

CHICAGO, IL

SHULAS

STEAK HOUSE

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ABOUT US

Shula's Steak House is a modern interpretation of the classic American steak house featuring exceptional cuisine inspired by the winning traditions and standards exemplified by its historic and iconic namesake, Don Shula. Shula's enjoys a long-standing strategic partnership with Meats by Linz, assuring quality and consistency at the highest levels, and availability in every market we operate across the country.

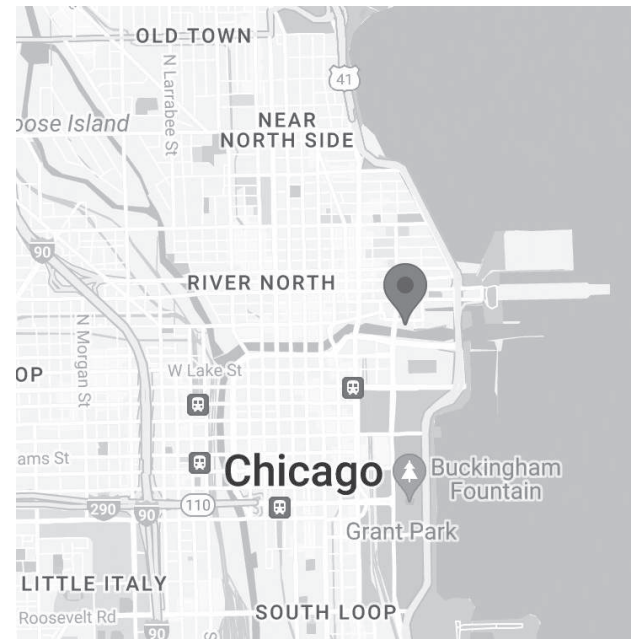
Steak enthusiasts experience gracious and attentive service in a warm, comfortable setting designed to inspire relaxation and enjoyment among family, friends and colleagues. Whether celebrating a special occasion or a spontaneous night out, guests have chosen Shula's Steak House for over 34 years.

SHULA'S
STEAK HOUSE

Shula's Steak House/Chicago is located in the ground floor lobby of the Sheraton Grand Chicago – Chicago's premier downtown riverfront hotel, steps from Michigan Avenue shopping, Navy Pier, and Millennium Park.



Sheraton Grand Chicago
Hotel and Towers
301 East North Water Street
Chicago, Illinois 60611





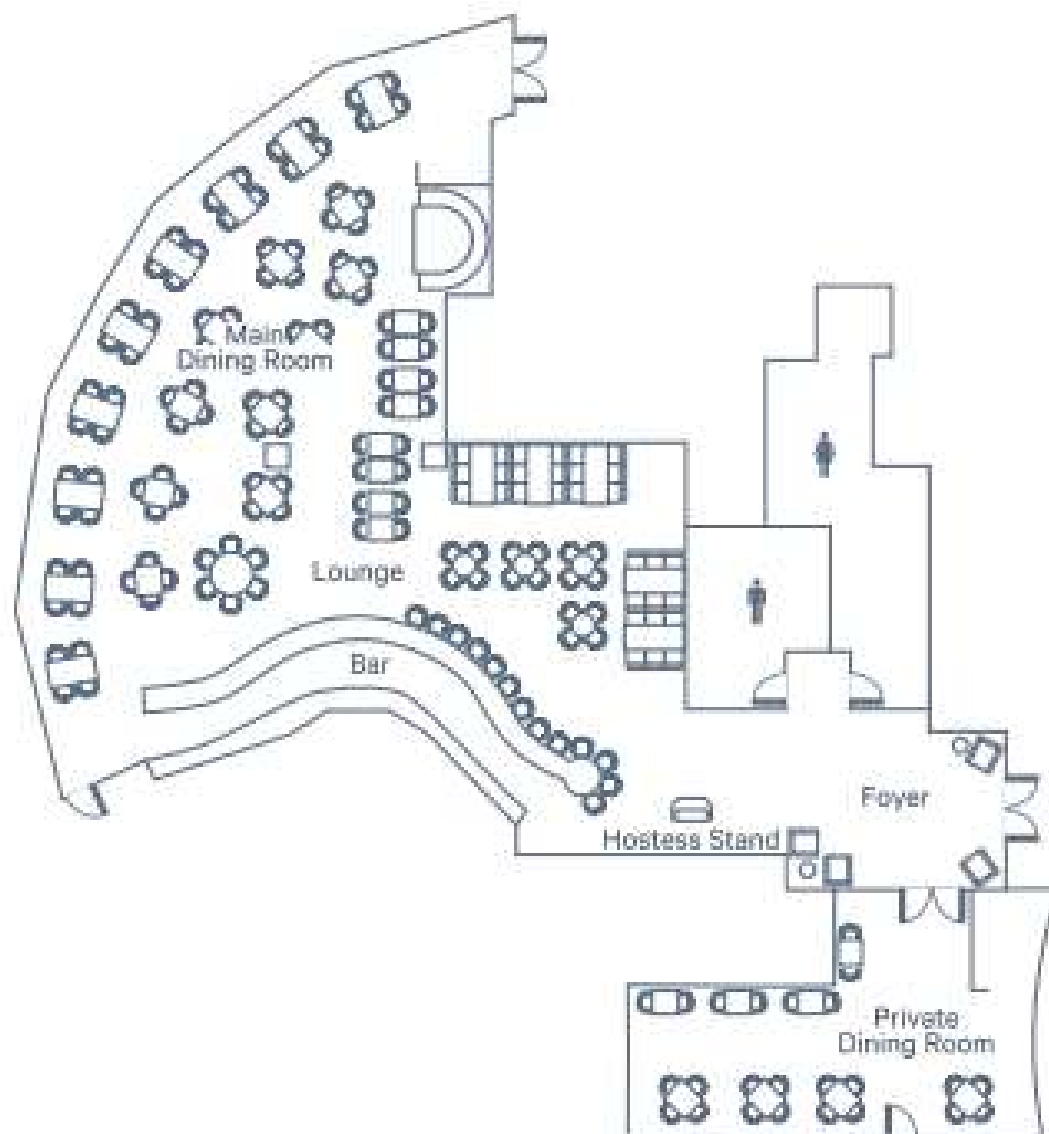
Shula’s Steak House/Chicago is themed after the 1972 Miami Dolphin’s “Perfect Season” – the only team in NFL history to finish a season undefeated. The dining room showcases a vast collection of memorabilia including photos, autographs, and game balls from throughout Coach Shula’s career. In addition to a full service bar and dining room with magnificent city views, the Coach’s private dining room can host up to 40 guests for dinner and up to 70 guests for cocktail receptions.

SPACE/CAPACITY			
FULL INTERIOR SPACE: 3,524 SQ FT	PRIVATE DINING ROOM	MAIN DINING ROOM	PDR + MDR (COMBINED)
RECEPTION	60	250	275
PLATED MEAL	45	175	220
BUFFET MEAL	30	150	200

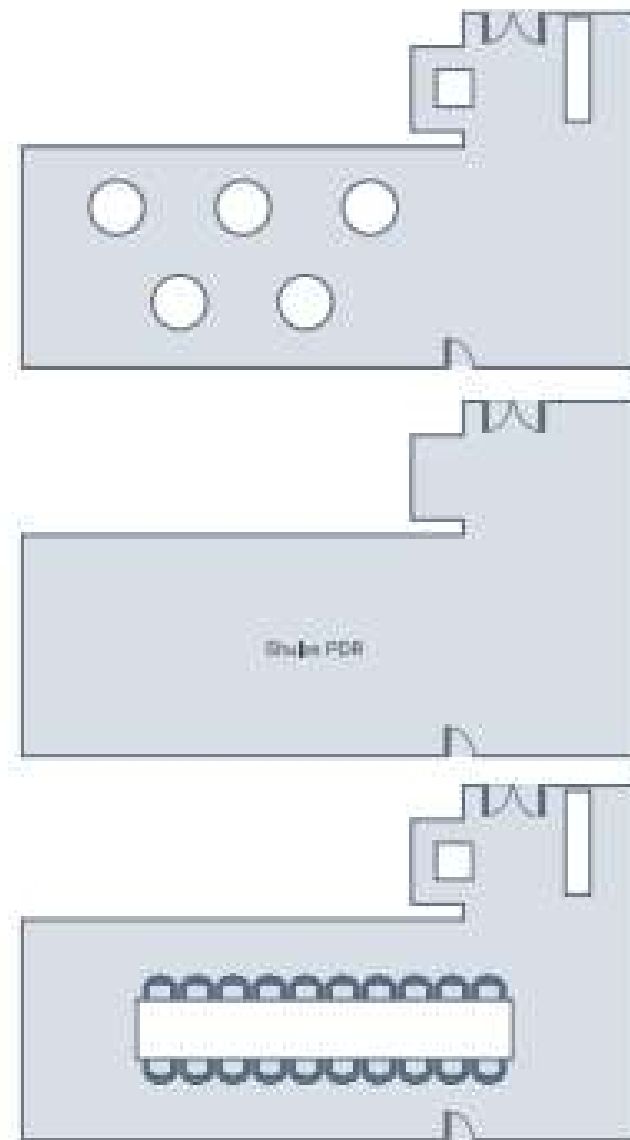


PRIVATE DINING FLOORPLAN

MAIN DINING ROOM & BAR



PRIVATE DINING ROOM





CHICAGO, IL
SHULAS
STEAK HOUSE

PRIVATE DINING GALLERY



Main Dining Room



Main Dining Room – Bar



Private Dining Room – Single Table Setup



Private Dining Room – Round Tables Setup



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STEAK HOUSE

MENU GALLERY





CHICAGO, IL
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STEAK HOUSE

BEVERAGE GALLERY



§ Private Dining Menus



CHICAGO, IL
SHULAS
STEAK HOUSE

SILVER MENU**\$120 per person***Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities***BREAD SERVICE**

Aromatic Herb Butter, Olive Oil

SALAD COURSE*Guest Choice of One:***Caesar Salad**Romaine, Roasted Heirloom
Tomatoes, Balsamic Caviar, Grana
Padano Cheese, Focaccia Croutons,
Anchovy-Free Dressing**Shula's House Salad**Mixed Greens, Tomato, Parmesan,
Bacon, Carrots, Grated Egg, Herb
Ranch Dressing**MAIN COURSE***Guest Choice of One:***7 oz Filet Mignon****8 oz Prime NY Strip****10 oz Hanger Steak****8 oz Halibut****10 oz Free-Range Bone-In
Chicken Breast****Lion's Mane Steak****FAMILY-STYLE SIDES***Pre-Select Two:***Brussels Sprouts****Creamy Spinach****Mashed Potatoes****Broccolini****Asparagus****Mixed Mushrooms****Truffle Fries****DESSERT***Pre-Select One:***Vanilla Cheesecake****Seven Layer Chocolate Cake***Featuring Premium Angus Beef by Linz – Farmed in the American Midwest*



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GOLD MENU

\$140 per person *Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities*

BREAD SERVICE

Aromatic Herb Butter, Olive Oil

APPETIZER

Pre-Select One:

Creole Shrimp

Mini Lump Crab Cakes

Lamb Meatballs

Pork Belly Skewers

SALAD COURSE

Guest Choice of One:

Caesar Salad

Romaine, Roasted Heirloom
Tomatoes, Balsamic Caviar, Grana
Padano Cheese, Focaccia Croutons,
Anchovy-Free Dressing

Shula's House Salad

Mixed Greens, Tomato, Parmesan,
Bacon, Carrots, Grated Egg, Herb
Ranch Dressing

MAIN COURSE

Guest Choice of One:

10 oz Filet Mignon

16 oz Prime NY Strip

10 oz Hanger Steak

8 oz Halibut

**10 oz Free-Range Bone-In
Chicken Breast**

Lion's Mane Steak

FAMILY-STYLE SIDES

Pre-Select Three:

Brussels Sprouts

Creamy Spinach

Mashed Potatoes

Broccolini

Asparagus

Mixed Mushrooms

Truffle Fries

DESSERT

Pre-Select One:

Vanilla Cheesecake

Seven Layer Chocolate Cake



Featuring Premium Angus Beef by Linz – Farmed in the American Midwest



CHICAGO, IL
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PLATINUM MENU

\$160 per person *Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities*

BREAD SERVICE

Aromatic Herb Butter, Olive Oil

APPETIZER

Pre-Select Three:

Creole Shrimp

Lamb Meatballs

Mini Lump Crab Cakes

Fried Calamari

Pork Belly Skewers

SALAD COURSE

Guest Choice of One:

Caesar Salad

Romaine, Roasted Heirloom
Tomatoes, Balsamic Caviar, Grana
Padano Cheese, Focaccia Croutons,
Anchovy-Free Dressing

Shula's House Salad

Mixed Greens, Tomato, Parmesan,
Bacon, Carrots, Grated Egg, Herb
Ranch Dressing

Mozzco Burrata & Baby Beet Salad

Arugula, Radicchio, Blood Orange,
Pistachios, Honey Citrus Vinaigrette

MAIN COURSE

Guest Choice of One:

10 oz Filet Mignon

10 oz Hanger Steak

16 oz Prime NY Strip

22 oz Cowboy Ribeye

8 oz Halibut

**10 oz Free-Range Bone-In
Chicken Breast**

Lion's Mane Steak

FAMILY-STYLE SIDES

Pre-Select Three:

Brussels Sprouts

Creamy Spinach

Mashed Potatoes

Broccolini

Asparagus

Mixed Mushrooms

Truffle Fries

Macaroni & Cheese

DESSERT

Pre-Select One:

Crème Brûlée

Vanilla Cheesecake

Seven Layer Chocolate Cake





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PRIVATE DINING MENUS

HORS D'OEUVRES & DESSERT

Priced individually – includes servers.

CHILLED

Stracciatella Bruschetta 8

Roasted heirloom tomatoes,
whipped ricotta, herb focaccia

Black Tiger Shrimp Cocktail 10

Remoulade and cocktail sauce

Beef Tenderloin Tartare 11

Black garlic aioli, sourdough

Oysters on the Half Shell 8

Horseradish, champagne mignonette,
lemon

Yellowtail Tuna Tartare 11

Avocado, yuzu kosho, watermelon radish,
crispy wonton

HOT

Lamb Meatballs 10

Harissa, goat cheese, pistachio gremolata

Mini Lump Crabcakes 10

Remoulade

Creole Shrimp Skewer 10

Cajun spice, chives

Filet Slider 13

Bourse cheese, bacon whiskey caramelized
onions, brioche

Pork Banh Mi 12

Daikon slaw, chili crunch, cilantro, baguette

Three Cheese Arancini 9

Spicy arrabbiata sauce, grana cheese

DESSERT

*Signature Platter of
Mini Assorted Desserts*

20 per person

Petite Cheesecakes

Macarons

Beignets

Eclairs



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PRIVATE DINING MENUS

SERVING DISPLAYS

Priced individually – includes servers.

**DOMESTIC & IMPORTED
CHEESES**

Smoked Gouda

Soft French Brie

Maytag Bleu

Creamy Goat

Herb Boursin

Monterey Jack

Wisconsin Cheddar

Lavosh and Carr's Crackers

Artisan Breads

27 per guest

GRILLED VEGETABLES

**An assortment of
grilled vegetables**

Brushed with:

Fresh herbs

Aged Balsamic Vinegar

Roasted Garlic

Cracked Black Peppercorn

19 per guest

**VEGETABLES
IN THE RAW**

Julienne of Celery

Carrots

Red and Green Peppers

Cucumbers

Vine-Ripened Cherry Tomatoes

17 per guest



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POLICIES / CONTACT

LIQUOR LIABILITY

In accordance with the liquor laws governing Illinois and the City of Chicago, a guest must be 21 years or older to consume alcoholic beverages. We reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest whom exhibits signs of intoxication.

LABOR CHARGES

If a **Chef Attendant** is requested for your event, a \$250.00 labor charge per attendant (minimum of two hours required) will apply.

If a **Bartender** is requested for your event, a \$200.00 labor charge per bartender (minimum of two hours required) will apply.

If an **additional Server** is requested beyond our standard staffing guidelines, a \$150.00 labor charge per additional server will apply.

CONTACT

For all inquiries and information, please contact:

Jacqueline Brown

Restaurant Sales Coordinator
301 E. North Water Street
Chicago, Illinois 60611
Jacqueline.Brown@marriott.com

Thank you!