

SHULA'S

STEAK HOUSE

Starters

Shula's Butcher Board 33
Premium Selection of Artisan Meats & Cheese,
Accoutrements

Maple Bourbon Bacon 22
Jalapeño Cheddar Polenta, Apple Fennel Slaw

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

Jumbo Lump Crab Cake 26
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
Seared Tuna, Watermelon Radish, Mango,
Avocado Mousse, Cucumber, Poke Sauce,
Taro Chips

Soup & Salads

ADDITIONS: Grilled Chicken +10 | Grilled Salmon +15 | Colossal Shrimp +13

Shula's Classic French Onion Soup 15
Gruyère, Provolone, Croutons

Lobster Bisque 17
Lobster Chunks, Cream, Fennel, Croutons

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 Tuna, 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 **14 / 54**

NY Strip
14 oz **65**
WINE PAIRING: Daou Cabernet **18 / 70**

Filet Mignon Center Cut
10 oz **69**
WINE PAIRING: Josh Reserve Cabernet **14 / 54**

Bone-In Ribeye
22 oz **99**

Chile & Espresso Crusted Boneless Ribeye
16 oz **72**
WINE PAIRING: Los Padrillos Malbec **12 / 45**

SAUCES +7
Au Poivre
Horseradish Cream
Chimichurri
Béarnaise

ENHANCEMENTS
Oscar Style +22
Gorgonzola Dolce +6

ACCOMPANIMENTS
Colossal Shrimp +13
South African Lobster Tail +47
Crab Cake +26

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A 22% gratuity will be added to parties of six (6) or more.

*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

Entrées

Steak Mary Anne 51
Filet Medallions, Potato Au Gratin,
Au Poivre Sauce
WINE PAIRING: Grgich Hills Red Zinfandel **26 / 100**

Double Cut Pork Chop 39
14 oz Bone-In, Jalapeño Cheddar Polenta,
Apple Butter

Bone-In Chicken Marsala 38
Whipped Potato, Wild Mushroom Sauce

Miso Glazed Grouper 64
Sweet Corn Purée, Chili Crunch Broccolini
WINE PAIRING: Fleurs de Prairie Rosé **14 / 55**

Antarctic Salmon 42
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 23
Marinated Portobello Mushroom, Roasted Vegetables,
Chimichurri

Sides

Creamed Spinach 14
Mornay Sauce, Crispy Shallots

Chili Crunch Broccolini 18
Sesame Ginger Sauce, Crispy Chili Crunch

Jumbo Asparagus 14
Lemon Butter Sauce, Parmesan Cheese

Sautéed Wild Mushrooms 15
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 +23

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



Celebrating 25 Years
of Culinary and Hospitality Excellence



2026

Wine Spectator
AWARD OF EXCELLENCE

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