



*Welcome to Sully's... We are glad you're here! You could be many places right now, but you chose to be with us and we are honored you did. Before you dive into our legendary menu, a few quick words on who we are. We are named in tribute to the legendary Sullivan - Kilrain Bareknuckle brawl that took place just a mile down the road (full story on back page). Why is our food the best? You'll know before you leave, but for starters, we just care more than most. Our passion drives our product. From our hand cut steaks, Fresh Fish & Chef Specials, to our daily fresh ground burgers, we take the extra time to do it right. We take pride in the fact that there are NO Microwaves in our kitchen! Thanks again for joining us and we look forward to seeing you again very soon.*

213 Sullivan Kilrain Road  
Hattiesburg, MS 39402  
601-336-5358

1272 Evelyn Gandy Parkway  
Petal, MS 39465  
601-255-9775

Monday - Wednesday 11:00am - 10:00pm  
Thursday - Saturday 11:00am - 11:00pm  
Sunday Closed

*Catering available, ask for details*

# APPETIZERS

## The Combination 12.99

*choice of 3:* South of the Border Egg Rolls, Sully Sacks, Mozzarella Sticks, Fried Pickles or Jalapenos, Batter Fried Mushrooms, Onion Rings

## South of the Border Egg Rolls 9.99

black beans, corn, cilantro and chicken rolled in a tortilla, deep fried, and served with sweet red chili dipping sauce

## Sully Sacks 6.99

the house favorite! a flavorful combination of chicken with jalapeno infused cheese battered together and deep fried; served with ranch

## BANG BANG Shrimp 11.99

hand battered and fried jumbo gulf shrimp tossed in our house made bang bang sauce

## Mozzarella Sticks 7.99

beer battered and fried mozzarella cheese; served with marinara

## Fried Pickles or Jalapenos 7.99

hand battered dill pickle or jalapeno chips fried; served with ranch

## Battered Fried Mushrooms 7.99

baby portabella mushroom caps breaded and fried; served with ranch

## Seared Ahi Tuna\* 12.99

char grilled to your preferred temperature or sashimi style (thinly sliced, raw)

## Shrimp and Grits 12.99

pan fried parmesan grit cakes, jumbo shrimp, onion and bell peppers in a rich cream sauce

## Fisticuffs Fries 11.99

our beer battered fires smothered with queso, diced tomatoes, onions, jalapenos, sour cream, chili & bacon  
add steak, chicken or beef - 3.00 each

## Knock Out Nachos 11.99

fresh chips smothered with queso, diced tomatoes, onions, jalapenos, sour cream, chili and black olives  
add steak, chicken or beef - 3.00 each

## Chicken Quesadilla 10.99

grilled chicken breast with peppers, onions, jalapenos, bacon and queso, wrapped in a flour tortilla

# WINGS

Order them naked or tossed around in your favorite sully sauce. Comes with an order of our legendary fries  
Choice of Sauce: Buffalo, Southern BBQ, Ranch, Sweet Red Chili

## Traditional or Boneless 6 - 7.99 12 - 12.99

## Chicken Tenderloins - 9.99

Basket of Buttermilk battered and fried or grilled chicken tenders served with your choice of sauce, served with fries.

# THE GARDEN

*Dressings: house, ranch, bleu cheese, thousand island, honey mustard, balsamic vinaigrette, raspberry vinaigrette, oil & vinegar*

## House Salad 6.99

a large bed of crisp romaine lettuce topped with roma tomatoes, shredded cheddar cheese, crumbled bacon, croutons, and a cherry pepper.

## Caesar Salad 6.99

crisp romaine tossed in our house made caesar dressing topped with croutons, tomato & fresh grated parmesan cheese

*add fried or grilled chicken 5, fried or grilled shrimp 7  
grilled mahi mahi, yellowfin tuna, steak or steak & jumbo shrimp 11*

# PASTA

*all pastas are served with a side salad*

## Fettuccini Alfredo 11.99

Fresh fettuccini cooked to order tossed in a scratch made alfredo

*Add grilled chicken - 5*

*Add grilled shrimp - 7*

## Shrimp and Garlic 16.99

gulf shrimp sautéed with garlic, bell pepper and onion over fresh fettuccini in a garlic cream sauce

## Spicy Chicken and Andouille 16.99

blackened chicken, andouille sausage with garlic, bell pepper and onion over bow tie pasta in a spicy cream sauce

# BURGERS AND SANDWICHES

*all of our burgers are ground daily with fresh chuck, filet mignon, and ribeye.*

all burgers and sandwiches are fully dressed with mayonnaise, lettuce, tomato, onion, pickle served on a fresh New Orleans bun and served with fries. Sub onion rings for 1.00, or a side salad or dinner side for 2.49

## The Sullivan Burger \* 10.99

bacon, fried jalapenos, fried pickles, and pepper jack cheese

## Kilrain’s Black and Blue Burger\* 10.99

bacon, grilled onion and blue cheese crumbles

## Triple Cheese Burger\* 10.99

american, mozzarella, & pepper jack cheeses

## BBQ Burger \* 11.99

bacon, bbq sauce, cheddar cheese, and onion rings

## Nacho Burger\* 10.99

smothered in queso cheese and chili

## Mushroom Mozz Burger\* 10.99

sautéed mushrooms and mozzarella cheese

## The Middle Weight Burger \* 9.99

burger with cheese

## The Light Weight Burger\* 6.99

1/4 lb with cheese

## Ribeye Po Boy\* 15.99

hand cut to order ribeye grilled to your requested temperature

## Shrimp Po Boy 12.99

gulf shrimp hand battered or grilled

## “Knock Ya Silly” Philly 11.99

shaved sirloin with sautéed onions, peppers and queso

## Buffalo Chicken Sandwich 10.99

hand battered and fried or char grilled chicken breast tossed in buffalo sauce and topped with melted mozzarella cheese

## Chicken Sandwich 10.99

hand battered and fried or char grilled chicken breast topped with melted mozzarella cheese.

# LEGENDARY STEAKS

served with a salad and your choice of side, fresh house made dipping sauce and our famous fresh baked yeast roll

All of our steaks are minimum 21 days wet aged USDA Prime and Certified Angus Beef. We hand trim each loin and cut our steaks to order, dust it with our special blend of house seasoning and char grill to perfection.

## Ribeye\*

This Boneless Steak is rich, tender, juicy, and full-flavored, with generous marbling throughout--our favorite cut

<b>USDA Prime</b>	12 oz	30.99	16 oz	37.99	20 oz	45.99
Certified Angus Beef	12 oz	24.99	16 oz	31.99	20 oz	37.99

## Filet Mignon\*

The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor, and compact shape

<b>USDA Prime</b>	6 oz	38.99	8 oz	46.99	10 oz	55.99
Certified Angus Beef	6 oz	29.99	8 oz	36.99	10 oz	42.99

## NY Strip\*

This premium lean steak is a steakhouse classic, known for its marbling, tenderness and flavor

Certified Angus Beef	12 oz	23.99	14 oz	26.99	16 oz	29.99
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## Hamburger Steak\* 15.99

10oz fresh ground chuck, filet mignon and ribeye, with sautéed onions, mushrooms and gravy

# SEAFOOD

served with a salad and a side

## Chef’s Seafood Special\* *market price*

Ever changing variety of Fresh Gulf or North Atlantic fish, created and prepared with the imagination of our chefs as described by your server.

## Jumbo Gulf Shrimp 15.99

dozen jumbo gulf shrimp sautéed or fried

## Mahi Mahi 16.99

Mahi Mahi filet grilled or blackened

## Ahi Tuna\* 16.99

hand cut, sashimi grade yellow fin tuna seasoned and char grilled to your requested temperature

# DINNER SIDES 2.99

Baked Potato (*loaded unless otherwise specified*), Squash & Onions, Baked Sweet Potato  
Sweet Potato Fries, Green Beans, Onion Rings, Broccoli, Rice & Gravy,  
Mashed Potatoes & Gravy, Home Fries, Lima Beans  
Grilled Asparagus 4.99

### STEAK TEMPERATURES

RARE - cool, red center, MEDIUM RARE - warm, red center  
MEDIUM - warm, pink center, MEDIUM WELL - hot, slightly pink center  
WELL DONE - gray brown throughout, firm  
We are not responsible for steaks ordered medium well or well done.

*\*Consuming raw or under cooked meat or seafood may be hazardous to your health,  
please consult your physician or the MS State Health Dept. for further concerns  
A service charge of 18% may be added to parties of 8 or more*

## TOPPERS & SAUCES

- Sautéed onions, mushrooms, peppers, bleu cheese crumbles - 2 each
- Jumbo Shrimp - 7
- Jumbo lump crabmeat - 8
- Crab Cake - 10
- Gorgonzola & jumbo shrimp cream sauce - 7
- Tabasco & jumbo lump crabmeat cream sauce - 8

# THE “LITTLE” SULLY’S

(10 and Under)

Burger and Fries 5.99

burger served plain with fries

Kid’s Steak Bites 11.99

served with fries

Chicken Bites and Fries 5.99

fried chicken bites served with fries

Cheese Quesadilla and Fries 5.99

one flour tortilla folded in half stuffed with cheese

Henry’s “Big Chip” with Queso 5.99

fried flour tortilla shell served with a side of queso

# HOUSE MADE DESSERTS

Legendary Bread Puddin' 5.99

made with our legendary rolls, topped with a donut glaze. None of that fancy stuff

World’s Greatest Cheesecake 6.99

not your typical cheesecake – you’ve never had it like this before

Funnel Cake Fries 8.99

funnel cake rolled into fries topped with powdered sugar, dark and white chocolate glaze

# BEVERAGES 2.49

Coke Barq's Root Beer

Diet Coke Sweet Tea

Dr. Pepper Unsweet Tea

Sprite

# LET’S GET SOCIAL

Please feel free to share your pictures on one (or all) of our social media outlets!

HATTIESBURG:

Facebook.com/ilovesullys

Instagram.com/ilovesullyshattiesburg

Twitter @ilovesullys

PETAL:

Facebook.com/ilovesullyspetal

Instagram.com/ilovesullyspetal

Twitter @ilovesullysPTL

# The Story

Everyone knew that no man could stand up to John L. Sullivan and swap punches with him. A devastating two-handed hitter, Sullivan had toured the country taking on all comers and had offered \$1,000 to anyone who could stay four rounds. Drunk or sober, he had flattened 59 men in a row. Only a few were able to survive the first round, none the fourth. His only weakness was his fondness for the bottle—he used to drink bourbon out of steins—and for this reason his perfectly trained opponent, Jake Kilrain of Baltimore, was given an even chance to outlast him in a finish fight.

Kilrain was not a slugger but he could go distance and he was a good wrestler, which was useful in bare-knuckle fighting, where a fall could be almost as punishing as a knockdown blow. “Sullivan is no wrestler,” said the New York World the day of the fight (July 8, 1889) and added with journalistic candor unknown today: “According to the history of all such drunkards as he, his legs ought to fail him after 20 minutes of fighting.” When the men came to scratch at 10 a.m. at Richburg, Miss, before a crowd of 3,000 fans, most of whom had come by train from New Orleans to the secret ring site (bare-fist fighting was illegal in all 38 states), the thermometer registered 100 degrees in the shade. It was a test between two champions for \$10,000 a side, winner take all. Sullivan, resplendent in green breeches and flesh-colored stockings, was champion by popular acclaim.

From the start Kilrain pursued his battle plan by avoiding all toe-to-toe slugging and by sidestepping the rushes of the ever advancing Sullivan. These tactics drove Sullivan into a fury. “Why don’t you fight? You’re supposed to be the champ, ain’t you?” bawled Sullivan in the fourth round, which lasted over 15 minutes. (Under the rules a round ended only when a man went down and could, therefore, last a few seconds or several minutes.) In the seventh round as the men clinched, Kilrain hooked to the head and brought a flow of blood from John L.’s ear. “First blood, Kilrain,” announced Referee John Fitzpatrick and there was an exchange of bills among the sports. (Betting was always brisk on first blood and first knockdown.) Sullivan scored the first clean knockdown in the next round.

As the fight wore on, both men were soaked in blood, their backs scorched crimson by the burning sun.

There was no decisive turning point in the battle but after the 30th round it was evident that Sullivan was getting to his man. Jake was tiring, not Sullivan, who was now scoring all the knockdowns and most of the falls. But Kilrain kept on coming to scratch round after round although his eyes were glassy and his head rolled loose on his shoulders as if his neck were broken.

In the 75th round a doctor said to Kilrain’s seconds, “If you keep sending him out there, he’ll die.” That was enough. They tossed in the sponge and the fight was over. The last bare-knuckle fight in ring history had lasted two hours and 16 minutes.

A new era of padded gloves and three-minute rounds under the modern Queens-berry rules soon replaced the old bare-fist brawlers. Sullivan lost his crown to Jim Corbett in a glove fight three years later. As for Kilrain, who was so near death at the end of the fight, he lived to be a pallbearer at Sullivan’s funeral in 1918 and did not die until 1937 when he was 78. (Sports Illustrated – August 23, 1954)