

VALENTINE'S MENU

FEATURED MONDAY FEBRUARY, 11TH-SUNDAY, FEBRUARY 17TH

Appetizers

s e l e c t o n e

LOBSTER BISQUE

traditional bisque with lobster meat, sour cream & sherry

BLACKENED TENDERLOIN TIPS

cajun spices, béarnaise and bbq sauce

SHRIMP COCKTAIL

large gulf shrimp with spicy cocktail sauce, remoulade & lemon

Salads

s e l e c t o n e

THE WEDGE

iceberg, ripe tomatoes, applewood bacon, red & green onions with bleu cheese dressing

CAESAR

romaine hearts, sourdough croutons, parmesan cheese & caesar dressing

BURRATA SALAD

tomatoes, fresh burrata, basil, red onions, extra virgin olive oil & balsamic glaze

Entrées

s e l e c t o n e

8oz SHULA CUT FILET MIGNON

14oz DELMONICO

AUSTRALIAN LAMB CHOPS

HALIBUT OSCAR

JUMBO LUMP CRAB CAKES

ALL SERVED WITH MASHED POTATOES & GRILLED ASPARAGUS

Desserts

s e l e c t o n e

NIGHTINGALE ICE CREAM SANDWICH

key lime or orange creamsicle

TRADITIONAL CHEESECAKE

chantilly cream & raspberry coulis

CHOCOLATE DIPPED STRAWBERRIES

\$89.00 per guest | excludes taxes & gratuity

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