

STARTERS

Crispy Ravioli 9 Spinach-Artichoke Dip 9
 Jumbo Shrimp Cocktail 13 BBQ Shrimp 14
 Crab Cake 15 Blackened Tenderloin Tips 14
 Oak Roasted Salmon 11 Chef's Daily Soup 6
 Caesar or House Salad 7

SALADS

Baby Greens 10

Mixed baby lettuce with spiced pecans, dried cherries, and goat cheese

Tomato and Mozzarella Chop Salad 11

With red onions, basil, balsamic syrup, and extra virgin olive oil

Tomato and Gorgonzola Salad 11

Iceberg and romaine lettuce with red onions and our own Shula's vinaigrette

Caesar Salad 10

Crisp romaine with parmesan, rustic croutons and our classic Caesar dressing

With:

Grilled Chicken 13 Grilled Shrimp 18
 Blackened Tenderloin Tips 18

The Grilled Chicken Salad 14

Tortilla strips, mesclun greens and cilantro with a honey-lime vinaigrette

Seared Tuna and Mixed Greens 15

Mixed greens with avocado, mango and cilantro-ginger vinaigrette

SANDWICHES

Fresh Fish Sandwich 13

Grilled fillet with shredded lettuce, tomato, red onion and our own chef's dressing

Grilled Vegetable Sandwich 11

Served on ciabatta bread, with pesto, fresh mozzarella and balsamic mesclun greens

Chicken Sandwich 12

Grilled chicken with melted jack cheese, red onion, tomato, and mesclun greens

Club Shula Sandwich 13

Cure 81 ham, maple-glazed turkey and applewood smoked bacon with jack and cheddar cheese

Cheeseburger 12

Certified Angus Beef[®] burger with cheddar, lettuce, tomato and onion on a toasted egg bun

Hickory Burger 14

Certified Angus Beef[®] burger with applewood smoked bacon, chopped cheddar, onion and smoky bbq sauce

Black and Blue Burger 13

Certified Angus Beef[®] burger topped with blue cheese and caramelized onions on a toasted egg bun

French Dip 16

Our roast of *Certified Angus Beef*[®] prime rib thinly sliced and piled high on a toasted roll

Sandwich selections include your choice of french fries, cole slaw, sliced tomatoes, iron skillet beans, vegetables, or smashed potatoes



SIGNATURE ENTREES

Braised Short Rib of Beef 25

Red wine braised *Certified Angus Beef*[®] boneless short ribs served with smashed potatoes and seasonal vegetables

Today's Fresh Fish MKT

Cut in house daily and served with cole slaw and french fries

Double Cut Pork Chop 25

12 oz house cured heirloom pork chop served with smashed potatoes and seasonal vegetables

Seared Ahi Tuna 22

Served over Asian slaw marinated in teriyaki and lime with pickled ginger and wasabi cream

Pecan Crusted Salmon 21

Served with smashed potatoes and seasonal vegetables

Herb Roasted Chicken 18

One half of an herb roasted chicken served with smashed potatoes and seasonal vegetables

BBQ Baby Back Ribs 23

Slow cooked and served with iron skillet beans and cole slaw

8 oz Cold Water Lobster Tail MKT

Served with drawn butter, baked potato and seasonal vegetables

The SHULA CUT[®] STEAKS

8 oz Filet Mignon..... 32
 14 oz New York Strip..... 31
 16 oz Cowboy Steak..... 33

Served with choice of vegetable and potato

**The SHULA CUT[®]
 is better than Prime**

Our custom center cuts of *Certified Angus Beef*[®] brand steaks accompanied by our aging process make up our award winning SHULA CUTS.

We own and breed registered, pure bred Angus cattle and exclusively serve The SHULA CUT[®], the best beef money can buy!

SIDES

French Fries 4
 Sliced Tomatoes 4
 Cole Slaw 4
 Iron Skillet Beans 4
 Seasonal Vegetables 4
 Jumbo Baked Potato 5
 Smashed Potatoes 4

Desserts

Chocolate Lava Cake 8
 Cheesecake 7 Key Lime Pie 7
 Apple Cobbler 7 Brownie Sundae 7
 Ice Cream or Sorbet 7

"Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people. Selected menu items may commonly be served at less than fully cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer."

Shula's Head Coach Tina Kopel
 Shula's Executive Chef Frank Lang
 Business Development Manager Lincoln Smith