

SULLIVAN'S



Metropolitan *Grill*

*Bold American Cuisine with a
"TOUCH" of the Mediterranean!*

Lunch

Monday - Friday 11:00 - 2:30

Reservations accepted for parties of 5 or more.

Dinner

Tuesday - Saturday 5:30 - UNTIL

Reservations accepted.

208 S. Main St. • Anderson, SC 29624
Tel. (864) 226-8945 • Fax: (864) 226-8611*

*(*Prior to faxing order, please call)*

www.sullivanmetrogrill.com

CHEFS/OWNERS: SABRA NICKAS & BILL NICKAS

Soup and Salads

Soup of the Day	Cup - \$2.75 Bowl - \$3.75
Portabello Mushroom Bisque	Cup - \$2.75 Bowl - \$3.75
The Greek	\$6.25
<i>Fresh Salad Greens, Feta Cheese, Kalamata Olives, Carrots, Tomatoes and Pepperoni</i>	
Chef's Salad	\$6.25
<i>A delicious combination of Salad Greens, Tomatoes, Ham, Turkey Breast, Provolone and Cheddar Cheese</i>	
Grilled Chicken Breast Salad	\$6.75
<i>Marinated Chicken Breast on a Bed of Salad Greens topped with Raspberry Pecan Brie Vinaigrette</i>	
Blackened Catfish Salad	\$6.95
<i>A Blackened Catfish Filet Served on a Bed of Salad Greens with a Dijon Balsamic Vinaigrette</i>	

Breads and Spreads

Mushroom, Artichoke, and Roasted Red Pepper	\$5.50
Spinach, Gruyere and Sundried Tomatoes	\$5.50
Smoked Oysters, Clams and Gouda	\$5.95
Pecan, Basil and Chipotle Pesto	\$5.50
Roasted Garlic, Bacon and Feta	\$5.50
Choice of Three:	\$9.95
<i>All of the above spreads are served warm with toasted Ciabatta Bread.</i>	
Personal 7" Thin Crust Pizza	\$6.25
<i>Served with marinara and choice of spread.</i>	

Specialties

- Spanokopita** \$5.95
A Greek Specialty, Spinach and Feta Cheese baked between layers of Phyllo Dough
- Vegetable Lasagna** \$5.95
Layers of Vegetables, Mozzarella, Parmesan and Cottage Cheeses
- Grilled Breast of Chicken** \$5.95
Served over Saffron Rice

All Specialties Served with a House Salad

Pita Wrap Sandwiches

*Served with Metropolitan Pasta Salad
Substitute Sullivan's Fries - \$1.25
Substitute Soup of the Day - \$1.00*

- Seafood Pita** \$5.95
Grilled Shrimp and Scallops served with Tomatoes and Onions with House Sauce
- Gyro** \$5.95
A Greek Specialty of Lamb, Tomatoes, Onions, and House Salad.
- The Garden** \$5.25
A grilled vegetable and cheddar cheese creation of Zucchini, Squash, Carrots, Onion and Tomatoes with Parmesan Dressing
- Souvlaki** \$5.95
Marinated tender chunks of Pork Loin served with Tomatoes, Onions and House Sauce
- The Mediterranean** \$5.95
Thinly Sliced Turkey Breast, Provolone Cheese, Onions, and Sprouts topped with Parmesan Dressing
- The Philly Cheese** \$5.95
Thinly Sliced Beef with Grilled Peppers and Onions topped with melted Provolone Cheese and House Sauce
- Chicken Pita** \$5.95
Marinated Grilled Chicken Breast Julienned and served with Tomatoes, Onions and House Sauce

Chef's Selections

- Chargrilled Duck Breast** **\$19.95**
Eleven Ounces of Duck Breast. Served Medium-Rare over a Bed of Couscous and Topped with a Brandy Peach Sauce
- Grilled Center Cut Pork Chops** **\$17.95**
Marinated and Stuffed with Goat Cheese, Finished with Carmelized Onion Balsamic Reduction. Served with Roasted Garlic Mashed Potatoes
- Filet Mignon** **\$22.95**
An Eight Ounce Filet served with a Spinach Clemson Bleu Cheese Sauce and Roasted Garlic Mashed Potatoes
- Mediterranean Chicken Breast** **\$15.95**
Oven Crisped Boneless Breast of Chicken, Topped with Feta Cheese, Sundried Tomatoes, Kalamata Olives, and Fresh Basil. Served over Orzo Pasta and topped with a Red Pepper Coulis
- Porterhouse Steak** **\$29.95**
A Twenty-two Ounce Aged Porterhouse. Served with Crispy Beer Battered Onion Rings
- Stuffed Filet Mignon** **\$22.95**
An Eight Ounce Filet stuffed with Brie cheese and Topped with a Wild Mushroom Marsala Sauce
- Chargrilled Ribeye** **\$19.95**
Topped with a Horseradish Beurre Blanc. Served with Crispy Beer Battered Onion Rings
- Roasted Rack of Lamb** **Market Price**
Herb Encrusted Rack of Lamb. Served on a bed of Roasted Garlic Mashed Potatoes topped with a Red Wine Wild Mushroom Sauce
- Bacon Wrapped Quail** **\$17.95**
Served on a Bed of Risotto with a Granny Smith Apple Reduction

Vegetarian

- Zucchini Napoleon** **\$13.95**
Layers of Zucchini, Spinach, Artichokes and a Blend of Cheeses with an Avocado Puree
- Vegetable Lasagna** **\$11.95**
Served with Sullivan's Creamy Marinara
- Risotto of the Day** **\$13.95**
Please ask your server for details

Split Charge\$2.50

*All Entrees are served with a Sullivan's Salad
Dressings: Raspberry Pecan Brie Vinaigrette, Dijon Balsamic Vinaigrette,
Creamy Clemson Bleu, Other Dressings Available Upon Request.*

*For parties of 6 or more, a gratuity of 18% will be added for one check,
or 20% will be added for separate checks.*

Menu and prices are subject to change.

Scrumptious Sandwiches

Roasted Chicken Salad Sandwich	\$5.50
<i>Mounds of Chicken Salad on Whole Wheat Bread with Provolone Cheese.</i>	
BET	\$5.50
<i>Crisp Bacon, Fresh Egg Salad and Juicy Tomatoes on Pumpnickel Bread</i>	
Marinated Char-Grilled Breast Of Chicken	\$5.95
<i>Marinated Chicken Breast on a toasted Kaiser Roll with Provolone Cheese</i>	
Reuben	\$5.95
<i>Lean Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Marble Rye Bread</i>	
Blackened Grouper Sandwich	\$6.95
<i>Blackened Grouper filet served with Lettuce, Tomato and remoulade on a toasted Kaiser Roll</i>	

Burgers

8 oz. of Freshly Ground Chuck chargrilled to perfection and served with Lettuce and Tomato on a Toasted Kaiser Roll

The Original	\$5.50
The Bleu	\$5.95
<i>With Clemson Bleu Cheese</i>	
The Greek	\$5.95
<i>With Feta Cheese</i>	
The SOB	\$5.95
<i>Swiss Cheese, Grilled Onion, and Bacon</i>	

All burgers served with Sullivan's Fries

Drinks and Desserts

Tea, Soft Drinks	\$1.50
French Roasted Coffee	\$1.50
Dr. Brown's	\$1.75

See our Dessert Case for Scratch Made Cakes, Pies, and Cookies

Starters and Light Fare

Sullivan's Mussels	\$6.95
<i>Steamed Mussels in a White Wine Broth with Andouille Sausage, Fresh Tomatoes, Garlic and Lemon juice</i>	
Crawfish Crab Cakes	\$7.95
<i>Served with a Lemon Dijon Beurre Blanc Also available as an Entree Portion</i>	
Tenderloin Bites	\$8.95
<i>Seared Beef Tenderloin with a Bourbon Mushroom Sauce in a Puff Pastry Basket</i>	
Quesadilla of the Day	Market Price
<i>Please ask your server for details</i>	
Low Country Shrimp and Grits	\$7.95
<i>Served with a Tasso Cream Sauce Also available as an Entree Portion</i>	
Goat Cheese Fritters	\$7.25
<i>A mixture of Goat Cheese, Toasted Pecans, and Herbs, panfried. Served with a Mango Puree</i>	
Tempura Portabello Mushroom and Asparagus	\$6.95
<i>Served with a Roasted Red Pepper Coulis and Horseradish Beurre Blanc</i>	
Soup du Jour	cup - \$3.25 bowl - 4.50

Fresh Seafood and Pasta

Peppercorn Seared Tuna	\$18.95
<i>Served on a Bed of Asian Slaw with a warm Wasabi Vinaigrette</i>	
Blackened Mahi Mahi	\$17.95
<i>Topped with Lump Crabmeat and finished with an Orange Basil Beurre Blanc Served with Stone Ground Grits</i>	
Honey Teriyaki Salmon	Market Price
<i>Served with Saffron Rice</i>	
Mussels, Scallops, and Shrimp Fettucini	\$19.95
<i>Served in a Tomato Garlic White Wine Sauce</i>	
Metropolitan Pasta	\$16.95
<i>Sauteed Fresh East Coast Shrimp tossed with Feta Cheese, Tomatoes in a White Wine Broth. Served over Orzo Pasta</i>	
Chargrilled Sea Scallops	\$18.95
<i>Tossed with a Pesto Cream Sauce. Served on a bed of Black Pasta</i>	
Chicken Pasta	\$15.95
<i>Tender Chunks of Chicken Breast Sauteed with a Medley of Fresh Vegetables. Topped with Parmesan Cheese and finished in the oven</i>	
Fettucini Carbonara	\$13.95
<i>Bacon, Mushrooms, Tomatoes in a Cracked Peppercorn Cream Sauce Add Chicken</i>	
	\$2.50