE OF CHOICE

Béarnaise, Bourbon Peppercorn, Bordelaise or Sullivan's Signature Steak Sauce

Steak Platter

UPON REQUEST

Order three or more steaks and have them sliced and presented on a sharing board for the group.

*Includes three sauces of your choice



Fresh SEAFOOD & CHICKEN

SIGNATURE JUMBO LUMP CRAB CAKES [◇]

Two Abundant Jumbo Lump Crab Cakes, Napa Slaw, Roasted Garlic Tartar Sauce 39

WILD CAUGHT KING CRAB LEGS ^{GF}

MP per lb

BROILED SALMON* ^{GF}

Lemon Beurre Blanc, Asparagus 36

PAN-SEARED CHILEAN SEA BASS "HONG KONG STYLE"* ^{GF}

Chilean Sea Bass, Baby Bok Choy, Sherry-Soy Glaze 48

AHI TUNA STEAK*

Cajun Spice Seared, Pickled Ginger, Cucumber 43

GEORGE'S BANK SEARED SEA SCALLOPS* ^{GF}

Sautéed Spinach & Bok Choy, Shallot Dijon, Soy Sherry Broth 42

CRAB-STUFFED SHRIMP

Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc 38

COLD WATER TWIN LOBSTER TAILS ^{GF}

Two 8 oz Tails, Simply Broiled, Served with Drawn Butter 92

HERB BRICK CHICKEN ^{GF}

Garlic Mashed Potatoes, Sliced Cherry Peppers, Balsamic Cippolini Onions 35

SIDE DISHES

CRAB FRIED RICE

Lump Crab, Scallions, Carrots, Oyster Sauce 19

BRUSSELS SPROUTS ^{GF}

Applewood Smoked Bacon, Caramelized Onions 13

FRESH ASPARAGUS ^{GF}

Roasted Garlic Oil, Grana Padana 13

CREAMED CORN 13

CREAM-STYLE SPINACH ^{GF} 13

LOBSTER THREE CHEESE MAC 22

Without Lobster 13

SALT-CRUSTED BAKED POTATO ^{GF}

Loaded with Butter, Sour Cream, Applewood Smoked Bacon, Chives, White Cheddar Cheese 13

LOBSTER GARLIC MASHED POTATOES 22

Without Lobster 13

LOBSTER WHITE CHEDDAR & BACON AU GRATIN POTATOES 22

Without Lobster 13

SWEET POTATO CASSEROLE † 13

FRESH BROCCOLI ^{GF}

Hollandaise Sauce 12

WILD STEAKHOUSE MUSHROOMS ^{GF} 13

SAUTÉED BABY SPINACH ^{GF}

Slightly Wilted, Roasted Garlic Oil, Red Pepper Flakes 13

SULLIVAN'S
STEAKHOUSE

[◇] SIGNATURE ITEM
^{GF} GLUTEN FREE
† CONTAINS NUTS

*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.

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