SUTE

STARTERS

Shishito Peppers (GF)
Charred shishito peppers tossed with sea salt, sesame-soy, pepper flakes, and sesame seeds. 8

Dumplings
Delicately fried and filled with your choice of vegetables or beef with vegetables. 10

SUTE Signature Rolls* (GF)
Roasted seaweed wrapped with rice, vegetables, pickled radish, crab meat, egg. Choice of sushi-grade ahi tuna (with cream cheese), tofu or ribeye. 18

Glazed Pork Belly Bites (GF)
Crispy pork belly tossed in a maple smokehouse glaze, finished with scallions. 14

Crab Rangoon
Golden fried filled with real crab and cream cheese, served with sweet chili sauce. 9

Ceviche Verde* (GF)
Fresh shrimp marinated in lime, cilantro, jalapeño, cucumber, red onion, and avocado. 14

Crispy Shrimp Skewers
Frenched shrimp, panko-crusted and fried golden crisp, served with SUTE Signature Aioli. 11

Tuna Crudo* (GF)
Silky slices of sushi-grade ahi tuna with bright soy ponzu, Korean pear, and fresh jalapeño. 18

Chesapeake Bay Crab Cake
Delicately seasoned jumbo lump crab cake, pan-seared until golden and served with roasted red pepper aioli, fresh arugula, and charred lemon. 16

BROTHS & GREENS

Add grilled chicken or ahi tuna to any salad +6

House Salad (GF)
Fresh greens, cherry tomatoes, carrots, red onion slices with a house toasted sesame dressing. 8

Classic Caesar (GF)
Crisp baby romaine, parmesan, croutons, and house Caesar dressing. 11

Poke Bowl* (GF)
Ahi tuna, avocado, cucumbers, radish, bean sprouts, greens, cilantro, rice, sriracha aioli, poke sauce. 22

Roasted Tomato Bisque (GF)
Slow-roasted tomatoes blended into a rich, creamy bisque, finished with basil and shaved Parmesan. Cup 8

Chef's Seasonal Soup*
A handcrafted soup prepared daily using the freshest seasonal ingredients and classic culinary techniques. Please ask your server about today's featured creation. Cup 8

SUTE CLASSICS

Fried Rice (GF)
Wok-seared rice with aged kimchi, vegetables, egg, and aromatic seasonings. Choice of bulgogi ribeye, pork galbi, chicken galbi, or tofu. 24

Fried Chicken
Crispy Korean marinated chicken breast strips served with rice. Choice of plain, soy garlic or spicy maple smokehouse glaze. 20

Bibimbap* (GF)
Sizzling stone bowl with seasoned rice, sautéed vegetables, and meat choice finished with a farm egg and house sauces. Choice of bulgogi ribeye, pork galbi, chicken galbi, or tofu. 28

Tacos
Choice of bulgogi ribeye, chicken galbi, or red birria beef, topped with slaw, cilantro-avocado sauce. Served with salsa verde. 7ea

NOODLES

Jerk Chicken Alfredo (GF)
Blackened jerk-marinated chicken breast over rigatoni in a roasted garlic-Parmesan cream sauce with peppers, caramelized onions, spinach, and fresh herbs. 24

Fettuccine alla Vodka (GF)
Fettuccine tossed in a silky vodka cream sauce, finished with aged Parmesan and fresh herbs. Choice of flat iron or grilled chicken. 24

Coastal Linguine (GF)
Linguine with clams, crab claw, mussels, shrimp, and sea scallops in a garlic butter and white wine sauce, finished with fresh herbs and Parmesan. 28

Foraged Mushroom Gnocchi (GF)
Lion's mane, shiitake, oyster, and king trumpet mushrooms sautéed with garlic, tossed with gnocchi in a butter and vegetable stock sauce. 28

FOR OUR YOUNG GUESTS

Kids 12 and Under

Kids' Ribeye Bulgogi Slider
Juicy bulgogi on a mini toasted bun, lettuce, tomato, onions, served with fries. 14

Kids' Quesadilla
Melted cheese in a crispy tortilla, served with fries. 14

Kids' Grilled Cheese & Tomato Bisque
Buttery toasted sourdough filled with melted mozzarella, served with a cup of creamy roasted tomato bisque. 14

Kids' Tenders
Two crispy chicken tenders served with fries. 14

A 20% gratuity will be added to parties of six or more.

(GF) **Indicates items that are prepared gluten-free as listed. Modifications may affect gluten-free status.**

GF **Can be prepared gluten-friendly with minor modifications. Please ask your server.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

OCT26

SUTE

CHEF'S SPECIALTIES

PLEASE ALLOW UP TO 20 MINUTES FOR THESE SELECT DISHES TO BE PREPARED.

Chilean Sea Bass GF
6 oz Chilean sea bass, delicately pan-seared and finished with a sweet-spicy glaze, choice of signature side. 28

Poached Lobster Tail GF
8 oz cold-water lobster tail poached in garlic-herb butter, served with additional garlic-herb butter, choice of signature side. MP

Seared Atlantic Salmon GF
8 oz Atlantic salmon delicately pan-seared with a honey-soy glaze, choice of signature side. 30

Le Blanc Seafood Risotto GF
Creamy Arborio risotto finished with white wine, Parmesan, and roasted garlic, topped with pan-seared shrimp, calamari, scallops, mussels, and clams. 28

Chesapeake Bay Crab Cakes
Two delicately seasoned jumbo lump crab cakes, pan-seared until golden and served with roasted red pepper aioli, fresh arugula, and charred lemon, choice of signature side. 35

Lamb Chop Loins GF
Three 4 oz lamb chop loins, expertly grilled and finished with garlic compound butter, a charred lemon, choice of signature side. 42

Pork Chop
Seared 10 oz marinated pork chop, delicately caramelized and finished with a refined umami glaze, choice of signature side. 28

Chicken Parmesan
Crisp, golden-breaded chicken breast topped with house marinara, finished with melted mozzarella and crowned with fresh mozzarella. Served over spaghetti. 26

Kentucky Bourbon Ribs GF
Tender flanken-cut beef ribs finished with a house bourbon-brown sugar glaze, balanced for a sweet, smoky, savory finish, choice of signature side. 30

THE SUTE TABLESIDE GRILL

Premium Certified Angus Beef® steaks and seafood. Choose the signature tableside grilling experience or allow our chefs to expertly prepare your selection, accompanied by your choice of signature side.

Tableside BBQ is available until one hour before closing.

Ribeye Steak* GF
12 oz 65

NY Strip* GF
12 oz 60

Filet Mignon* GF
8 oz 46

Ahi Tuna* GF
8 oz Wild-caught Saku ahi tuna 28

Wild Tiger Shrimp* GF
Jumbo tiger shrimp. 28

Jumbo Scallops* GF
Fresh jumbo scallops. 25

SAUCES & BUTTERS

Béarnaise 3

Peppercorn 3

Herb Butter 2 GF

Truffle Butter 2 GF

SIGNATURE SIDES

White Rice GF

Mashed Potatoes GF

Baked Potato +$2 Loaded GF

Buttery Mac & Cheese

Charred Asparagus – Béarnaise

Sautéed Vegetables GF

DESSERTS

Coppa De Limone
Lemon sponge cake with vanilla cream, lemon glaze, and pistachios. 10

The Ganache Kiss
A dark chocolate brownie with silky vanilla filling, enrobed in a glossy dark chocolate ganache. 10

Berry Bliss Cheesecake
Rich, velvety New York-style cheesecake, our signature all-butter shortbread crust, finished with a vibrant medley of fresh seasonal berries. 12

Espresso Crème Brûlée
Creamy espresso-flavored custard with caramelized sugar. 10

Affogato GF
Creamy seasonal gelato crowned with a freshly pulled shot of rich espresso. 12

20% gratuity will be added to parties of six or more.

While we take every precaution, our kitchen handles wheat, gluten, and other allergens. We cannot guarantee that any item is completely free from cross-contact.