

CHICAGO, IL

# SHULAS

STEAK HOUSE

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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

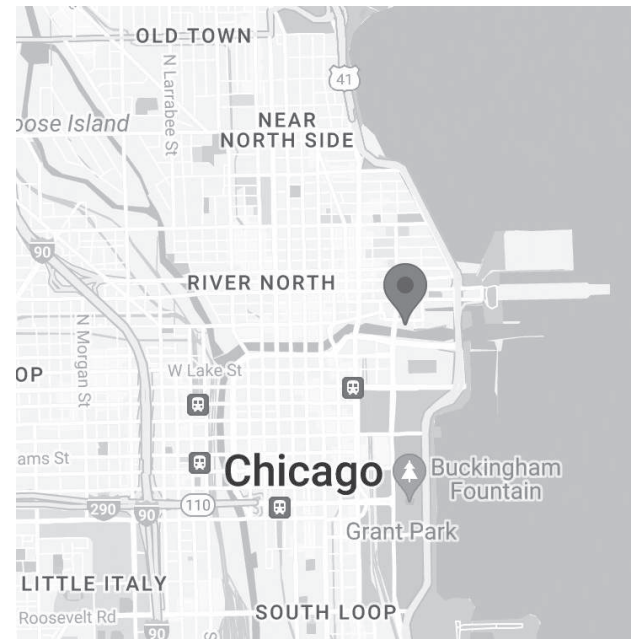
STEAK HOUSE



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





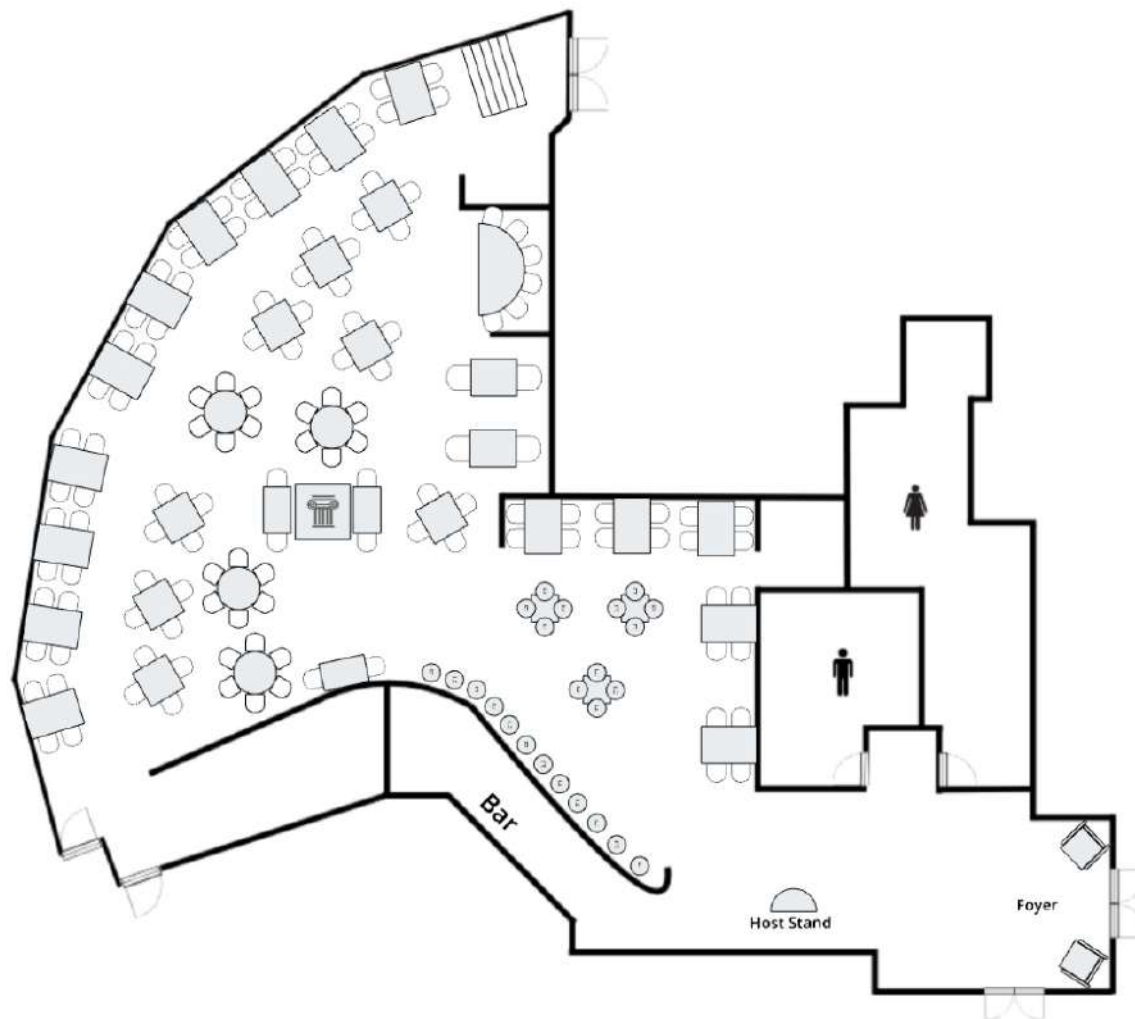
Shula’s Steak House/Chicago is themed after the 1972 Miami Dolphin’s “Perfect Season” – the only team in NFL history to finish a season undefeated. The dining room showcases a vast collection of memorabilia including photos, autographs, and game balls from throughout Coach Shula’s career. In addition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



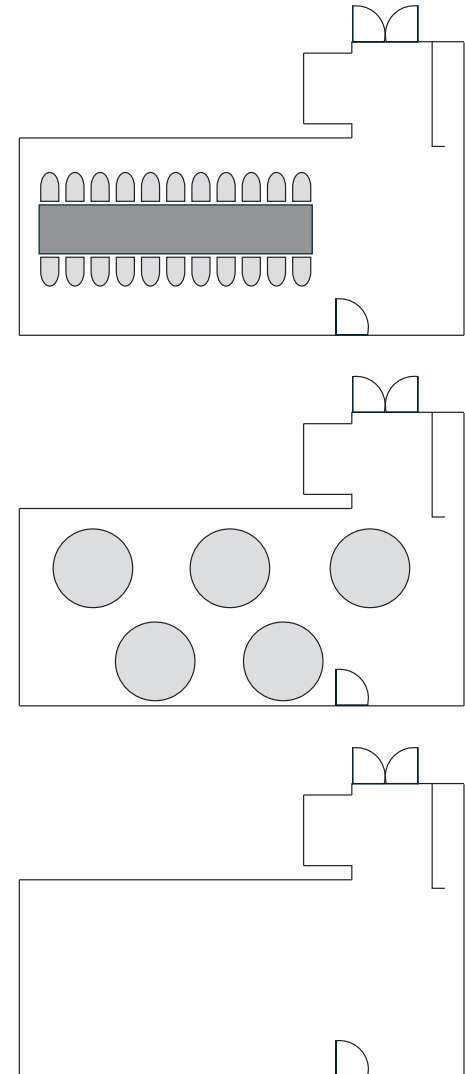
## PRIVATE DINING FLOORPLAN

### MAIN DINING ROOM & BAR



### PRIVATE DINING ROOM

*Room Setup Configurations*







CHICAGO, IL  
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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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BEVERAGE GALLERY





# § Private Dining Menus



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**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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**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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## 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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*Thank you!*