

SHULAS

STEAKHOUSE

Lunch & Carry Out Menu | 11:30 AM to 4:00PM

Starters

- French Onion Soup 15**
Caramelized Onions, Croutons, Provolone, Gruyère
- Colossal Shrimp Cocktail 21**
Rémoulade, Cocktail Sauce, Lemon

- Crispy Calamari 19**
Thai Chili Sauce, Peanuts, Black Sesame Seeds, Scallions, Cilantro
- Blackened Tenderloin Tips 28**
Cajun Spice, Béarnaise, Shula’s BBQ Sauce

Salads

- Shula's House Salad 16**
Tomato, Bacon, Parmesan, Carrots, Egg, Scallions, Croutons, Green Goddess Dressing
- Grilled Chicken Cobb Salad 20**
Grilled Chicken, Avocado, Tomato, Boiled Egg, Red Onion, Bacon, Crisp Greens, Gorgonzola Crumbles, Blue Cheese Dressing
- Black & Blue Salad 25**
Blackened Tenderloin Tips, Gorgonzola, Red Onions, Tomato, Crispy Onions, Mixed Greens, Blue Cheese Dressing
- Spinach Salad 16**
Spinach and Romaine, Dried Cranberries, Candied Pecans, Goat Cheese, Sunflower Seeds, Strawberries, Balsamic 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

- Add:**
- Chicken +10
- Salmon +12
- Grilled Shrimp +12
- Blackened Tenderloin Tips +14

Knife & Fork Sandwiches

- All Sandwiches served with choice of Steak Fries, Sweet Fries or Seasonal Fruit*
- Shula Burger 23**
Blend of Premium Black Angus Chuck Short Rib & Brisket, Tomato Jam, Aged Cheddar, Leaf Lettuce, Red Wine Onions, Béarnaise Mayo
- Traditional Burger 23**
Blend of Premium Black Angus Chuck Short Rib & Brisket, Lettuce, Tomato, Onion, Pickle, Choice of Cheese, Brioche Roll
- Crab Cake Sandwich 26**
Rémoulade Sauce, Lettuce, Tomato, Brioche Roll
- Steak Sandwich 28**
Char-grilled with Gruyère Cheese, Garlic Herb Mayo, Red Onion Jam, Toasted Ciabatta Roll
- Grilled Chicken Sandwich 18**
Marinated Breast with Jack Cheese, Baby Greens, Tomato, Red Onion, Brioche Roll
- Reuben Sandwich 18**
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Grilled Rye Bread
- Mediterranean Vegetable Wrap 16**
Julienne Peppers, Grilled Zucchini, Red Onion, Baby Greens, Tomato, Basil and Cannellini Bean Spread, Whole Wheat Wrap
- Add:**
- Cheese +2
- Applewood Bacon +3

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.

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SHULA CUT STEAKS

OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

7oz Filet Mignon 56

Wine Pairing: Daou Cabernet 18 / 72

10oz Filet Mignon 68

14oz New York Strip 60

Wine Pairing: Dona Paula Estate Malbec 19 / 72

16oz Cajun Ribeye 72

Wine Pairing: Antinori Peppoli Chianti 19 / 75

22oz Bone-In Ribeye 99

ENHANCEMENTS +6

Chimichurri / Brandy Peppercorn Cream
Béarnaise Sauce / Horseradish Cream

ACCOMPANIMENTS

Lobster Tail +42 / Shrimp +12

CHEF'S DAILY MARKET FISH - MKT

Entrées

Vegetarian Bowl 22

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

Pan Seared Salmon 39

Carrot Purée, Asparagus, Caper Agrodolce

Asian Salmon 39

Pan-Seared Crisp Salmon, Asian Slaw, Pickled
Ginger, Wasabi Cream, Teriyaki Drizzle

Sous Vide Chicken 37

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

Sides

Poached Asparagus 14

Sautéed Spinach 14

Steak Fries 13

Sweet Potato Fries 13

Pomme Purée 13

Fresh Seasonal Vegetables 10

Fresh Seasonal Fruit 8

Coleslaw 8

Desserts

Key Lime Pie 14

Traditional Key West Recipe

Cheesecake 14

Light and Creamy with Raspberry Coulis,
Almond Tuile

Chocolate Seven Layer Cake 14

Raspberry Coulis, Whipped Cream

Crème Brûlée 12

Velvety Custard Topped with
Hardened Caramelized Sugar

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