



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 asparagus

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

Maple Mustard Salmon

Maple Mustard Glaze, Pomme Puree, Broccoli, Beurre Blanc

Mushroom Cavatelli

Lemon, Parmesan, Cavatelli, Arugula Pesto

Dessert Course

Chef's selection of dessert trio

