

# SHULA'S

## STEAK HOUSE

Dinner & Carry Out Menu | 5:00PM to 10:00PM

### Starters

- Tuna Tartare\*** 21

Soy, Scallions, Avocado Butter, Gochujang
- Thick Cut Applewood Bacon** 16

Bourbon-Honey Glaze, Tomato Jam
- New Orleans Cajun Shrimp** 20

Garlic Butter, Crostini
- Colossal Shrimp Cocktail** 19

Remoulade, 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
- Jumbo Lump Crab Cake** 25

Remoulade, Old Bay
- Pan Seared Scallops** 22

Butternut Squash Purée, Garam Masala, Apple Gastrique, Fennel Salad

### Soups & Salads

- Lobster Bisque** 14

Croutons, Lobster Chunks, Cream, Fennel
- Caesar Salad** 14

Sweet Gem Lettuce, Parmesan, Herb Garlic Croutons, Caesar Dressing
- French Onion Soup** 13

Caramelized Onions, Croutons, Provolone, Gruyere
- Wedge Salad** 13

Tomato Jam, Bacon Jam, Heirloom Cherry Tomatoes, Blue Cheese Dressing
- Shula's House Salad** 14

Tomato, Bacon, Parmesan, Carrots, Egg, Scallions, Green Goddess Dressing
- Spinach Salad** 14

Spinach, Romaine, Dried Cranberries, Candied Pecans, Goat Cheese, Sunflower Seeds, Strawberries, Balsamic Vinaigrette

### Plant-Based

- Roasted Cauliflower Steak** 23

Cauliflower Purée, Red Pepper Romesco, Herb Pine Nut Vinaigrette
- Vegan Bowl** 21

Chickpeas, Quinoa, Cucumber, Avocado, Greens, Beets, Lemon Tofu Dressing

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.

# SHULAS

S T E A K   H O U S E

Dinner & Carry Out Menu | 5:00PM to 10:00PM

## From the Grill

### STEAKS

- 7oz Filet Mignon 56**  
*Wine Pairing:* Daou Cabernet 15 / 70

**10oz Filet Mignon 66**
- 14oz New York Strip 60**  
*Wine Pairing:* Antinori Peppoli Chianti 13 / 60

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

ENHANCEMENTS +4

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



ACCOMPANIMENTS

- Lobster +40   Oscar +18   Shrimp +12

## Entrées

- Pan Seared Salmon 36**  
Carrot Puree, Asparagus, Caper Agrodolce  
*Wine Pairing:* Hands of Time Chardonnay 14 / 65

**Jumbo Lump Crab Cakes 50**  
Remoulade, Steak Fries

**Sous Vide Chicken 35**  
Sous-Vide and Pan Roasted Chicken,  
Sherry Chicken Jus, Sautéed Greens  
*Wine Pairing:* Hands Miraval Rosé 16 / 70
- Red Wine Braised Short Rib 52**  
Natural Jus, Pomme Purée, Persillade  
*Wine Pairing:* Dona Paula Estate Reserva Malbec 12 / 45

**Shrimp Cavatappi Pasta 26**  
Lobster Sauce, Shiitake Mushrooms, Roasted Red Peppers, Tomatoes, Chili Flakes, Fresh Parmesan

**Twin Lobster Tails 80**  
Drawn Butter, Lemon

## CHEF'S DAILY MARKET FISH MKT

Sautéed Spinach & Kale, Sauce Choron, Hazelnut Noisette  
*Wine Pairing:* Jermann Pinot Grigio 15 / 70

## Sides

VEGETABLES

- Brussels Sprouts 11**  
Bacon Jam, Lemon

**Sautéed Spinach & Kale 11**  
Chili Flakes, Garlic, Lemon, EVOO

**Spinach 10**  
Creamed or Sautéed
- Cobbled Broccoli 11**  
Parmesan Mornay, Gratine

**Sautéed Wild Mushrooms 12**  
Thyme, Shallots, Sherry Gastrique

**Poached Asparagus 12**  
Lemony Vinaigrette, Shaved Parmesan

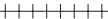
POTATOES

- Pomme Purée 10**
- Steak Fries 10**
- Potato Au Gratin 16**
- Baked Potato 10**  
Butter, Sour Cream, Chives, Bacon, Cheddar Cheese

SIGNATURE MAC & CHEESE  
Original 12

Aged Cheddar, Gouda, Parmesan, Mornay  
ADD: Truffle +8 / Lobster +17 / Crab +14

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.