

# SHULAS

## STEAK HOUSE

### Dinner Menu

#### Starters

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

#### Raw & Chilled

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

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#### SEAFOOD TOWER \$MKT

Served with: Cocktail Sauce, Red Wine Mignonette, Mustard Sauce, **4oz Tuna Tartare, 8 Shrimp, ½ lb King Crab Legs, 12 Oysters**

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#### Soups & Salads

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

#### Entrées

All Steaks Offered from the Dinner Menu are Available upon Request

<b>Halibut Oscar</b>	<b>\$45</b>
Crabmeat, Asparagus, Lemon Caper Beurre Blanc	
<b>Half Roasted Chicken</b>	<b>\$28</b>
Pomme Purée, Spinach, Lemon Thyme Chicken Jus	
<b>Wagyu Braised Short Rib</b>	<b>\$35</b>
Cheddar Grits, Brussel Sprouts, Gochujang BBQ	
<b>Seared Scallops</b>	<b>\$40</b>
Saffron, Fennel Creamed Corn, Lemon Gremolata	
<b>West Coast Beet Risotto</b>	<b>\$28</b>
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

King Crab Legs ½ or 1lb	\$MKT
Twin Lobster Tails	\$MKT
Sea Bass	\$MKT
Salmon	\$32

#### ACCOMPANIMENTS

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

#### SAUCES & BUTTERS

\$4  
Béarnaise / Horseradish Cream / Au Poivre /  
Chimichurri / Red Wine Blue Cheese /  
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	
Scalloped Potatoes	\$11
White Cheddar, Gouda Cheese, Mornay Parmesan Crust, Thyme, Onions	
Whiskey-Baked Sweet Potatoes	\$9

#### 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.