SULLIVAN⁹S STEAKHOUSE

\$50
Per Guest Plus Beverages,
Tax & Gratuity

KING OF PRUSSIA RESTAURANT WEEK

STARTERS

CAESAR SALAD

Heart of Romaine, Shaved Parmesan, Toasted Croutons, Creamy Caesar Dressing

ICEBURG LETTUCE WEDGE ◊ @F

Vine-Ripened Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing

MARKET FRESH GREENS GF

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

SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry, Cream

ENTRÉES

FILET MIGNON* @F 602

Garlic Mashed Potatoes, Bordelaise

BROILED SALMON* GF

Lemon Beurre Blanc, Asparagus

PRIME NEW YORK STRIP* 100z

Garlic Mashed Potatoes, Bourbon Peppercorn Sauce

HERB BRICK CHICKEN GF

Garlic Mashed Potatoes, Sliced Cherry Peppers, Balsamic Cippolini Onions

INDULGE

7

FILET MIGNON* GF 802

PRIME NEW YORK STRIP* GF 1202

RIBEYE* GF 1602

ENHANCE YOUR STEAK

CRAB-STUFFED SHRIMP

Jumbo Shrimp, Jumbo Lump Crab, Lemon Beurre Blanc 16

OSCAR STYLE

Jumbo Lump Crab, Asparagus, Béarnaise 13

BACON & BLUE CHEESE TOPPING @F

11

JULLIVAN'

STEAKHOUSE



DESSERTS

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust, Fresh Strawberries

KEY LIME PIE

Graham Cracker Crust, Raspberry Purée

BANANAS FOSTER BREAD PUDDING

Caramel Sauce & Vanilla Bean Ice Cream

FEATURED BEVERAGES

THE KNOCKOUT
MARTINI 13

SMOKED ROSEMARY & ORANGE OLD FASHIONED 13.5



*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.