

PRIVATE DINING

CRAVE

\$95 per person (Coffee Service Included)

APPETIZERS FAMILY-STYLE

Select Three

- JUMBO SHRIMP COCKTAIL
- CRISPY SHANGHAI CALAMARI
- CHEESESTEAK EGGROLLS
- MINIATURE CRABCAKES
- FILET WELLINGTON BITES
- GOAT CHEESE STUFFED DATES
- TOMATO BRUSCHETTA

STARTERS

Select Three

- ICEBERG LETTUCE WEDGE
- CAESAR SALAD
- MARKET FRESH GREENS
- SHRIMP & LOBSTER BISQUE (CUP)
- BLT SALAD

ENTRÉES

Select Four

- FILET MIGNON* 8 oz / 12 oz
- NEW YORK STRIP* 12 oz
- RIBEYE* 16 oz
- BONE-IN RIBEYE COWBOY CUT* 22 oz
- SIMPLY PREPARED SALMON*
Crab, Béarnaise Sauce & Bacon
- HERB BRICK CHICKEN
- AHI TUNA FILLET MIGNON*
Cajun Spice Rubbed, Cucumber Noodles & Spicy Mustard Sauce
- PAN-SEARED SEA BASS*
"HONG KONG STYLE"
- LOGBONE BERKSHIRE PORK CHOP

STEAK UPGRADES

- | | |
|--|----|
| DRY-AGED LONG BONE RIBEYE* 26 oz | 25 |
| WAGYU BONE-IN STRIP* 16 oz | 25 |

SIDE DISHES FAMILY-STYLE

Select Three

- GARLIC HORSERADISH
MASHED POTATOES
- WHITE CHEDDAR & BACON
AU GRATIN POTATOES
- THREE CHEESE MAC
- FRESH ASPARAGUS
- CREAM STYLE SPINACH
- WILD STEAKHOUSE
MUSHROOMS

DESSERTS

Select Two

- NEW YORK-STYLE
CHEESECAKE
- KEY LIME PIE
- NUTELLA CRÈME BRÛLÉE
- BANANAS FOSTER
BREAD PUDDING
- FLOURLESS CHOCOLATE TORTE

SULLIVAN'S
STEAKHOUSE

*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.