

Appetizers

LOBSTER BISQUE	12
TRADITIONAL BISQUE WITH LOBSTER MEAT, SOUR CREAM AND SHERRY	
FRENCH ONION SOUP	9
CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH GRUYERE, PROVOLONE AND PARMESAN CHEESE	
BLACKENED SEA SCALLOPS*	14
SERVED ON PINEAPPLE-MANGO SALSA WITH AGAVE NECTAR	
SHRIMP COCKTAIL	16
LARGE GULF SHRIMP WITH SPICY COCKTAIL SAUCE, REMOULADE AND LEMON	
BBQ SHRIMP	17
STUFFED WITH BASIL, WRAPPED IN APPLEWOOD BACON WITH TANGY BBQ SAUCE	
BLACKENED TENDERLOIN TIPS	16
SEARED WITH CAJUN SPICES, SERVED WITH BÉARNAISE AND BBQ SAUCE	
SEARED AHI TUNA*	MKT
SEARED RARE WITH SWEET AND SOUR ASIAN SAUCE, PICKLED GINGER AND WASABI CREAM	
SHELLFISH TRIO	29
1/2 LOBSTER TAIL, GULF SHRIMP, JUMBO LUMP CRAB AND A TRIO OF SAUCES	
JUMBO LUMP CRAB CAKE	17
PAN-SEARED, REMOULADE SAUCE AND LEMON	
CALAMARI “FRIES”	11
LIGHTLY BREADED, FLASH FRIED, SERVED WITH TOMATO COULIS AND MUSTARD AIOLI	
OYSTERS ON THE HALF SHELL*	MKT
COCKTAIL SAUCE AND LEMON	

Salads

SHULA’S HOUSE SALAD	9
ROMAINE, BABY GREENS, SEASONAL VEGETABLES AND CHOICE OF DRESSING	
CAESAR SALAD	9
ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING	
TOMATO & FRESH MOZZARELLA CHOP	9
TOMATOES, FRESH MOZZARELLA, BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE	
THE WEDGE	9
ICEBERG, RIPE TOMATOES, APPLEWOOD BACON, RED & GREEN ONIONS WITH BLUE CHEESE DRESSING	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Entrées

DAILY MARKET FISH*	MKT
PREPARED: PAN-SEARED, GRILLED OR BLACKENED CHOICE OF: SWEET AND SOUR ASIAN SAUCE, BEURRE BLANC, PINEAPPLE-MANGO SALSA OR RED PEPPER CHIMICHURRI	
PAN-SEARED SEA SCALLOPS*	36
ROASTED CORN, BACON, ASPARAGUS AND TRUFFLE OIL	
JUMBO LUMP CRAB CAKES	36
PAN-SEARED, REMOULADE AND LEMON	
TWIN LOBSTER TAILS	59
DRAWN BUTTER AND LEMON	
SURF & TURF*	69
BÉARNAISE, DRAWN BUTTER AND LEMON	
FRENCH CUT CHICKEN BREAST	29
ROASTED GARLIC AND PEPPERCORN SAUCE	
LAMB PORTERHOUSE	41
RED WINE-MINT DEMI	
PRIME RIB — AVAILABLE FRIDAYS & SATURDAYS	37
YORKSHIRE PUDDING AND AU JUS	
STEAK MARY ANNE	46
FILET MIGNON MEDALLIONS WITH COGNAC-PEPPERCORN SAUCE	
MIXED GRILL	45
FILET MIGNON MEDALLIONS WITH TWO OF THE FOLLOWING: CRAB CAKE, MARKET FISH*, BBQ SHRIMP OR SEARED SCALLOPS	
FILET MIGNON TRIO	45
BLUE CHEESE CRUST, OSCAR STYLE, PEPPERCORN CRUST	

The Shula Cut®

CENTER CUTS OF PREMIUM BLACK ANGUS BEEF
HAND SELECTED AND AGED TO PERFECTION.

STILL UNDEFEATED!

6 oz. FILET MIGNON	39
8 oz. FILET MIGNON	44
12 oz. FILET MIGNON	49
16 oz. NEW YORK STRIP	45
20 oz. KANSAS CITY STRIP	47
14 oz. RIBEYE	44
22 oz. COWBOY RIBEYE	50
24 oz. PORTERHOUSE	49
48 oz. PORTERHOUSE	92

SIGNATURE SAUCES 2

RED WINE-HERB DEMI | PEPPERCORN SAUCE
BÉARNAISE SAUCE | RED PEPPER CHIMICHURRI

CLASSIC TOPPINGS

BLUE CHEESE CRUST 5 | OSCAR STYLE 12 | PEPPERCORN CRUST 4

MAKE ANY STEAK A SURF AND TURF 29
ADD LOBSTER TAIL

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD
BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

Sides

ASPARAGUS	9
STEAMED AND SERVED WITH HOLLANDAISE	
GRILLED ASPARAGUS	9
MARINATED, GRILLED AND DRIZZLED WITH BALSAMIC GLAZE	
SPINACH	9
SAUTÉED WITH OLIVE OIL AND FRESH GARLIC	
CREAMED SPINACH	9
SHALLOTS, GARLIC, CREAM SAUCE AND PARMESAN CHEESE	
SAUTÉED MUSHROOMS	9
CARAMELIZED CRIMINI, BUTTON AND PORTOBELLOS WITH SHALLOTS, GARLIC, WHITE WINE AND FRESH HERBS	
GREEN BEANS	9
WITH SWEET SOY SAUCE, RED PEPPERS AND ORANGES	
ROASTED CORN	8
APPLEWOOD BACON, SHALLOTS, GARLIC, RED PEPPER AND FRESH THYME	
CRAB MAC & CHEESE	13
GEMELLI PASTA, BOURSIN-SHERRY CREAM, FRESH HERBS, PARMESAN CHEESE, BREAD CRUMBS AND JUMBO LUMP CRAB	
MASHED POTATOES	8
BUTTER, SOUR CREAM, PARMESAN CHEESE, NUTMEG, GARLIC AND SWEET CREAM	
POTATO GRATIN	11
BOURSIN CREAM, WHITE CHEDDAR, SEASONED BREAD CRUMBS AND PARMESAN CRUST	
JUMBO BAKED POTATO	9
SOUR CREAM, APPLEWOOD BACON, GREEN ONIONS AND CHEDDAR	
TWICE BAKED POTATO	10
WITH APPLEWOOD BACON, WHITE CHEDDAR AND PARMESAN CHEESE	
STEAK FRIES	8
NATURAL HOUSE CUT STEAK FRIES SEASONED WITH KOSHER SALT AND PEPPER	
TRUFFLE FRIES	10
TOSSED WITH TRUFFLE OIL, PARMESAN CHEESE AND PARSLEY	

The Shula Story

SHULA'S STEAK HOUSE IS A TRIBUTE TO THE 1972 UNDEFEATED

MIAMI DOLPHINS LED BY COACH DON SHULA.

THEIR 17-0 RECORD IS THE ONLY PERFECT SEASON IN NFL HISTORY.

HALL OF FAME COACH DON SHULA IS THE WINNINGEST COACH IN NATIONAL FOOTBALL LEAGUE HISTORY WITH 347 CAREER WINS.

COACH SHULA BRINGS HIS "WINNING EDGE" APPROACH FROM FOOTBALL TO HIS RESTAURANTS FOR A LEGENDARY DINING EXPERIENCE.

SHULA'S HAS 6 RESTAURANT CONCEPTS AND OVER 30 LOCATIONS NATIONWIDE.

Shula's[®]
AMERICA'S STEAK HOUSE
"STILL UNDEFEATED"



Favorites

GREEN PEAR-APPLE MARTINI	14
GREY GOOSE LA POIRE, GREEN SOUR APPLE AND SPLASH OF MIDORI	
LEMON DROP	14
GREY GOOSE LE CITRON, SIMPLE SYRUP AND FRESH SQUEEZED LEMON JUICE, GARNISHED WITH LEMON AND SUGAR RIM	
CHERRY LANE	14
GREY GOOSE CHERRY NOIR, B & B, LEMON JUICE, SIMPLE SYRUP AND A DASH OF BITTERS	
RED SANGRIA MARTINI	14
HENNESSY, MERLOT, PAMA LIQUEUR GARNISHED WITH ORANGE	
PRE-GAME ESPRESSO	14
THREE OLIVES TRIPLE ESPRESSO, ESPRESSO AND AMARETTO	
ULTIMATE COSMO	12
STOLI CITROS, GRAND MARNIER AND RED CRANBERRY JUICE WITH FRESH LIME	
WHITE SANGRIA	12
CRUZAN MANGO, FRESH ORANGE AND PINEAPPLE TOPPED WITH PROSECCO	

Shula's Mojitos

DRAGON BERRY MOJITO	12
WITH DRAGON BERRY BACARDI AND FRESH MUDDLED STRAWBERRIES	
MOJITO MARTINI	12
BACARDI SUPERIOR, FRESH MINT, FRESH LIME AND SPLASH OF SODA	
PASSION FRUIT MOJITO	12
BACARDI OAKHEART WITH PASSION FRUIT PUREE	

Margarita Bar

COCO-RITA	12
1800 COCONUT TEQUILA, MUDDLED PINEAPPLE AND FRESH CITRUS JUICES	
PERFECT MARGARITA	12
SAUZA SILVER WITH FRESH LIME, LEMON AND ORANGE JUICES TOPPED WITH GRAND MARNIER	
MASTER RITA	14
MAESTRO DOBEL AND AGAVERO WITH AGAVE NECTAR AND FRESH LIME AND LEMON JUICES	

Classics with a Twist

HOT AND DIRTY	14
BOMBAY SAPPHIRE WITH OLIVE JUICE AND A DASH OF SHULA'S HOT SAUCE	
MANHATTAN	14
WOODFORD RESERVE WITH SWEET VERMOUTH AND BITTERS	
WHISKEY SOUR	13
JACK DANIEL'S SINGLE BARREL, FRESH LEMON AND LIME JUICE WITH PAMA LIQUEUR	
PERFECT MARTINI	14
HENDRICKS CHILLED TO PERFECTION, SERVED WITH SPEARED OLIVES	
RED APPLE	12
MAKER'S MARK, RED APPLE PUCKER AND CRANBERRY JUICE	
DIRTY MARTINI	14
BELVEDERE WITH OLIVE JUICE AND HAND STUFFED STELLA GORGONZOLA OLIVES	

*MERINGUE FOAM

Whiskey & Bourbon

JACK DANIEL'S <i>SINGLE BARREL</i>	13	BASIL HAYDEN'S 8 YEAR	15
MAKER'S MARK	10	BOOKER'S	15
WOODFORD RESERVE	12	GENTLEMAN JACK	12
MAKER'S MARK 46	13	JACK DANIEL'S HONEY	8
NOB CREEK	10	CROWN ROYAL	9
		CROWN ROYAL RESERVE	12

Scotch

DEWAR'S <i>HIGHLANDER HONEY</i>	7	CHIVAS REGAL 12 YEAR	12
JOHNNIE WALKER <i>BLACK LABEL</i>	12	JOHNNIE WALKER <i>RED LABEL</i>	8
JOHNNIE WALKER <i>BLUE LABEL</i>	45		

Single Malts

HIGHLANDS <i>SWEET & SPICY</i>		SPEYSIDE <i>ELEGANT, COMPLEX & FLORAL</i>	
BALVENIE 12 YEAR	12	GLENLIVET 12 YEAR	12
BALVENIE 15 YEAR	15	GLENLIVET 15 YEAR	18
GLENMORANGIE 10 YEAR	10	GLENFIDDICH 12 YEAR	12
DALWHINNIE	15	GLENFIDDICH 15 YEAR	15
ISLAY <i>PEATED & SMOKY</i>		MACALLAN 12 YEAR	14
TALISKER 10 YEAR	12	MACALLAN 18 YEAR	35
LAGAVULIN 16 YEAR	16		

SERVED ON THE ROCKS WITH OUR
HAND-CRAFTED "ACQUA PANNA BIG ROCK"
NATURAL SPRING WATER FROM TUSCANY

Premium Beer Selections

SAM ADAMS	HEINEKEN	BLUE MOON
CORONA	NEW CASTLE	FAT TIRE
CORONA LIGHT	STELLA ARTOIS	MICHELOB ULTRA
GUINNESS	ST. PAULI N.A.	YUENGLING

Bottled Water

ACQUA PANNA 6 • SAN PELLEGRINO 6

Wines by the Glass

Sparkling

	GLASS	BTL
MIONETTO, PROSECCO BRUT TREVISO, ITALY	7	32

White

	GLASS	BTL
ESTANCIA, MOSCATO, CALIFORNIA	9	34
CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY	8	30
CASTELLO BANFI, PINOT GRIGIO, "SAN ANGELO" TUSCANY	13	50
BARBOURSVILLE, PINOT GRIGIO, VIRGINIA	8	30
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	11	42
CONUNDRUM, WHITE BLEND, CALIFORNIA	12	46
MÉNAGE À TROIS, WHITE, CALIFORNIA	8	30
CHATEAU ST. JEAN, CHARDONNAY, SONOMA	8	30
WILLIAM HILL, CHARDONNAY, CALIFORNIA	8	30

Duckhorn Wine Company

AN AMERICAN CLASSIC FOR OVER 30 YEARS.

FROM MASTERING THE ART OF BLENDING OF THE CLASSIC BORDEAUX VARIETALS WITH MERLOT AS THE FOCUS, TO CRAFTING BOLD NON-TRADITIONAL BLENDS, TO ACHIEVING A CLASSIC ELEGANCE WITH BURGUNDY VARIETALS.....CHEERS!

DECOY, MERLOT 14 56
SONOMA

LUSH RED FRUIT AND RIPE PLUM WITH HINTS OF CARAMEL AND A SOFT FINISH

DUCKHORN, SAUVIGNON BLANC 15 60
NAPA

ELEGANT WITH GRAPEFRUIT AND LEMON NOTES, A TOUCH OF VANILLA AND A LINGERING FINISH

Red

	GLASS	BTL
MEIOMI BELLE GLOS, PINOT NOIR, MONTEREY-SANTA BARBARA-SONOMA	13	50
LA CREMA, PINOT NOIR, SONOMA COAST	15	58
BANFI, CHIANTI CLASSIC RISERVA, MONTALCINO, ITALY	15	58
ZACCAGNINI, MULTIPULCIANO, ABRUZZI, ITALY	14	54
TERRAZAS DE LOS ANDES, MALBEC, "RESERVA" MENDOZA, ARGENTINA	13	50
SIN ZIN, ZINFANDEL, ALEXANDER VALLEY	12	46
CHATEAU ST. JEAN, SIGNATURE RED BLEND, CALIFORNIA	9	34
JOEL GOTT, CABERNET SAUVIGNON, "BLEND NO. 815", CALIFORNIA	12	46
CHATEAU STE. MICHELLE, CABERNET SAUVIGNON, COLUMBIA VALLEY	10	38
WILLIAM HILL WINERY, CABERNET SAUVIGNON, CENTRAL COAST	10	38