



Sullivan's Steakhouse

Menu Prices — September 16, 2026

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Starters

ITEM	PRICE
CHEESESTEAK EGGROLLS Filet Mignon, Sweet & Spicy Chili Sauce, Honey Mustard, Sesame Seeds	\$21.60
BEEF WELLINGTON BITES Tender Puff Pastry filled with Filet Mignon, Creamy Mushroom Duxelles, Bourbon Peppercorn Sauce, Chives	\$22.80
SPICY SHRIMP EGGROLLS Shrimp, Sriracha Aioli, Sweet & Spicy Chili Sauce, Napa Slaw	\$22.80
Crispy Shanghai Calamari Calamari from Point Judith, RI, Sweet Chili Glaze, Cherry Peppers, Scallions, Sesame Seeds	\$24.00
JUMBO LUMP CRAB CAKE Abundant Jumbo Lump Crab Cake, Napa Slaw, Roasted Garlic Tartar Sauce	\$28.80
SEARED AHI TUNA Cajun Spice Seared, Pickled Ginger, Cucumber	\$25.20
Jumbo Shrimp Cocktail Five Jumbo Shrimp, Cocktail Sauce, Louie Sauce, Lemon	\$28.80
NUESKE'S PORK BELLY Smoked Aged Pork Belly Medallions, Sweet Barbeque Glaze, Tomato Relish	\$21.60
SWEET and SPICY CAULIFLOWER Crispy-Fried Cauliflower, Sweet & Spicy Chili Sauce	\$21.60
HOUSE FRIES French Fries & Trio of Sauces: Barbecue Sauce, Ketchup, Wasabi Cream	\$14.40

Soups & Greens

ITEM	PRICE
STEAKHOUSE SALAD WITH STEAK Prime Strip Steak, Mixed Greens, Heirloom Tomatoes, Avocado, Applewood Smoked Bacon, Deviled Egg, Parmesan, Blue Cheese,...	\$37.20
ICEBERG LETTUCE WEDGE Vine-Ripened Tomatoes, Blue Cheese Crumbles, Suggested Dressing - Blue Cheese Dressing	\$15.60
Caesar Salad Heart of Romaine, Shaved Parmesan, Toasted Croutons, Suggested Dressing - Creamy Caesar Dressing	\$15.60
SHRIMP and LOBSTER BISQUE - CUP Velvety Blend of Shrimp, Lobster, Sherry & Cream, Topped with Lobster & Shrimp	\$14.40
MARKET FRESH GREENS Heirloom Cherry Tomatoes, Gruyère, Suggested Dressing - Shallot-Dijon Vinaigrette	\$14.40
SPINACH SALAD Baby Spinach, Red Onion, Heirloom Tomatoes, Bacon, Hard-Boiled Egg, Mushrooms, Suggested Dressing - Bacon Vinaigrette	\$18.00
SHRIMP and LOBSTER BISQUE -BOWL Velvety Blend of Shrimp, Lobster, Sherry & Cream, Topped with Lobster & Shrimp	\$18.00
STEAKHOUSE SALAD WITH SHRIMP Garlic Shrimp, Mixed Greens, Heirloom Tomatoes, Avocado, Applewood Smoked Bacon, Deviled Egg, Parmesan, Blue Cheese, S...	\$37.20
KING CRAB and GOAT CHEESE SALAD Goat Cheese & Tomato Bruschetta Stack, Topped with King Crab & Balsamic Pearls	\$30.00

Bone-In Cuts

ITEM	PRICE
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BONE-IN RIBEYE Cowboy Cut, 22oz.	\$86.40
Roasted Rack of Lamb Cut Rack of Lamb, Thomas Farms, Australia, Grain Mustard-Rosemary Glazed	\$72.00
Wagyu Bone-In Strip Snake River Farms, ID. 18oz.	\$98.40
Bone-In Filet 14 oz.	\$94.80

Desserts

ITEM	PRICE
Key Lime Pie Raspberry Sauce	\$16.80
New York-Style Cheesecake Graham Cracker Crust & Fresh Strawberries	\$16.80
CHOCOLATE BLISS Rich Fudge Cake, House-Made Whipped Cream, Raspberry Sauce	\$18.00
PEANUT BUTTER PIE Light, Fluffy Peanut Butter Filling, Buttery Oreo Crust	\$16.80

HOUSE-CUT STEAKS

ITEM	PRICE
FILET MIGNON - 8 OZ. 8 oz.	\$66.00
RIBEYE 16 oz.	\$78.00
FILET MIGNON - 12 OZ. 12 oz.	\$78.00
PRIME NEW YORK STRIP 12 oz.	\$69.60
CAJUN RIBEYE 20 oz.	\$81.60

SEAFOOD & CHICKEN

ITEM	PRICE
Herb Brick Chicken Garlic Mashed Potatoes, Sliced Cherry Peppers, Balsamic Cippolini Onions	\$46.80
FAROE ISLANDS SALMON - BROILED Simply Broiled	\$50.40
SIGNATURE JUMBO LUMP CRAB CAKES Two Abundant Lump Crab Cakes, Napa Slaw, Roasted Garlic Tartar Sauce	\$52.80
AHI TUNA STEAK Soy Reduction, Miso Mustard, Pickled Ginger Cucumber	\$54.00
PAN-SEARED CHILEAN SEA BASS Hong Kong Style, Chilean Sea Bass, Baby Bok Choy, Sherry-Soy Glaze	\$62.40
CRAB-STUFFED SHRIMP Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc	\$46.80

ITEM	PRICE
GEORGE'S BANK SEARED SEA SCALLOPS Zesty Lemon Cream, Basil Oil, Asparagus Risotto	\$57.60

SIDES

ITEM	PRICE
Three Cheese Mac	\$16.80
WHITE CHEDDAR and BACON AU GRATIN POTATOES	\$16.80
Wild Steakhouse Mushrooms	\$16.80
GARLIC MASHED POTATOES	\$16.80
Brussels Sprouts Hickory Smoked Bacon, Caramelized Onions	\$16.80
CRAB FRIED RICE Lump Crab, Scallions, Carrots, Oyster Sauce	\$26.40
SAUTEED BABY SPINACH Slightly Wilted, Roasted Garlic Oil, Red Pepper Flakes	\$16.80
GARLIC MASHED POTATOES WITH LOBSTER	\$28.80
SWEET POTATO CASSEROLE	\$16.80
CREAM-STYLE SPINACH	\$16.80
Fresh Asparagus Roasted Garlic Oil, Grana Padana	\$16.80
WHITE CHEDDAR and BACON AU GRATIN POTATOES WITH LOBSTER	\$28.80
THREE CHEESE MAC WITH LOBSTER	\$28.80
ASPARAGUS RISOTTO Fresh Asparagus, Lemon Cream, Grana Padano	\$18.00
ROASTED GARLIC PARMESAN FRIES	\$16.80

BEVERAGES

ITEM	PRICE
ACQUA PANNA 750 mL Bottle	\$8.40
SAN PELLEGRINO 750 mL Bottle	\$8.40

SANDWICHES & MORE

ITEM	PRICE
SHAVED PRIME STEAK FRENCH DIP SANDWICH Roasted Prime Steak, Horseradish Sauce, Au Jus, Toasted Baguette, Roasted Garlic Parmesan Fries	\$27.60
SULLIVAN'S SIGNATURE ANGUS BURGER Angus Beef, Cheddar, Arugula, Tomato, Pickle Sauce, Brioche Bun, Roasted Garlic Parmesan Fries	\$24.00
CRAB CAKE SANDWICH Abundant Lump Crab Cake, Napa Slaw, Roasted Garlic Tartar Sauce, Brioche Bun, Roasted Garlic Parmesan Fries	\$31.20

ITEM	PRICE
HICKORY BARBECUE ANGUS BURGER Angus Beef, Nueske's Pork Belly, Cheddar, Caramelized Onions, Barbecue Sauce, Brioche Bun, Roasted Garlic Parmesan Fries	\$26.40
HAYMAKER CHICKEN SANDWICH Chicken Breast, Quattro Cheese, Pork Belly Lardons, Shaved Brussels Sprouts, Jalapenos, Honey Mustard, Brioche Bun, Roas...	\$22.80
TRUFFLE SHAVED RIBEYE CHEESESTEAK Shaved Prime Delmonico Steak, Carmelized Onions, Truffle Oil, Cheddar, Garlic Butter, Baguette, Roasted Garlic Parmesan...	\$30.00