

# SHULAS

S T E A K H O U S E

## Starters

**Shula’s Butcher Board 31**  
Premium Selection of Artisan Meats & Cheese,  
Accoutrements

**Maple Bourbon Bacon 20**  
Jalapeño Cheddar Polenta, Apple Fennel Slaw

**Seared Scallops 26**  
Tropical Fruit, Charred Corn Salsa

**Crispy Calamari 19**  
Black Sesame Seeds, Scallions, Thai Chili Sauce

**Jumbo Lump Crab Cake 25**  
Old Bay Aioli, Lemon

**Sweet & Smokey Filet Tips 28**  
Sweet Corn Brûlée, Pickled Red Onions

**Colossal Shrimp Cocktail 21**  
Atomic Cocktail Sauce, Lemon

**Ahi Tuna Poke 22**  
Watermelon Radish, Mango, Avocado Mousse,  
Cucumber, Poke Sauce, Taro Chips

## Soup & Salads

**ADDITIONS:** Grilled Chicken +10 | Grilled Salmon +14 | Colossal Shrimp +12

**Shula’s Classic French Onion Soup 15**  
Gruyère, Provolone, Croutons

**Lobster Bisque 17**  
Croutons, Lobster Chunks, Cream, Fennel

**The Market 16**  
Mixed Greens, Crispy Bacon, Grated Egg,  
Seasonal Vegetables, Shredded Cheddar,  
Croutons, Balsamic Vinaigrette

**Caesar 16**  
Baby Gem Lettuce, Garlic Croutons, Parmesan,  
Caesar Dressing

**Wedge 16**  
Iceberg Lettuce, Tomato Bacon Jam, Crispy  
Shallots, Blue Cheese, Herbed Ranch

**Ahi Tuna 23**  
Seared Rare, Avocado, Fresh Herbs, Napa Cabbage,  
Toasted Sesame Seeds, Soy Ginger Vinaigrette

## SHULA CUT STEAKS

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

**Filet Mignon** Center Cut  
7 oz **56**  
WINE PAIRING: Josh Reserve Cabernet **13 / 52**

**NY Strip**  
14 oz **60**  
WINE PAIRING: Daou Cabernet **18 / 70**

**Filet Mignon** Center Cut  
10 oz **68**  
WINE PAIRING: Josh Reserve Cabernet **13 / 52**

**Bone-In Ribeye**  
22 oz **99**

**Chile & Espresso Crusted Boneless Ribeye**  
16 oz **72**  
WINE PAIRING: Los Padrillos Malbec **10 / 40**

**SAUCES +6**  
Au Poivre  
Horseradish Cream  
Chimichurri  
Béarnaise

**ENHANCEMENTS**  
Oscar Style +19  
Gorgonzola Dolce +6

**ACCOMPANIMENTS**  
Colossal Shrimp +12  
South African Lobster Tail +42  
Crab Cake +19

\*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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## Entrées

- Steak Mary Anne 49**  
Filet Medallions, Potato Au Gratin,  
Au Poivre Sauce
- Double Cut Pork Chop 39**  
14 oz Bone-In, Jalapeño Cheddar Polenta,  
Apple Butter
- Bone-In Chicken Marsala 37**  
Whipped Potato, Wild Mushroom Sauce
- Miso Glazed Grouper 59**  
Sweet Corn Purée, Chili Crunch Broccolini  
**WINE PAIRING:** Fleur De Prairie Rosé **11 / 45**

- Antarctic Salmon 39**  
Jumbo Asparagus, Lemon Beurre Blanc,  
Gremolata  
**WINE PAIRING:** Stag's Leap Chardonnay **22 / 85**
- Seafood Cavatappi Pasta 38**  
Jumbo Lump Crab, Colossal Shrimp, Roasted Red Pepper,  
Wild Mushroom Blend, Tomatoes, Lobster Sauce
- Grilled Portobello Steak 22**  
Marinated Portobello Mushroom, Roasted Vegetables,  
Chimichurri

## Sides

- Creamed Spinach 14**  
Mornay Sauce, Crispy Shallots
- Chili Crunch Broccolini 17**  
Sesame Ginger Sauce, Crispy Chili Crunch
- Jumbo Asparagus 14**  
Lemon Butter Sauce, Parmesan Cheese
- Sautéed Wild Mushrooms 14**  
Sherry Gastrique, Garlic, Thyme
- Sautéed Onions 12**  
Pan-Sautéed with Butter & Sea Salt

- Mac & Cheese 15**  
Three-Cheese Blend, Herb Toasted Breadcrumbs  
**ADD:** Lobster +18 | Jumbo Lump Crab +15
- Loaded 1 lb Baked Potato 13**  
Cheddar, Bacon, Scallions
- Whipped Potatoes 13**  
Boursin, Chives
- Potato Au Gratin 16**  
White Cheddar, Boursin, Parmesan
- Steak Fries 13**  
Sea Salt

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