

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 long-standing relationships with America's finest purveyors of Black Angus Beef, 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 36 years.

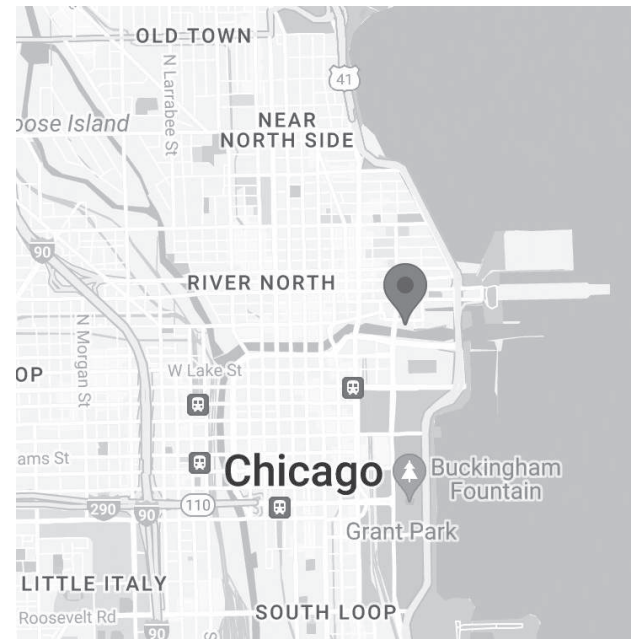
SHULA'S

STEAK HOUSE

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



Sheraton Grand Chicago Riverwalk
301 East North Water Street
Chicago, Illinois 60611





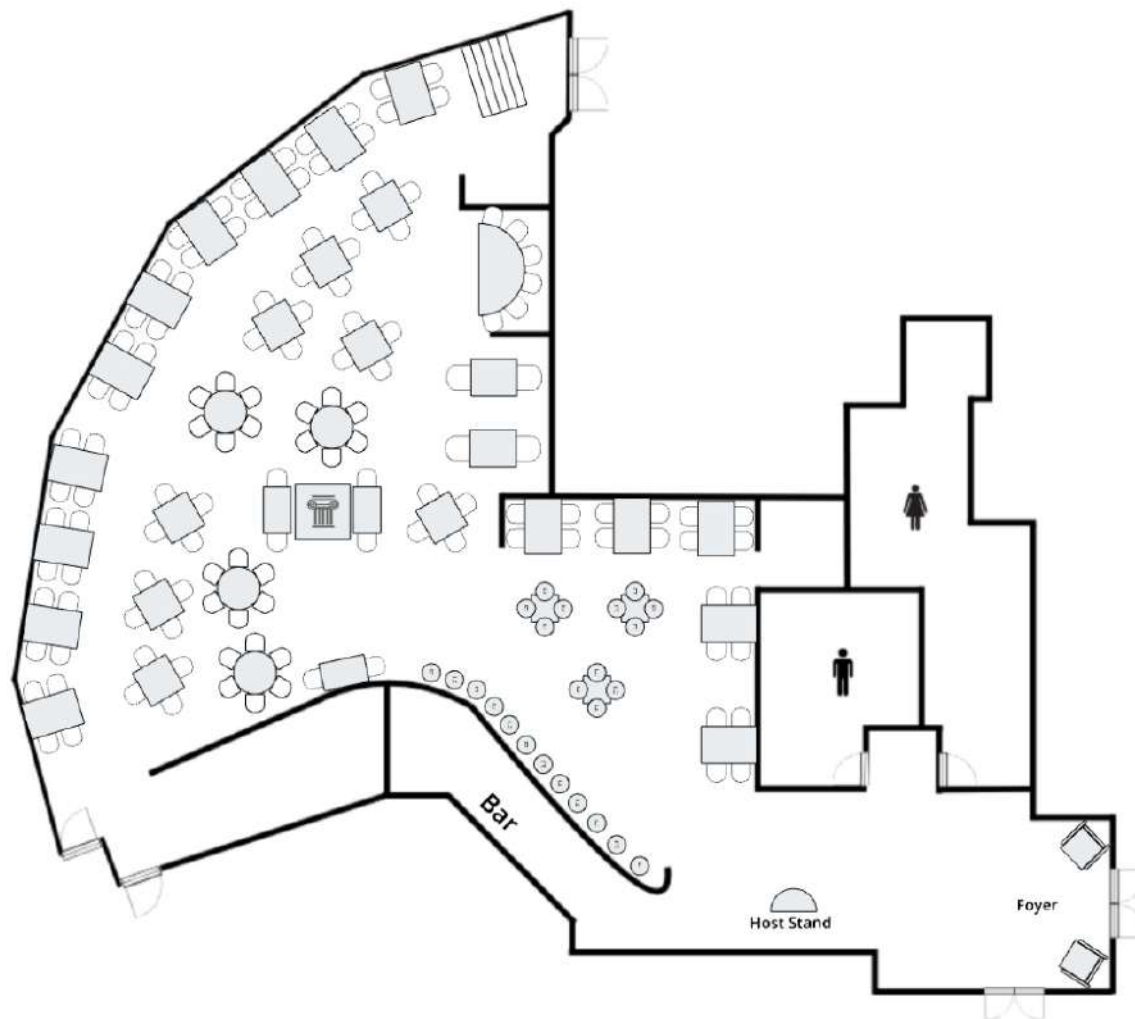
Shula’s Steak House/Chicago is themed after the 1972 Miami Dolphin’s “Perfect Season” – the only team in NFL history to finish a season undefeated. The dining room showcases a vast collection of memorabilia including photos, autographs, and game balls from throughout Coach Shula’s career. In addition 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



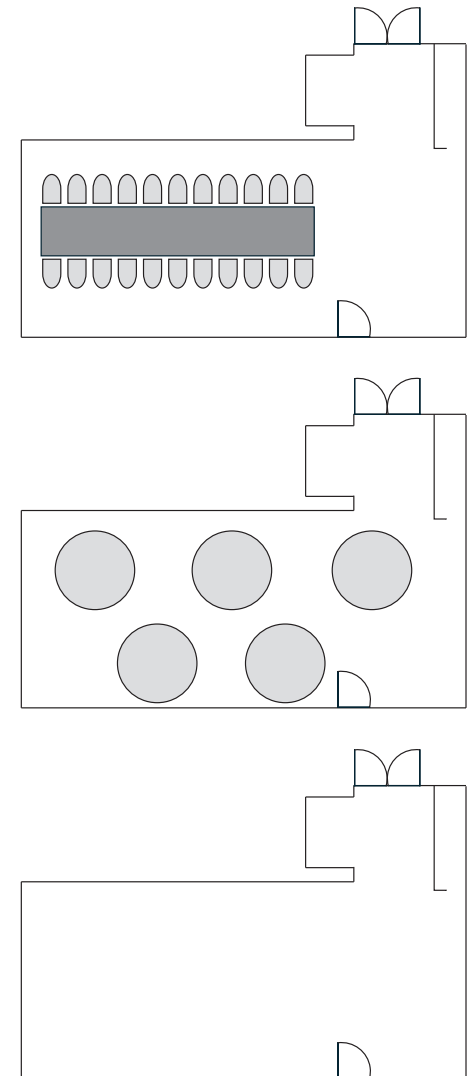
PRIVATE DINING FLOORPLAN

MAIN DINING ROOM & BAR



PRIVATE DINING ROOM

Room Setup Configurations





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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MENU GALLERY





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BEVERAGE GALLERY



§ Private Dining Menus



CHICAGO, IL
SHULA'S
STEAK HOUSE

SILVER MENU**\$130 per person***Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities***BREAD SERVICE**

Aromatic Herb Butter, Olive Oil

SALAD COURSE*Guest Choice of One:***Shula's House Salad**Artisan Greens, Cherry Tomato,
Bacon, Carrots, Grated Egg,
Green Goddess**Caesar Salad**Baby Gem Lettuce, Balsamic Caviar,
Grana Padano, Croutons**MAIN COURSE***Guest Choice of One:***7 oz Filet Mignon****8 oz Prime NY Strip****8 oz Wagyu Denver Steak****7 oz Grilled Salmon****10 oz Bone-In Roasted Chicken****Smoked Cauliflower Steak****FAMILY-STYLE SIDES***Pre-Select Two:***Creamy Spinach****Asparagus****Home-Made Fries****Broccolini****Mashed Potatoes****Crispy Brussels****Mixed Mushrooms****DESSERT***Pre-Select One:***Vanilla Cheesecake****Seven Layer Chocolate Cake***Featuring **SHULA CUT STEAKS** – Our Proprietary Standard for Premium Black Angus Beef, Aged To Perfection*



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STEAK HOUSE

PRIVATE DINING MENUS

GOLD MENU

\$150 per person

Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities

BREAD SERVICE

Aromatic Herb Butter, Olive Oil

APPETIZER

Pre-Select One:

Braised Pork Belly

Creole Shrimp

Mini Crab Cakes

Polpette

SALAD COURSE

Guest Choice of One:

Shula's House Salad

Artisan Greens, Cherry Tomato,
Bacon, Carrots, Grated Egg,
Green Goddess

Caesar Salad

Baby Gem Lettuce, Balsamic Caviar,
Grana Padano, Croutons

MAIN COURSE

Guest Choice of One:

10 oz Filet Mignon

16 oz Prime NY Strip

8 oz Wagyu Denver Steak

7 oz Grilled Salmon

10 oz Bone-In Roasted Chicken

Smoked Cauliflower Steak

FAMILY-STYLE SIDES

Pre-Select Three:

Creamy Spinach

Asparagus

Home-Made Fries

Broccolini

Mashed Potatoes

Crispy Brussels

Mixed Mushrooms

DESSERT

Pre-Select One:

Vanilla Cheesecake

Seven Layer Chocolate Cake

Featuring **SHULA CUT STEAKS** – Our Proprietary Standard for Premium Black Angus Beef, Aged To Perfection



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PLATINUM MENU**\$170 per person***Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities***BREAD SERVICE**

Aromatic Herb Butter, Olive Oil

APPETIZER*Pre-Select Three:***Braised Pork Belly****Creole Shrimp****Mini Crab Cakes****Polpette****Fried Calamari****SALAD COURSE***Guest Choice of One:***Shula's House Salad**Artisan Greens, Cherry Tomato,
Bacon, Carrots, Grated Egg,
Green Goddess**Caesar Salad**Baby Gem Lettuce, Balsamic Caviar,
Grana Padano, Croutons**Mozzco Burrata & Baby Beet Salad**Arugula, Frisee Salad, Crispy
Focaccia, Beet Syrup, Prosciutto**MAIN COURSE***Guest Choice of One:***10 oz Filet Mignon****8 oz Wagyu Denver Steak****16 oz Prime NY Strip****22 oz Cowboy Ribeye****7 oz Grilled Salmon****10 oz Bone-In Roasted Chicken****Smoked Cauliflower Steak****FAMILY-STYLE SIDES***Pre-Select Three:***Macaroni and Cheese****Creamy Spinach****Asparagus****Home-Made Fries****Truffle Fries****Broccolini****Elote Creamed Corn Mashed****Potatoes****Crispy Brussels****Mixed Mushrooms****DESSERT***Pre-Select One:***Crème Brûlée****Vanilla Cheesecake****Seven Layer Chocolate Cake***Featuring **SHULA CUT STEAKS** – Our Proprietary Standard for Premium Black Angus Beef, Aged To Perfection*



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PRIVATE DINING MENUS

EVENT ENHANCEMENTS

Inquire for Pricing – Servers Included

CHILLED

Stracciatella Bruschetta

Roasted heirloom tomatoes,
whipped ricotta, herb focaccia

Black Tiger Shrimp Cocktail

Remoulade and cocktail sauce

Beef Tenderloin Tartare

Black garlic aioli, sourdough

Oysters on the Half Shell

Horseradish, champagne mignonette,
lemon

Yellowtail Tuna Tartare

Avocado, yuzu kosho, watermelon radish,
crispy wonton

HOT

Lamb Meatballs

Harissa, goat cheese, pistachio gremolata

Mini Lump Crabcakes

Remoulade

Creole Shrimp Skewer

Cajun spice, chives

Filet Slider

Bourse cheese, bacon whiskey caramelized
onions, brioche

Pork Banh Mi

Daikon slaw, chili crunch, cilantro, baguette

Three Cheese Arancini

Spicy arrabbiata sauce, grana cheese

DESSERT

*Signature Platter of
Mini Assorted Desserts*



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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

ANTIPASTI

**Traditional Italian Meats
and Cheese**

*Marinated Artichokes, Mushrooms in
Garlic and Olive Oil, Grilled Peppers,
Imported Olives and Crusty Italian
Breads*

**VEGETABLES
IN THE RAW**

**Seasonally Selected Artisan Grown
Vegetables Crudites**



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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 \$350.00 labor charge per attendant (minimum of two hours required) will apply.

If a **Bartender** is requested for your event, a \$300.00 labor charge per bartender (minimum of two hours required) will apply.

If an **additional Server** is requested beyond our standard staffing guidelines, a \$250.00 labor charge per additional server will apply.

CONTACT

For all inquiries and information, please contact:

Isabel Rhinehart

Restaurant Sales Coordinator
301 E. North Water Street
Chicago, Illinois 60611

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Isabel.Rhinehart@marriott.com

Thank you!