

Sullivan's Quay Dinner

Starters

Tuna Tartare 16

radish, avocado, sesame seeds, cilantro, wasabi aioli, soy-ginger dressing

Ⓞ Buffalo Wings: 11

mild, medium, hot or atomic

Ⓞ Grilled Lamb Lollipops 17

rack of lamb grilled, tomato jam, mint gremolata

Crabcake 16

arugula, lemon, old bay remoulade

Ⓞ Mussels 15

garlic, shallots, white wine, basil pesto, tomato, butter

Soup Of The Moment Cup 5 Bowl 7

Burrata Mozzarella 14

prosciutto, tomato, basil, extra virgin olive oil, sea salt, grilled sourdough bread

Blistered Shishito Peppers 7

soy glaze

Pork & Ricotta Meatballs 12

roasted tomato, basil, parmesan

Andouille Poutine 11

andouille, gravy, bourbon pickle, jalapeno, mozzarella curds

Buffalo Fried Cauliflower 7

buffalo wing sauce, bleu cheese dressing

Salads

add chicken 6 add shrimp 7 add salmon 7 add steak 8

Ⓞ Grilled Skirt Steak Salad 17

marinated skirt steak, mixed greens, crumbled bleu cheese, tomatoes, diced cucumbers, pepperoncini peppers, with a roast pepper vinaigrette

Kale Salad 12

baby kale, strawberries, pomegranate seeds, golden baby beets, crispy shallots, feta poppy vinaigrette

Ⓞ Market Greens 7

market greens, shaved baby heirloom vegetables, lemon vinaigrette

Spinach Salad 12

baby spinach, green apples, cherries, hazelnuts, egg, croutons, & bacon vinaigrette

Ⓞ Tuna Niçoise 19

tuna seared rare, organic field greens, crispy capers, kalamata olives, fingerling potato, asparagus, cherry tomato, egg, shaved red onion, fresh lemon & olive oil

Ⓞ Cobb Salad 16

grilled chicken, mixed greens, chopped egg, bacon, tomato, red onion, & crumbled bleu cheese, balsamic vinaigrette

Caesar Salad 10

romaine lettuce, brioche croutons, shaved parmesan, & traditional caesar dressing

Cuts

ala carte items served with a two sides of your choice

Ⓞ Chipotle Marinated Skirt Steak 24

Ⓞ Wild Striped Bass 27

Ⓞ 12oz NY Strip Steak 32

Ⓞ Double Bone Pork Chop 24

Ⓞ 16oz Rib Eye 42

Plates

Chicken Paillard 17

baby arugula, avocado, tomato, shaved ricotta salata, fresh lemon & olive oil

Tuna Steak 29

coconut black forbidden rice, bang bang sauce, steamed bok choy

Spicy Prawn Bucatini 23

seared jumbo prawns, spinach, garlic, thai chili brodo

Fish and Chips 19

beer battered cod, french fries & cole slaw

Ⓞ Salmon 25

sweet corn succotash, frisee lettuce, tomato jam

Risotto 18

english peas, asparagus, parmesan, sage

Ⓞ Skillet Roasted Chicken 19

irish cheddar mashed potato, broccolini, herb pan jus

Ⓞ Shepherd's Pie 17

ground sirloin, vegetables, mashed potato crust

Sullivan's Quay Burger 13

lettuce, tomato, onion, pickle
each additional topping \$1 avocado \$2

Sides

irish cheddar mash 5 baked potato 5 roasted asparagus 7 truffle fries 7 classic fries 5
broccolini 7

\$1 chopped
\$2 split charge

Ⓞ Denotes Gluten Free Dish