

SHULAS

STEAK HOUSE

Dinner Menu

Starters

Bone Marrow & Waffles	\$16
Bacon Jam, Chimichurri, Maple	
Maryland Crab Cake	\$19
Remoulade Sauce, Citrus Sorrel	
Seared Scallops	\$15
Pomme Puree, Truffle Pan Sauce, Gaufrette	
Crispy Calamari	\$12
Lightly Breaded, Flash Fried, Served with Tomato Coulis and Mustard Aioli	
Kobe Short Rib Slider	\$15
Cheese Sauce, Crispy Shallots	
New Orleans BBQ Shrimp	\$16
Lemon, Olive Oil, Garlic Crostini	
Wagyu Beef Meatball	\$18
Parmesan, Whipped Ricotta, Basil Persillade	
Blackened Tenderloin Tips	\$24
Cajun Spices, Béarnaise and BBQ Sauce	

Raw & Chilled

Tuna Tartare	\$18
Soy, Radish, Avocado, Ginger, Chili Wontons	
Jumbo Shrimp Cocktail	\$18
Cocktail Sauce, Honey Mustard	
King Crab Cocktail	\$MKT
Cocktail Sauce, Honey Mustard	
Lobster Cocktail	\$MKT
Cocktail Sauce, Honey Mustard	
Oysters	\$MKT
Red Wine Mignonette, Cocktail Sauce, Tabasco, Lemon	
East Coast Six / Twelve	
West Coast Six / Twelve	

SEAFOOD TOWER \$MKT

Served with: Cocktail Sauce, Red Wine Mignonette, Mustard Sauce, **4oz Tuna Tartare, Eight Shrimp, ½ lb King Crab Legs, Twelve Oysters**

Soups & Salads

Lobster Bisque	\$14
Croutons, Lobster Chunks, Cream, Chives	
French Onion	\$10
Caramelized Onions in a Rich Beef Broth with Gruyère, Provolone and Parmesan Cheese	
Shula's House Salad	\$10
Romaine, Baby Greens, Seasonal Vegetables and Choice of Dressing	
Caesar Salad	\$10
Polenta Croutons, Shaved Parmesan, Lemon	
Wedge Salad	\$12
Applewood Smoked Bacon, Blue Cheese,	
Kale Salad	\$12
Almonds, Cranberries, Parmesan, Caramelized Honey Vinaigrette	
Beet Salad	\$13
Goat Cheese, Snap Pease, Arugula, Maple Almonds, Cider Vinaigrette	

Entrées

All Steaks Offered from the Dinner Menu are Available upon Request

Halibut Oscar	\$45
Asparagus, Lemon Capers Beurre Blanc	
Half Roasted Chicken	\$28
Pomme Purée, Spinach, Lemon Thyme Chicken Jus	
Wagyu Braised Short Rib	\$35
Cheddar Grits, Brussel Sprouts, Gochujang BBQ	
Seared Scallops	\$40
Saffron, Fennel Creamed Corn, Lemon Gremolata	
West Coast Beet Risotto	\$28
Aged Balsamic, Pine Nuts, Beet Greens, Parmesan, Soft Herbs	

SHULAS

STEAK HOUSE

From the Grill

STEAKS & CHOPS

6oz Filet	\$39
10oz Filet	\$60
14oz Ribeye	\$45
16oz Prime NY Strip	\$52
22oz Cowboy Ribeye	\$60
24oz Black Angus Porterhouse	\$69

SEAFOOD

Halibut	\$35
Whole Lobster	\$MKT
Sea Bass	\$MKT
1/2lb King Crab Legs	\$MKT
1lb King Crab Legs	\$MKT
Twin Lobster Tails	\$MKT
Salmon	\$32

ACCOMPANIMENTS

Lobster \$30 / Oscar \$15 / Shrimp \$15 / Scallops \$14

SAUCES & BUTTERS

\$4

Béarnaise / Horseradish Cream /
Au Poivre / Chimichurri / Red Wine Butter /
Truffle, Black Pepper and Parmesan Butter

Sides

VEGETABLES

Poached Asparagus	\$10
Béarnaise Vinaigrette	
Brussels Sprouts	\$10
Bacon, Lemon	
Spinach	\$10
Creamed or Sautéed	
Garlicky Kale	\$10
Almonds, Parmesan	
Broccoli	\$10
Cobbled or Steamed	
Black Truffle Cream Corn	\$10
Green Onions, Corn, Black Truffle Slices	
Mushrooms	\$10
Lemon Thyme, Shallots & Garlic	

POTATOES

Pomme Purée	\$8
Baked Potato	\$8
Fully Loaded	
French Fries	\$8
Malt Aioli, Coca-Cola BBQ	
Hash Browns	\$8
Whiskey-Baked	\$9
Sweet Potatoes	
Scalloped Potatoes	\$11

SIGNATURE MAC & CHEESE

Original	\$10
Aged Cheddar, Gouda Cheese, Parmesan, Mornay	
Add: Truffle \$5 / Lobster \$10 / Crab \$8	

Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% 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.