

Sullivan's Quay Dinner Menu

Starters

Soup of the Moment cup 5 bowl 7
chef's inspired creation

Buffalo Mac n Cheese Bites 8
celery, blue cheese

Tuna Tartare 16
radish, avocado, sesame seeds, cilantro, wasabi aioli, soy-ginger dressing

Burrata Mozzarella 14
prosciutto, tomato, basil, extra virgin olive oil, sea salt, grilled sourdough bread

Pork & Ricotta Meatballs 12
roasted tomato, basil, parmesan

Loaded Andouille Fries 11
andouille sausage, gravy, bourbon pickle, jalapeno, mozzarella curds

Grilled Lamb Lollipops 17
rack of lamb grilled, tomato jam, mint gremolata

Blistered Shishito Peppers 7
glazed with soy sauce

Corned Beef Reuben Egg Roll 5
sauerkraut, carrots, swiss cheese, thousand island dressing & mustard

Market Salad 7
market greens, shaved baby hairloom vegetables, lemon vinaigrette

Buffalo Wings: 11
mild, medium, hot or atomic

Jumbo Lump Crabcakes 16
arugula, lemon, old bay remoulade

Buffalo Fried Cauliflower 7
buffalo wing sauce, bleu cheese dressing

Salads

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

Chopped Salad 13
iceberg lettuce, cucumber, tomato, carrot, red onion, egg, fetta cheese, avocado, & italian vinaigrette

Wedge Salad 10
iceberg lettuce, thick sliced tomato, pickled red onion, apple wood smoked bacon, bleu cheese dressing

Kale Salad 12
baby kale, strawberries, pomegranate seeds, golden baby beets, crispy shallots, feta poppy vinaigrette

Caesar Salad 10
romaine lettuce, brioche croutons, shaved parmesan, & caesar dressing

Grilled Skirt Steak Salad 17
marinated skirt steak, mixed greens, crumbled bleu cheese, tomatoes, diced cucumbers, pepperoncini peppers, with a roast pepper 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 15
grilled chicken, mixed greens, chopped egg, bacon, tomato, red onion, & crumbled bleu cheese, balsamic vinaigrette

Plates

Seared Halibut 33
Chipotle Marinated Skirt Steak 24
Grilled 12oz NY Strip Steak 32

Grilled 8oz Filet Mignon 30
Grilled Swordfish 25
Grilled Center Cut Bone In Pork Chop 24

above items served with a two sides of your choice

Crispy Pork Shank 22
slow braised cannellini beans with pancetta & rosemary, sautéed swiss chard

Fish and Chips 19
beer battered cod, french fries & cole slaw

Seared Shrimp Rissotto 23
jumbo shrimp, wild mushrooms, butternut squash, brussel sprouts, pumpkin seeds, parmesan

Red Wine Braised Short Rib 23
creamy smoked gouda orzo, cherry mustarda, apple frisse walnut salad

Sullivan's Quay Burger 13
lettuce, tomato, onion, pickle
each additional topping \$1 avocado \$2

Shepherd's Pie 17
ground sirloin, vegetables, mashed potato

Pan Seared Salmon 25
squash, pomagranate, quinoa salad, harrisa honey glaze, moroccan spice yougart

Butternut Squash Ravioli 18
toasted pine nuts, brussel sprouts, dried cranberry, goat cheese, brown butter sage sauce

Grilled Chicken Paillard 17
baby arugula, avocado, tomato, shaved ricotta salata, fresh lemon & olive oil

Skillet Roasted Chicken 19
irish cheddar mashed potato, broccolini, herb pan jus

Grilled 8oz Steak Frites 22
grilled ny strip steak, classic fries, mixed greens, chimi churri sauce

Sides

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

Denotes Gluten Free Dish

\$1 chopped
\$2 split charge