

Appetizers

Asian or Buffalo Shrimp (GF) 12
8 Jumbo shrimp lightly breaded and fried, then tossed in your choice of sauce. Served with celery and dipping sauce.

Boneless Chicken Bites (GF) 8
7 oz of boneless chicken lightly battered and tossed with your choice of mild, hot, BBQ, Asian, or spicy tso sauce. Served with french fries and your choice of bleu cheese or ranch dressing.

Bruschetta 8
Grilled bread brushed with caesar dressing and topped with shredded parmesan. Served with marinated diced tomatoes, red onions, basil, and a balsamic reduction.

Chicken Strips 9
4 hand-breaded chicken strips served with french fries and your choice of dipping sauce.

Geeb 8
Con queso with our blend of onion, salsa, beef, and Italian sausage. Served with tortilla chips.

Lobster Quesadilla 10
Toasted tortilla stuffed with spinach and artichoke dip, cheddar cheese, and lobster meat. Served with shredded lettuce and diced tomatoes.

Spicy Pickle Fries 8
Sliced dill pickles coated in flour and corn meal batter, fried, and served with your choice of dipping sauce.

Spinach & Artichoke Dip 9
Topped with melted mozzarella cheese and served with tortilla chips.

* Entrée Salads (GF)

Dinner Caesar Salad 8
Dressed romaine with shredded parmesan and garlic croutons.

Add Chicken 11

Add Steak or Salmon 14

Cobb Salad 13
Seasoned chicken, turkey, bacon, cheddar cheese, bleu cheese crumbles, chopped eggs, and tomatoes on a bed of romaine and spring greens. Served with your choice of dressing.

Greek Salad 9
Spring greens topped with kalamata olives, feta cheese, tomatoes, onions, and cucumbers. Served with a side of balsamic dressing.

Southwest Salad 10
Chopped romaine lettuce topped with chicken, black beans, corn, avocado, and tortilla strips. Served with our spicy avocado ranch dressing.

Sullivan's Spinach Salad 9.5
Fresh spinach topped with bleu cheese crumbles, bacon bits, diced red onions, candied walnuts, and dried cranberries. Served with a side of poppy seed dressing.

DRESSINGS: Ranch, Caesar, Bleu Cheese, Balsamic Vinaigrette, Italian, Red French, Honey Mustard, 1000 Island, Poppy Seed, Avocado Ranch, Fat Free Ranch, Fat Free Raspberry Vinaigrette,

Extra Dressing .60

Soups

French Onion (GF) 4
Topped with croutons and toasted provolone cheese.

Chili 5

Soup du Jour 5

Kids Menu – Kids 12 and under and adults 65 and over.
{Others add \$1 to price.}
Served with one side.

Grilled Cheese 4.5

Chicken Strips 5.5

Mini Corn Dogs 5

Mac & Cheese 4.5

¼ lb. Hamburger 6

Cheese .5

Wraps – Served with chips and pickle spear:

Buffalo Chicken Wrap 9.5

Fried chicken drenched in buffalo sauce with lettuce, tomato, and bleu cheese dressing.

Southwest Chicken Wrap 9.5

Sliced chicken, black beans, corn, shredded cheddar cheese, lettuce, tomato, tortilla strips, and our spicy southwest sauce.

Turkey Ranch Wrap 9.5

Sliced smoked turkey, spring greens, diced tomatoes, shredded cheddar cheese, and ranch dressing.

Veggie Wrap 8

Spring mix, diced tomatoes, cucumbers, red and green peppers, and red onion tossed with your choice of dressing.

Sandwiches – Served with chips and pickle spear.

BLT 9

Bacon, lettuce, tomato, and mayo, served on toasted wheat bread.

Hot Italian Pastrami Sandwich 10

Sliced pastrami and capicola ham, piled high on toasted rye bread with provolone cheese, tomato slices, banana peppers, and Italian dressing.

Perch Sandwich 11

Served with shredded lettuce and tartar sauce on a fresh roll.

Prime Rib Sandwich 11

Shaved prime rib topped with mushrooms, onions, and provolone cheese. Served on a baguette with a side of au jus.

Reuben 10

Corned beef, swiss cheese, sauerkraut, and 1000 Island dressing on toasted deli rye.

Salmon Club 12

Seasoned salmon, bacon, lettuce, tomato, and garlic aioli on foccacia bread.

Turkey Club Melt 9.5

Smoked turkey, bacon, monterey jack cheese, tomato, and garlic aioli on toasted wheat bread.

SULLIVANS
RESTAURANT

Notice items marked with an * may be cooked to order. Menu items marked with GF can be made gluten friendly. Please ask your server for more details if you have any questions. Consuming raw or under-cooked meats, poultry, shell fish, or eggs may increase your risk of food-born illnesses, especially if you have certain medical conditions.

*Burgers (GF) – Served with chips and pickle spear.

CHOICE OF CHEESES – American, Provolone, Pepper Jack, Monterey Jack, Cheddar, or Swiss .50 extra.

Substitute grilled chicken for hamburger at no extra cost.

	1/4 lb.	1/2 lb.
Hamburger Served on a fresh roll.	6	8
Mushroom & Swiss Burger Covered in sautéed mushrooms and swiss cheese. Served on a fresh roll.	8	9.5
Cajun Black & Bleu Burger Cajun seasoning, melted cheddar cheese, bacon, and bleu cheese dressing on a fresh roll.	8.5	11.5
Salsa Avocado Burger Topped with jalapeño salsa, avocado, and our spicy southwest sauce.	8.5	11.5
Sully Burger Served on a fresh roll and topped with fried potato, egg, bacon, monterey jack cheese, and our special horseradish sauce.	9	12



Sullivan's Proudly Serves
Certified Angus Beef® Brand

*Signature Entrées

Balsamic Chicken (GF) Charbroiled and served with wild rice and broccoli. Topped with marinated tomatoes and onions; then drizzled with balsamic reduction.	16
Cheese Stuffed Tortellini Ring shaped pasta filled with an Italian cheese blend and covered with your choice of marinara or alfredo sauce. Served with your choice of a house or caesar salad. Add Chicken 14 Add Shrimp 16 Add Lobster 17	11
Creamy Cajun Pasta Linguini tossed in alfredo sauce with red and green peppers and andouille sausage; then topped off with diced tomatoes and green onions. Served with your choice of a house or caesar salad. Add Chicken 17 Add Shrimp 19 Add Lobster 20	14
Grilled Salmon with Herb Lemon Butter Sauce (GF) Charbroiled salmon prepared medium to medium well and served with wild rice and asparagus.	17
Grown-Up Mac-N-Cheese Cavatappi noodles, topped with our parmesan and cheddar cream sauce and seasoned bread crumbs. Served with your choice of our house or caesar salad. Add Chicken 15 Add Shrimp 17 Add Lobster 18	12
Beef Tips (GF) Ribeye and NY Strip trimmings, cooked to order and topped with mushrooms and onions. Finished with a demi-glaze and served with your choice of two sides.	16

*Dinner Entrées (GF)

Choice of 2 Sides included with dinner entrées.

12 oz New York Strip Steak Topped with our bourbon peppercorn sauce.	19
6 oz Filet	23
10 oz Ribeye Steak	19
16 oz Ribeye Steak	30
8 oz Sullivan's Sirloin	16
Perch Dinner Lightly breaded with seasonings and fried, then served with our herb lemon butter sauce.	17
Sullivan's Fried Shrimp Butterflied and lightly battered. Served with choice of cusabi, cocktail, or tartar sauce.	17
Tuna Steak Sushi-grade yellow fin tuna, finished with an asian glaze and served with Sullivan's special cusabi sauce.	17
Add 4 Shrimp to any Dinner Entrée	6

Sides

Asparagus	3 each
Baked Potato Add \$1 for loaded potato (shredded cheddar cheese, bacon, and green onion)	
Broccoli	
Creamy Cole Slaw	
French Fries	
Green Beans	
Garlic Mashed Potatoes	
Wild Rice	
House Salad A romaine, spring greens, carrots, and red cabbage mix with cucumbers, chopped tomatoes, chopped egg, croutons, and cheddar cheese.	
Side Caesar Salad Dressed romaine with grated parmesan and garlic croutons.	
Sweet Potato Waffle Fries	
Cottage Cheese	2.5 each
Applesauce	
Mac-N-Cheese Add \$3 for chicken, shrimp or lobster.	4.5

Desserts

Brownie A La Mode A warm double-chocolate chip brownie, served with a scoop of vanilla ice cream and topped with caramel, chocolate syrup, whipped cream and a cherry.	8
Cheesecake of the Month Ask your server for this month's selection!	7
Ice Cream Sundae A scoop of vanilla ice cream, chocolate syrup, caramel, whipped cream and a cherry.	3.5
Vanilla Bean Cheesecake A slice of vanilla bean cheesecake served with your choice of blueberry or strawberry compote.	7
Whiskey Rebellion Ice Cream Two scoops of vanilla ice cream topped with warm whiskey butter and candied walnuts.	4.5
Make It a Sundae (Caramel, chocolate syrup, whipped cream and a cherry)	5.5

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