

# SHULAS

STEAK HOUSE

## Starters

**Bacon Wrapped BBQ Shrimp 23**

Horseradish BBQ Sauce, Basil

**Tuna Tartare\* 23**

Ahi Tuna, Red Chili, Sesame Vinaigrette,  
Avocado Cream, Crispy Wontons

**Steak Tartare\* 23**

Diced Tenderloin of Beef, Crème Fraiche,  
Cornichon, Toasted Crostini

**Colossal Shrimp Cocktail 22**

Poached Colossal Shrimp with Classic Cocktail  
Sauce, Remoulade & Mustard Aioli

**Maryland Style Crab Cake 24**

Jumbo Lump Crab, Mustard, Old Bay Seasoning  
with Remoulade Sauce

**Pan Seared Sea Scallops\* 22**

Sweet Corn Succotash, Brown Butter Vinaigrette

**Thick Cut Nueske's Bacon 22**

Bourbon-Honey Glaze, Tomato Jam, Cheddar Grits, White Cabbage & Fennel Slaw

## Soups & Salads

**French Onion Soup 15**

Caramelized Onions and Croutons in a Rich Beef Broth with Gruyere and Provolone Cheese

**Tomato Burrata Salad 17**

Basil Pesto, Extra Virgin Olive Oil, Balsamic Vinaigrette

**Wedge Salad 16**

Iceberg Lettuce, Tomato, Bacon Jam, Blue Cheese Dressing

**Shula's House Salad 16**

House Mix of Farmer's Greens, Tomato, Bacon, Ricotta Salata, Carrots, Scallions, Apple Cider Vinaigrette

**Traditional Caesar Salad 16**

Baby Romaine Lettuce, Croutons, Parmesan Cheese, House-Made Caesar Dressing

## Entrées

**Roasted Half Chicken 40**

Sun-Dried Tomatoes and Shallot Jus

**Coach's Cut Prime Rib 58**

Herb Crusted and Served with Yorkshire Pudding and Au Jus  
*Limited Availability*

**Maryland Style Crab Cakes 48**

Jumbo Lump Crab, Mustard, Old Bay Seasoning with Remoulade Sauce

**Atlantic Salmon\* 41**

Sautéed, Grilled or Blackened with Choice of Beurre Blanc or Hollandaise

**Miso Glazed Halibut\* 42**

Ginger Vinaigrette

**Grilled Half Rack of Domestic Lamb 52**

Minted English Pea Purée, Warm Cannellini Bean Salad

**Daily Market Fish\* MP**

Sautéed, Grilled or Blackened with Choice of Beurre Blanc or Hollandaise

# From the Grill

## STEAKS

Proudly Serving Premium, Aged to Perfection, Linz Heritage Angus Beef

**10oz Filet Mignon 69**

**12oz Filet Mignon 75**

**16oz Prime NY Strip Steak 73**

**22oz Cowboy Ribeye 76**

**24oz Black Angus Porterhouse 71**

**42oz Prime Tomahawk 160**

### SAUCES 8

Béarnaise Sauce / Hollandaise Sauce / Horseradish Cream / Beurre Blanc  
Sauce Choron / Chimichurri / Au Poivre Sauce

### ENHANCEMENTS

Oscar Style 14 / Gorgonzola Dolce 8

### MAKE IT A SURF AND TURF

Add Jumbo Scallops\* (Qty 2) 16 / Add Jumbo Grilled Shrimp (Qty 2) 14

## Sides

**Fresh Asparagus Spears 15**

Grilled with Meyer Lemon or Steamed with Hollandaise Sauce

**Steamed Broccoli Crowns 14**

White Cheddar Sauce

**Baked Idaho Potato 13**

Cheddar Cheese, Sour Cream, Bacon, Butter, Chives

**Macaroni & Cheese 15**

Cavatappi Pasta, Smoked Gouda & Cheddar Cheese Sauce, Toasted Bread Crumbs

**Mashed Potatoes 14**

Roasted Garlic & Butter

**Haricot Verts 14**

Brown Butter, Lemon, Toasted Marcona Almonds

**Sautéed Mushrooms 15**

Organic Mushrooms, Garlic, Thyme

**Carolina Gold Rice 15**

Buttered Heirloom Rice, Fresh Thyme

**Roasted Carrots 15**

Lavender, Pearl Onions

**Truffled Brussels Sprouts 15**

Hot Honey, Hazelnut, Truffle Vinaigrette

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Prices exclusive of tax and gratuity. An automatic service charge of 18% will be applied to all checks for parties of 6 or larger, but can be adjusted at your discretion.

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.