

starters

- Crispy Ravioli** 9
Lightly breaded three cheese ravioli served with warm tomato coulis
- Spinach and Artichoke Dip** 9
Topped with cheese, served with warm tortilla chips, salsa and sour cream
- Boneless Buffalo Wings** 11
Tossed in Buffalo sauce, served with bleu cheese and celery
- Buffalo Shrimp** 12
Lightly breaded shrimp tossed in Buffalo sauce, served with bleu cheese and celery
- Sweet Chili Shrimp** 13
Lightly breaded shrimp tossed in a sweet chili glaze with cilantro
- Sweet Chili Chicken** 10
Boneless wings tossed in a sweet chili glaze with cilantro
- Crabcakes** 15
Jumbo lump crabcakes with remoulade and lemon
- Blackened Tenderloin Tips** 14
Served with bbq and béarnaise sauces
- BBQ Shrimp** 14
Stuffed with basil, wrapped in applewood smoked bacon and dipped in horseradish bbq sauce
- Ahi Tuna** 13
Seared rare, sliced, served with pickled ginger, wasabi cream and sweet chili-soy glaze
- Spicy Meatballs** 11
Shula's blend meatballs in a spicy marinara with parmesan, basil and toasted crostini
- Calamari Fries** 12
Lightly breaded calamari with tomato coulis and mustard aioli
- Tempura Asparagus** 10
Tempura asparagus, lightly fried, with sesame-ginger dipping sauce
- Chef's Soup** 6
Made fresh daily
- STARTER SALADS**
Caesar or House Salad 6

salads

- Asian Chicken** 13
Mixed greens with carrots, peppers, red and green onions, mandarin oranges and toasted almonds served with a sesame-ginger dressing
With seared tuna (16)
- Tomato and Mozzarella Chop Salad** 10
With red onions, basil, balsamic glaze and extra virgin olive oil
- Spinach Salad** 13
Baby spinach and romaine with sundried cranberries, strawberries, goat cheese and candied pecans with your choice of dressing
- The Wedge** 10
Crisp iceberg wedge with crumbled bleu cheese, bacon, tomatoes, and red onion with bleu cheese dressing
- Caesar Salad** 10
Crisp romaine with parmesan, rustic croutons and our classic caesar dressing
With grilled chicken (13) blackened tenderloin tips (17) grilled shrimp (17)
- Grilled Chicken Salad** 13
Mixed greens with spice rubbed chicken, bacon, corn, tomato, jack cheese, green onions and cilantro with a honey-lime vinaigrette

sandwiches

- Sandwiches include your choice of french fries, cole slaw, smashed potatoes or seasonal vegetables*
- Fresh Fish Sandwich** 13
Grilled fillet with shredded lettuce, tomato, red onion and our chef's dressing on a brioche style bun
- BLT** 12
Applewood smoked bacon, beefsteak tomatoes and iceberg lettuce on toasted ciabatta with herb mayo
- Chicken Sandwich** 11
Grilled chicken with melted jack cheese, red onion, tomato, balsamic greens and chipotle spread on a brioche style bun
- Club Shula Sandwich** 12
Cure 81 ham, maple-glazed turkey, applewood smoked bacon, cheddar cheese and mustard mayo on toasted ciabatta bread
- Smoked Turkey Ciabatta** 14
Shaved turkey breast with roasted peppers, tomatoes, balsamic greens and pesto mayo
- The Pretzel** 11
Griddled Cure 81 ham, swiss cheese and stacker pickles on a soft pretzel roll with a mustard mayo spread

signature entrees

- Today's Fresh Fish** MKT
Cut in house daily and served with cole slaw and french fries
- Wild Mushroom Ravioli** 22
With braised spinach, roasted tomatoes and garlic beurre blanc
- Seared Ahi Tuna** 23
With stir fried vegetables, white rice, sweet chili-soy glaze and wasabi cream
- Atlantic Salmon** 22
With smashed potatoes and seasonal vegetables
Available: grilled, pan-seared or pecan crusted
- Flat Iron Chimichurri** 24
Char-grilled 10 oz flat iron steak with red pepper chimichurri, french fries and grilled asparagus
- Pan Seared Shrimp** 24
Garlic rubbed shrimp, white rice, seasonal vegetables and citrus beurre blanc
- Milanese Style Chicken** 20
Lightly herb breaded chicken breast with baby greens, fresh mozzarella, tomatoes, red onion, basil, parmesan cheese and balsamic glaze
- Crab Cakes** 29
Jumbo lump crab cakes with smashed potatoes, seasonal vegetables and remoulade

shula cut steaks

- The SHULA CUT®** *The Best Beef Money Can Buy*
Our custom center cuts of Premium Black Angus accompanied with our aging process make up our award winning SHULA CUTS.
Served with potato and seasonal vegetables
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|-----------------------------|----|
| 8 oz Filet Mignon | 33 |
| 14 oz New York Strip | 32 |
| 16 oz Cowboy Steak | 30 |
- Extras** \$1 each
Red Pepper Chimichurri, Herb Demi, Red Onion Jam or Béarnaise

burgers



- Our burgers are made from our signature blend of Premium Black Angus beef, short rib and brisket. Always fresh, never frozen.*
Burgers are served on a brioche style bun and include your choice of french fries, cole slaw, smashed potatoes or seasonal vegetables.
- Shula Burger** 10
A classic, perfect seasoning, with American cheese, lettuce, tomato and pickle
- The House of Blue** 12
Bleu cheese, red onion jam and balsamic greens
- Shula's BBQ Burger** 13
Applewood smoked bacon, cheddar cheese, pickles and bbq sauce
- Wine Country Burger** 13
Roasted red peppers, fresh goat cheese, balsamic greens and roasted tomato
- French Onion Burger** 13
Caramelized onions, double gruyere cheese, garlic mayo and crushed croutons

sides

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| French Fries 4 | Seasonal Vegetables 4 |
| Garlic and Parmesan Fries 5 | Jumbo Baked Potato 5 |
| Sweet Potato Fries 6 | Smashed Potatoes 4 |
| Cole Slaw 4 | Grilled Asparagus 7 |

desserts

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| Crème Brulee 8 | Five Layer Carrot Cake 8 |
| Chocolate Mousse Cake 8 | Dulce de Leche Cheesecake 8 |
| Cheesecake 7 | Ice Cream or Sorbet 7 |
| Key Lime Pie 7 | |