



Shula's Corporate Menu

First Course

House Salad

Mixed green, chopped egg, applewood smoked bacon, carrots, cucumbers, plum tomatoes, croutons, and Shula's Vinaigrette dressing

or

Caesar Salad

Crisp romaine with parmesan, rustic croutons and our Shula's Caesar dressing

Main Course

"Time Square' Strip

Char-grilled, roasted mushrooms, smashed potatoes and grilled asparagus

Milanese Style Chicken

Lightly herb breaded chicken breast with baby greens, fresh mozzarella, tomatoes, red onion, basil, parmesan cheese and balsamic glaze

Grilled Atlantic Salmon

Topped with beurre blanc, served with smashed potatoes and asparagus

Wild Mushroom Ravioli

Braised spinach, roasted tomatoes and a garlic beurre blanc

****Vegetarian Option***

Dessert Duo

Chef's Selection of Dessert Duo

\$46 Dinner Menu

** Tax (7%) and gratuities (22%) not included*



Shula's Executive Menu

First Course

Caesar Salad

Crisp romaine with parmesan, rustic croutons and our Shula's Caesar dressing

or

House Salad

Mixed green, chopped egg, applewood smoked bacon, carrots, cucumbers, plum tomatoes, croutons, and Shula's Vinaigrette dressing

Main Course

The SHULA CUT® STEAKS

8 oz Filet Mignon

14 oz New York Strip

Served with smashed potatoes and vegetables

The SHULA CUT®

The Best Beef Money Can Buy

Our custom center cuts of Premium Black Angus Beef

Accompanied with our aging process make up our award winning SHULA CUTS.

Milanese Style Chicken

Lightly herb breaded chicken breast with baby greens, fresh mozzarella, tomatoes, red onion, basil, parmesan cheese and balsamic glaze

Pistachio Crusted Wild Salmon

Topped with beurre blanc, served with smashed potatoes and asparagus

Wild Mushroom Ravioli

Braised spinach, roasted tomatoes and a garlic beurre blanc

***Vegetarian Option**

Dessert Trio

Chef's Selection of Dessert Trio

\$55 Dinner Menu

** Tax (7%) and gratuities (22%) not included*



Shula's "Perfect Season" Menu

First Course

Served Family Style

Crispy Ravioli, Spinach-Artichoke Dip & Blue Cheese Chips

Second Course

The Wedge

Crisp iceberg wedge with blue cheese, bacon, tomatoes, and red onion with blue cheese dressing

or

Caesar Salad

Crisp romaine with parmesan, rustic croutons and our Shula's Caesar dressing

Main Course

The SHULA CUT® STEAKS

8 oz Filet Mignon

14 oz Ribeye

Served with smashed potatoes and vegetables

The SHULA CUT®

The Best Beef Money Can Buy

Our custom center cuts of Premium Black Angus Beef accompanied with our aging process make up our award winning SHULA CUTS.

Milanese Style Chicken

Lightly herb breaded chicken breast with baby greens, fresh mozzarella, tomatoes, red onion, basil, parmesan cheese and balsamic glaze

Pistachio Crusted Wild Salmon

Topped with beurre blanc, served with smashed potatoes and asparagus

Pan Seared Shrimp

Served with Risotto, roasted corn and bacon salsa, grilled asparagus and garlic beurre blanc

Wild Mushroom Ravioli

Braised spinach, roasted tomatoes and a garlic beurre blanc
***Vegetarian Option**

Dessert Trio

Chef's selection of dessert trio

\$66 Dinner Menu

** Tax (7%) and gratuities (22%) not included



Shula's Super Bowl Menu

First Course

Served Family Style

Blackened Tenderloin Tips, Blue Cheese Chips & Shrimp Scampi

Second Course

The Wedge

Crisp iceberg wedge with blue cheese, bacon, tomatoes, and red onion with blue cheese dressing

or

Caesar Salad

Crisp romaine with parmesan, rustic croutons and our Shula's Caesar dressing

Main Course

The SHULA CUT® STEAKS

8 oz Filet Mignon

14 oz New York Strip

16 oz Cowboy

Served with smashed potatoes and vegetables

The SHULA CUT®

The Best Beef Money Can Buy

Our custom center cuts of Premium Black Angus Beef accompanied with our aging process make up our award winning **SHULA CUTS**.

Milanese Style Chicken

Lightly herb breaded chicken breast with baby greens, fresh mozzarella, tomatoes, red onion, basil, parmesan cheese and balsamic glaze

Jumbo Lump Crab Cakes

Served with remoulade sauce, smashed potatoes, and seasonal vegetables

Pistachio Crusted Wild Salmon

Topped with beurre blanc, served with smashed potatoes and asparagus

Wild Mushroom Ravioli

Braised spinach, roasted tomatoes and a garlic beurre blanc

***Vegetarian Option**

Dessert Trio

Chef's selection of dessert trio

\$71 Dinner Menu

**** Tax (7%) and gratuities (22%) not included**