

SHULAS

STEAK HOUSE

Dinner & Carry Out Menu | 5:00PM to 10:00PM

Starters

Cheese Board 28

English Stilton, Aged Manchego, Pont-L'Évêque Cheeses, Crackers, Olives, Preserves, Nuts

Tuna Tartare* 23

Soy, Scallions, Avocado Butter, Gochujang

New Orleans Cajun Shrimp 23

Garlic Butter, Crostini

Crispy Calamari 19

Thai Chili Sauce, Peanuts, Black Sesame Seeds, Scallions, Cilantro

Jumbo Lump Crab Cake 25

Remoulade, Old Bay

Thick Cut Applewood Bacon 20

Bourbon-Honey Glaze, Tomato Jam

Colossal Shrimp Cocktail 21

Remoulade, Cocktail Sauce, Lemon

Blackened Tenderloin Tips 28

Cajun Spice, Béarnaise, Shula's BBQ Sauce

BBQ Seared Sea Scallops 23

Tropical Fruit, Charred Corn Salsa

Soups & Salads

Lobster Bisque 17

Croutons, Lobster Chunks, Cream, Fennel

French Onion Soup 15

Caramelized Onions, Croutons, Provolone, Gruyère

Shula's House Salad 16

Tomato, Bacon, Parmesan, Carrots, Egg, Scallions, Green Goddess Dressing

Caesar Salad 16

Sweet Gem Lettuce, Parmesan, Herb Garlic Croutons, Caesar Dressing

Wedge Salad 16

Baby Iceberg Lettuce, Tomato Jam, Bacon Jam, Heirloom Cherry Tomatoes, Blue Cheese Dressing

Spinach Salad 16

Spinach, Romaine, Dried Cranberries, Candied Pecans, Goat Cheese, Sunflower Seeds, Strawberries, Balsamic Vinaigrette

Plant-Based

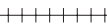
Roasted Cauliflower Steak 24

Chimichurri, Red Pepper Romesco, Herb Oil

Vegetarian Bowl 22

Chickpeas, Quinoa, Cucumber, Avocado, Greens, Beets, Green Goddess Dressing

Bread Service Available Upon Request



Prices exclusive of tax and gratuity. For parties of 6 or more, an 22% service charge will be added.

*All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

SHULAS

STEAK HOUSE

Dinner & Carry Out Menu | 5:00PM to 10:00PM

From the Grill

STEAKS

7oz Filet Mignon 56

Wine Pairing: Daou Cabernet 18 / 70

10oz Filet Mignon 68

14oz New York Strip 60

Wine Pairing: Smith & Hook Reserve Cabernet 17 / 65

16oz Cajun Ribeye 72

Wine Pairing: Antinori Peppoli Chianti 19 / 75

22oz Bone-In Ribeye 99

ENHANCEMENTS +6

Chimichurri Sauce
Horseradish Sauce
Brandy Peppercorn Cream
Blue Cheese Crust
Truffle Butter



ACCOMPANIMENTS

Lobster Tail +42 Oscar +19 Shrimp +12

Entrées

Pan Seared Salmon 39

Carrot Purée, Asparagus, Caper Agrodolce

Wine Pairing: Stag's Leap Chardonnay 22 / 85

Jumbo Lump Crab Cakes 50

Remoulade, Steak Fries

Sous Vide Chicken 37

Pan Roasted Chicken, Sherry Chicken Jus,
Pomme Purée, Sautéed Greens

Wine Pairing: Frei Brothers RRV Pinot Noir 17 / 65

Red Wine Braised Short Rib 49

Natural Jus, Pomme Purée, Persillade

Wine Pairing: Grgich Hills Red Zinfandel 32 / 125

Shrimp Cavatappi Pasta 26

Lobster Sauce, Shiitake Mushrooms, Roasted Red Peppers, Tomatoes, Chili Flakes, Fresh Parmesan

Twin Lobster Tails 84

Drawn Butter, Lemon

Wine Pairing: Pighin Pinot Grigio 14 / 50

CHEF'S DAILY MARKET FISH - MKT

Wine Pairing: Minuty De Minuty Rose 21 / 80

Sides

VEGETABLES

Brussels Sprouts 14

Bacon Jam, Lemon

Sautéed Spinach & Kale 14

Chili Flakes, Garlic, Lemon, EVOO

Spinach 14

Creamed or Sautéed

Cobbled Broccoli 14

Parmesan Mornay, Gratine

Sautéed Wild Mushrooms 14

Thyme, Shallots, Sherry Gastrique

Sautéed Onions 12

Poached Asparagus 14

Lemony Vinaigrette, Shaved Parmesan

POTATOES

Pomme Purée 13

Steak Fries 13

Potato Au Gratin 16

Baked Potato 13

Butter, Sour Cream, Scallions, Bacon, Cheddar

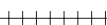
SIGNATURE MAC & CHEESE

Original 15

Aged Cheddar, Gouda, Parmesan, Mornay

ADD: Truffle +8 / Lobster +18 / Crab +15

Bread Service Available Upon Request



Prices exclusive of tax and gratuity. For parties of 6 or more, an 22% service charge will be added.

*All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.