

BOLD AMERICAN CUISINE WITH



A TOUCH OF THE MEDITERRANEAN



SOUPS

cup 3.75 bowl 4.95

LOBSTER BISQUE

or

SOUP OF THE DAY

SALADS

ARUGULA SALAD 9.95

candied pecans, regiano parmigiano and seasonal fruit with a balsamic vinaigrette

THE WEDGE 14.95

iceberg wedge served ice cold with fried proscuitto, grape tomatoes, grilled beef tenderloin and crumbled bleu cheese dressing

CHOPPED SALAD 9.95

crisp iceberg, romaine and greens with a julienne of baked ham, natural swiss, tomato, olives, carrots, cucumbers, red onion and romano cheese, tossed with our famous balsamic garlic dressing

DRESSINGS

RASPBERRY PECAN BRIE VINAIGRETTE

DIJON BALSAMIC VINAIGRETTE

CREAMY BLEU CHEESE

CUCUMBER WASABI

Others Available Upon Request

TASTES

GNOCCHI DUMPLINGS..... 5.50

tossed with brown butter, fresh sage and regiano parmigano

SULLIVAN'S HUSH PUPPIES..... 5.50

tossed in a curried honey glaze, with a side of pimento cheese tartar sauce

CRAB SPRING ROLLS..... 6.95

with a wasabi ginger, soy deduction

GOAT CHEESE FRITTER..... 4.50

a mixture of goat cheese, candied pecans and herbs, served with a mango puree

SEAFOOD TACO 7.50

grilled shrimp, scallops and fish on an open face flour tortilla, with an avocado relish and roasted corn and black-eyed pea salsa (a vegetarian version can be prepared, ask server for details)

CRAWFISH CRABCAKE..... 5.25

served with a lemon dijon dill beurre blanc, also available as an entree

BLACK BEAN CAKE (Vegetarian) 4.95

served with a chared jalapeno aioli

SMALL PLATES

LETTUCE WRAPS 9.95

beef tenderloin, water chestnuts, bean sprouts and assorted veggies and herbs in a garlic soy sauce

CRISPY CALAMARI 9.95

with remoulade dipping sauce

LOLLIPOP LAMB CHOPS 14.95

lamb chops stuffed with goat cheese and wrapped in proscuitto, finished with a mint beurre blanc

SHRIMP & GRITS..... 8.95

served with a tasso cream sauce, also available as an entree

SHORT RIBS 10.95

east meets west, braised to perfection, served with hoisan bbq and sullivan's carolina gold sauces

SWEET POTATO CHIPS..... 7.95

topped with creamy bleu cheese and fried proscuitto

FRIED GREEN TOMATOES 8.95

with regiano parmigiano and balsamic syrup

PIZZA MARGHERITA..... 9.95

hand-tossed dough, roasted tomatoes, fresh basil, fresh mozzarella and extra virgin olive oil

SULLIVAN'S



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Metropolitan Grill

CHEF SELECTIONS

ROASTED RACK OF LAMB	MARKET PRICE
<i>dijon, rosemary and panko bread crumbs on a bed of gnocchi dumplings, finished with a rosemary and mint pan gravy</i>	
NEW YORK STRIP STEAK 14 OZ.	27.95
<i>chargrilled and served with shrimp fried rice, wasabi fried artichokes and ying yang butter</i>	
FILET MIGNON	28.95
<i>an 8oz. certified angus filet, with a spinach bleu cheese sauce, roasted garlic whipped potatoes and fresh vegetables</i>	
GRILLED CENTER CUT PORK CHOPS	24.95
<i>marinated and stuff with goat cheese, finished with a carmelized onion, balsamic reduction, served with roasted garlic whipped potatoes and fresh vegetables</i>	
SCALLOPINI OF CHICKEN	16.95
<i>lightly breaded and pan-fried, crowned with prosciutto ham and fresh mozzarella with a basil pan sauce and served over saffron rice</i>	
BACON WRAPPED QUAIL.....	23.95
<i>served on a bed of timms mill grits topped with a blackberry chutney</i>	
CHARGRILLED RIBEYE	24.95
<i>13oz. certified angus ribeye with an exotic mushroom saute and crispy new potatoes</i>	
HANGER STEAK.....	23.95
<i>certified angus shoulder tenderloin with a shiitake soy beurre blanc, garlic whipped potatoes and fresh vegetables</i>	

FRESH SEAFOOD & PASTA

PEPPERCORN SEARED TUNA.....	25.95
<i>sesame sticky rice, stirfry vegetables and a crab spring roll, dressed with wasabi vinaigrette</i>	
PAN SAUTÉED SALMON	23.95
<i>nova scotia salmon on a roasted corn and artichoke rissotto cake, finished with a creek shrimp spinach cream</i>	
BLACKENED MAHI MAHI.....	24.95
<i>topped with lump crab meat on a bed of timms mill grits and an orange basil beurre blanc</i>	
CHICKEN PASTA	17.95
<i>tender chunks of chicken breast sautéed with a medley of fresh vegetables and parmesan cheese</i>	
PASTA BOLOGNESE.....	18.95
<i>pappardelle pasta with a hearty red meat sauce, a touch of cream and regiano parmigiano</i>	
FETTUCINI CARBONARA	16.95
<i>bacon, mushrooms, tomatoes in a cracked peppercorn cream sauce, add chicken for 2.95</i>	

VEGETARIAN

RISOTTO OF THE DAY.....	14.95
<i>please ask server for details</i>	
BLACK BEAN CAKES.....	15.95
<i>with guacamole, roasted corn and blackeye pea salsa and spanish rice</i>	
WILD MUSHROOM CRÉPES	14.95
<i>stuffed with mushroom duxelles and finished with a mornay sauce</i>	
RICE NOODLES.....	15.95
<i>low calories, low carbs, made with vegetable stock, roasted garlic and stirfry vegetables</i>	

**ALL ENTREES ARE
SERVED WITH A
SULLIVAN'S SALAD**

split entree charge 3.95