

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

SHULA CUT STEAKS

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

7oz Filet Mignon 56

Wine Pairing: Daou Cabernet 18 / 70

10oz Filet Mignon 68

14oz New York Strip 60

Wine Pairing: Josh Reserve Cabernet 13 / 52

16oz Cajun Ribeye 72

Wine Pairing: Antinori Peppoli Chianti 19 / 75

22oz Bone-In Ribeye 99

ENHANCEMENTS +6

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

ACCOMPANIMENTS

- Shrimp +12 Oscar +19
- Lobster Tail +42

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: Migration Pinot Noir 17 / 65

Red Wine Braised Short Rib 49

Natural Jus, Pomme Purée, Persillade

Wine Pairing: The Federalist Red Zinfandel 11 / 44

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: San Angelo Pinot Grigio 15 / 55

CHEF'S DAILY MARKET FISH - MKT

Wine Pairing: Fleur De Prairie Rose 11 / 45

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.