

# SHULAS

## STEAKHOUSE

Lunch & Carry Out Menu | 11:30 AM to 4:00PM

### Starters

- French Onion Soup 13**  
Caramelized Onions, Croutons, Provolone, Gruyere
- Colossal Shrimp Cocktail 19**  
Rémoulade, Cocktail Sauce, Lemon

- Crispy Calamari 17**  
Thai Chili Sauce, Peanuts, Black Sesame Seeds, Scallions, Cilantro
- Blackened Tenderloin Tips 26**  
Cajun Spice, Béarnaise, Shula’s BBQ Sauce

### Salads

- Shula's House Salad 14**  
Tomato, Bacon, Parmesan, Carrots, Egg, Scallions, Green Goddess Dressing
- Grilled Chicken Cobb Salad 20**  
Grilled Chicken, Avocado, Tomato, Boiled Egg, Red Onion, Bacon, Crisp Greens, Blue Cheese Dressing
- Black & Blue Salad 25**  
Blackened Tenderloin Tips, Gorgonzola, Red Onions, Tomato, Crispy Onions, Mixed Greens, Blue Cheese Dressing
- Spinach Salad 14**  
Spinach and Romaine, Dried Cranberries, Candied Pecans, Goat Cheese, Sunflower Seeds, Strawberries, Balsamic Dressing
- Caesar Salad 14**  
Sweet Gem Lettuce, Parmesan, Herb Garlic Croutons, Caesar Dressing
- Wedge Salad 13**  
Tomato Jam, Bacon Jam, Heirloom Cherry Tomatoes, Blue Cheese Dressing

- Add:**
- Chicken +7

Salmon +11

Grilled Shrimp +12

Blackened Tenderloin Tips +14

### Knife & Fork Sandwiches

- All Sandwiches served with choice of Steak Fries, Sweet Fries or Seasonal Fruit*
- Shula Burger 23**  
Tomato Jam, Aged Cheddar, Leaf Lettuce, Red Wine Onions, Béarnaise Mayo
- Crab Cake Sandwich 26**  
Rémoulade Sauce, Lettuce, Tomato, Brioche Roll
- Steak Sandwich 27**  
Char-grilled with Gruyère Cheese, Garlic Herb Mayo, Red Onion Jam, Toasted Ciabatta Roll
- Grilled Chicken Sandwich 18**  
Marinated Breast with Jack Cheese, Baby Greens, Tomato, Red Onion, Brioche Roll
- Reuben Sandwich 18**  
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Grilled Rye Bread
- Mediterranean Vegetable Wrap 16**  
Julienne Peppers, Grilled Zucchini, Red Onion, Baby Greens, Tomato, Basil and Cannellini Bean Spread, Whole Wheat Wrap

- Add:**
- Cheese +1.25

Applewood Bacon +1.50

Bread Service Available Upon Request



Prices exclusive of tax and gratuity. For parties of 6 or more, an 20% 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.

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## From the Grill

### STEAKS

Proudly Serving Premium, Aged to Perfection, Linz Heritage Angus Beef

7oz Filet Mignon 56  
10oz Filet Mignon 66  
14oz New York Strip 60



16oz Cajun Ribeye 69  
22oz Bone-in Ribeye 96  
24oz Porterhouse 88

ENHANCEMENTS +3

Chimichurri / Brandy Peppercorn Cream  
Béarnaise Sauce/ Horseradish Cream

ACCOMPANIMENTS

Lobster +40 / Shrimp +12

## CHEF'S DAILY MARKET FISH MKT

Sautéed Spinach & Kale, Sauce Choron, Hazelnut Noisette

## Entrées

- Vegan Bowl 21**  
Chickpeas, Quinoa, Cucumber, Avocado, Greens,  
Beets, Lemon Tofu Dressing
- Pan Seared Salmon 36**  
Carrot Purée, Asparagus, Caper Agrodolce
- Asian Salmon 36**  
Pan-Seared Crisp Salmon, Asian Slaw, Pickled  
Ginger, Wasabi Cream, Teriyaki Drizzle
- Sous Vide Chicken 35**  
Sous-Vide and Pan Roasted Chicken,  
Sherry Chicken Jus, Sautéed Greens

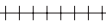
## Sides

- Poached Asparagus 11**
- Sautéed Spinach 11**
- Steak Fries 10**
- Sweet Potato Fries 10**
- Pomme Purée 10**
- Fresh Seasonal Vegetables 9**
- Fresh Seasonal Fruit 7**
- Coleslaw 7**

## Desserts

- Key Lime Pie 12**  
Traditional Key West Recipe
- Chocolate Seven Layer Cake 12**  
Raspberry Coulis, Whipped Cream
- Cheesecake 12**  
Light and Creamy with Raspberry Coulis,  
Almond Tuile
- Crème Brûlée 9**  
Velvety Custard Topped with  
Hardened Caramelized Sugar

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