

APPETIZERS

CHILLED SEAFOOD SAMPLER*
CHILLED SEASONAL CRAB, 4 SHRIMP COCKTAIL,
4 OYSTERS ON THE HALF SHELL,
JUMBO LUMP CRABMEAT & AVOCADO HABAÑERO SALSA

49

(FOR TWO)

OYSTERS ON THE HALF SHELL*
COCKTAIL SAUCE, HORSERADISH & SALTINES

15

JUMBO SHRIMP COCKTAIL*
COCKTAIL SAUCE & LEMON

15

LUMP CRABCAKE*
CAJUN ROASTED GARLIC SAUCE

15.5

CRISPY SHANGHAI CALAMARI*
SWEET CHILI GLAZE, BEAN SPROUTS, CHERRY PEPPERS, CRUSHED PEANUTS & SCALLIONS

15

SEARED RARE AHI TUNA*
PICKLED GINGER & SPICY MUSTARD SAUCE

14.5

AHI TUNA TARTARE*
CITRUS, AVOCADO, & CRISP BAGUETTE

14.5

CHEESESTEAK EGG ROLLS
SWEET & SPICY CHILI SAUCE & HONEY MUSTARD

13

ESCARGOT
SIZZLING GARLIC BUTTER, SLICED BAGUETTE

14.5

OYSTERS ROCKEFELLER*
SPINACH, PERNOD & PARMESAN CREAM

15.5

SOUPS & SALADS

FRENCH ONION
GRUYÈRE, SWISS & PARMESAN CHEESE

8

SHRIMP & LOBSTER BISQUE
SHRIMP, LOBSTER, SHERRY & CREAM

9

ICEBERG LETTUCE WEDGE
VINE RIPE TOMATO, CRUMBLLED BLUE & BLUE CHEESE DRESSING

7

CAESAR SALAD
CRISP ROMAINE LEAVES, PARMESAN, CREAMY CAESAR DRESSING, FRESH CROUTONS

8

CHOPPED SALAD
CHOPPED ICEBERG, TOMATO, AVOCADO, RED ONION, EGG, BACON, BASIL DRESSING

9.5

FRESH SPINACH SALAD
HARD BOILED EGG, RED ONION, TOMATO, BUTTON MUSHROOM & BACON DRESSING

8

MOZZARELLA & TOMATO SALAD
BASIL PESTO, BALSAMIC VINEGAR, & E.V. OLIVE OIL

9

CHEF'S SELECTIONS

<p>CHILI CRUSTED RIBEYE* BROILED RIBEYE 16 OZ, CHILI CRUST, ROASTED RED PEPPER – TRUFFLE BUTTER</p>	42
<p>FILET DUXELLE* BROILED WILD MUSHROOM STUFFED FILET 8 OZ, MUSHROOM MADEIRA RAGOUT</p>	38.5
<p>FILET OSCAR* BROILED FILET 8 OZ, JUMBO LUMP CRAB ASPARAGUS & BÉARNAISE</p>	43.5
<p>FILET & LOBSTER* BROILED 6 OZ FILET, BUTTER BRAISED LOBSTER TAIL, CHIVE SAUCE</p>	56.5
<p>SULLY'S MEATLOAF ALL BEEF MEATLOAF, HINTS OF BLUE CHEESE, HORSERADISH MASHED POTATOES, SAUTÉED ONIONS, MUSHROOMS & BORDELAISE SAUCE</p>	25
<p>ROASTED CHICKEN "PICATTA STYLE" SCALLION MASHED POTATOES & LEMON CAPER SAUCE</p>	25

STEAKS & CHOPS, ETC.

<p>FILET MIGNON* 8 OZ / 12 OZ 35/39.5</p>
<p>NEW YORK STRIP* 12 OZ / 16 OZ 36/41.5</p>
<p>RIBEYE* 16 OZ 41.5</p>
<p>BONE-IN RIBEYE* 22 OZ "COWBOY CUT" 43</p>
<p>BONE-IN FILET* 12 OZ 55</p>
<p>BONE-IN KC STRIP* 18 OZ 42</p>
<p>PORTERHOUSE* 24 OZ 46.5</p>
<p>LAMB CHOPS-TRIPLE CUT* 39.5</p>
<p>VEAL CHOP* 39.5</p>

★ COMPLIMENTARY ICEBERG LETTUCE WEDGE WITH BLUE CHEESE DRESSING ★
 OR
 CAESAR SALAD WITH ANY ENTREE

SAUCES	PAIRINGS	BUTTERS
<p style="text-align: center;">BOURBON- PEPPERCORN SAUCE 3</p> <p style="text-align: center;">MADEIRA MUSHROOM SAUCE 3</p> <p style="text-align: center;">HOLLANDAISE OR BÉARNAISE 3</p>	<p style="text-align: center;">OSCAR- JUMBO LUMP CRAB, ASPARGUS & BÉARNAISE SAUCE 10</p> <p style="text-align: center;">SPLIT AUSTRALIAN LOBSTER TAIL, 7 OZ 28</p>	<p style="text-align: center;">CABERNET GOAT CHEESE BUTTER 3</p> <p style="text-align: center;">GORGONZOLA GARLIC BUTTER 3</p> <p style="text-align: center;">ROASTED RED PEPPER-TRUFFLE BUTTER 3</p>

LOBSTERS

BROILED AUSTRALIAN LOBSTER TAIL*
DRAWN BUTTER, CARVED TABLESIDE
MKT

FRESH SEAFOOD

BROILED SALMON STEAK*
BEURRE BLANC SAUCE
32

SEARED AHI TUNA STEAK*
SHIITAKE-CHIVE VINAIGRETTE
35

SAUTÉED SEA SCALLOPS*
SPICY THAI SAUCE
34

SHRIMP SCAMPI*
SAUTÉED SHRIMP, LEMON, GARLIC, WHITE WINE,
TOMATO, LINGUINI PASTA & SCAMPI SAUCE
31.5

PAN SEARED SEA BASS "HONG KONG STYLE"*
BABY BOK CHOY & SHERRY-SOY GLAZE
36

DAILY SEAFOOD FEATURE*
CHEF'S DAILY SELECTION & PREPARATION
MKT

SIDES

CRAB FRIED RICE* 9.5

CREAMY HORSERADISH MASHED POTATOES 8

SWEET POTATO CASSEROLE 9

THREE CHEESE MAC WITH GARLIC-BUTTER CRUST 9.5

GIANT BAKED POTATO, DRESSED TABLESIDE 8

WHITE CHEDDAR AU GRATIN POTATOES 9.5



BROCCOLI WITH GARLIC 8.5

ASPARAGUS WITH HOLLANDAISE 9.5

SAUTÉED GREEN BEANS 8

STEAKHOUSE SKILLET MUSHROOMS 8.5

CREAMED SPINACH 9.5

CREAMED CORN 9.5

TEMPURA ONION RINGS 9

*COOKED TO ORDER... 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.

SPECIALTY MARTINIS & COCKTAILS

THE KNOCKOUT

OUR SIGNATURE MARTINI MADE WITH
SVEDKA CLEMENTINE VODKA INFUSED WITH
FRESH HAWAIIAN GOLD PINEAPPLES
AND AN ORANGE TWIST

11

RED OVER HEELS MARTINI 12

SKYY® RASPBERRY VODKA, CHAMBORD LIQUEUR, SWEET & SOUR,
FRESH LEMON JUICE, AND RIMMED WITH RASPBERRY SUGAR 12

BLUEBERRY LEMON DROP 12

STOLI® BLUEBERRY VODKA, DEKUYPER TRIPLE SEC, SWEET & SOUR,
GARNISHED WITH FRESH BLUEBERRIES

CEO MARTINI 12

FINLANDIA® VODKA SERVED WITH BLUE CHEESE STUFFED OLIVES

COSMOPOLITAN 12

SMIRNOFF® CITRUS VODKA, COINTREAU® LIQUEUR, FRESH CRANBERRY JUICE,
AND GARNISHED WITH A LEMON TWIST

SULLY'S MARGARITA 12

AVION® BLANCO TEQUILA, GRANGALA® LIQUEUR, FRESH LIME JUICE,
AND GARNISHED WITH A LIME WEDGE

CREAMSICLE MARTINI 12

PINNACLE WHIPPED CREAM VODKA, FRESH ORANGE JUICE,
HALF & HALF AND GARNISHED WITH AN ORANGE SLICE

CLASSIC MANHATTAN 12

MAKER'S MARK® BOURBON, CINZANO SWEET VERMOUTH, DASH OF ANGSTUR BITTERS,
AND GARNISHED WITH A MARASCHINO CHERRY

LONG ISLAND TEA COCKTAIL 12

SMIRNOFF® VODKA, BACARDI® SUPERIOR RUM, BOMBAY® GIN, DEKUYPER TRIPLE SEC,
SWEET & SOUR, AND A SPLASH OF COKE®

FEATURED WINES

SPARKLING

GLASS | BOTTLE

LA MARCA PROSECCO,
VENETO, ITALY
10 | 38

PIPER SONOMA BRUT, NV
SONOMA VALLEY, CALIFORNIA
12 | 46

MOËT ET CHANDON "IMPERIAL" BRUT,
NV EPERNAY, FRANCE
22 | 85

WHITES

KUNDE SAUVIGNON BLANC,
SONOMA, CALIFORNIA
10 | 38

FLORA SPRINGS CHARDONNAY,
NAPA, CALIFORNIA
12 | 46

SONOMA CUTRER CHARDONNAY,
RUSSIAN RIVER RANCHES,
CALIFORNIA
14 | 54

REDS

GLASS | BOTTLE

MARK WEST PINOT NOIR,
CENTRAL COAST, CALIFORNIA
10 | 38

MACMURRAY PINOT NOIR,
CENTRAL COAST, CALIFORNIA
13 | 50

JACOB'S CREEK RESERVE SHIRAZ,
SOUTH AUSTRALIA
12 | 46

CHATEAU STE. MICHELLE
INDIAN WELLS MERLOT,
COLUMBIA VALLEY, WASHINGTON
13 | 50

14 HANDS CABERNET, WASHINGTON
10 | 38

ROBERT MONDAVI PRIVATE SELECTION
CABERNET, CALIFORNIA
11 | 42

FOUR VINES OLD VINE CUVÉE
ZINFANDEL, CALIFORNIA
10 | 38

LOUIS MARTINI CABERNET,
SONOMA COUNTY, CALIFORNIA
12 | 46

HESS ALLOMI CABERNET, NAPA,
CALIFORNIA
15 | 58