



## STARTERS

- SHRIMP COCKTAIL\* 14
- CRISPY SHANGHAI CALAMARI 14
- SEARED AHI TUNA\* 13
- CHEESESTEAK EGG ROLLS 11
- ICEBERG LETTUCE WEDGE 7
- CAESAR SALAD 8
- TOMATO & MOZZARELLA SALAD 9
- SPINACH SALAD 8
- FRENCH ONION SOUP 8
- SHRIMP & LOBSTER BISQUE 9
- ASPARAGUS BISQUE 7

## BUSINESS LUNCH

### CHOICE OF

- ICEBERG WEDGE
- CAESAR SALAD
- FRENCH ONION SOUP
- ASPARAGUS BISQUE

### ENTREES

- FILET MIGNON\* 6 OZ
- ROASTED CHICKEN BREAST
- BROILED SALMON FILLET\* 8 OZ
- SERVED WITH FRESH VEGETABLES & HORSERADISH MASHED POTATOES

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*Please No Substitutions*



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*Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.*

## ENTREE SALADS

- STEAKHOUSE SALAD\*** 14  
Broiled and Sliced Filet over Mixed Greens, Crispy Potatoes, Tomatoes and Fried Onions with Blue Cheese Dressing
- CRABMEAT LOUIE SALAD** 14  
Fresh Crabmeat, Vine Ripened Tomatoes, Boiled Egg, Baby Lettuce and Louie Dressing
- CHOPPED CHICKEN COBB SALAD** 12  
Broiled Chicken Breast, Mixed Greens, Applewood Bacon, Eggs, Onion, Tomatoes, Avocado, Shredded White Cheddar & Blue Cheese with Sweet Basil Dressing
- CHICKEN CAESAR SALAD** 12  
Our Classic Caesar Salad with Broiled Chicken

## SANDWICHES

Served with Skillet Chips or French Fried Potatoes

- STEAK SANDWICH\*** 14  
Broiled & Sliced Filet with Sautéed Red Peppers, Onions and Melted Brie Cheese on a Hoagie Roll
- OPEN FACED CRAB MELT** 14  
Vine Ripe Tomato, Swiss Cheese, Creamy Cabbage Slaw on Toasted Ciabatta
- DIJON CHICKEN PRETZEL SANDWICH** 11  
Caramelized Onions, Gruyere Cheese, Mayo-Mustard Aioli, Baby Mixed Greens on a Pretzel Roll
- CLASSIC CHEESEBURGER\*** 10  
Blue, Swiss or Cheddar Cheese, Crisp Lettuce, Tomato, Red Onion and B&B Pickle Chips on a Toasted Sesame Brioche Bun
- BBQ SMOKEHOUSE BURGER\*** 11  
Aged Cheddar, Crisp Applewood Bacon, Tobacco Onions & BBQ Sauce

## LUNCH FEATURES

- SULLY'S MEATLOAF** 12  
All Beef Meatloaf, Hints of Blue Cheese, Horseradish Mashed Potatoes, Sautéed Onions, Mushrooms & Bordelaise Sauce
- SHRIMP SCAMPI\*** 23  
Sautéed Jumbo Shrimp, Fresh Linguini, Garlic, White Wine & Lemon
- DAILY SEAFOOD FEATURE\*** MKT  
Chef's Daily Selection & Preparation

## LUNCH ENTREES

Served with Fresh Sautéed Vegetables & Horseradish Mashed Potatoes

- FILET MIGNON\* 8 OZ** 27
- NEW YORK STRIP\* 12 OZ** 28
- RIBEYE\* 16 OZ** 32
- ROASTED CHICKEN BREAST** 16
- BROILED SALMON FILLET\* 8 OZ** 18