

Favorites

WHITE SANGRIA	13
CRUZAN MANGO, FRESH ORANGE AND PINEAPPLE TOPPED WITH PROSECCO	
RED SANGRIA MARTINI	13
HENNESSY, MERLOT, PAMA LIQUEUR GARNISHED WITH ORANGE	
BLUEBERRY MARTINI	13
STOLI BLUEBERI WITH FRESH BLUEBERRIES AND LEMON JUICE	
CITRUS DROP	13
THREE OLIVES CITRUS WITH ST GERMAIN AND FRESH LEMON	
GREEN PEAR-APPLE MARTINI	13
GREY GOOSE LA POIRE, GREEN SOUR APPLE AND SPLASH OF MIDORI	

Shula's Mojitos

DRAGON BERRY MOJITO	13
WITH DRAGON BERRY BACARDI AND FRESH MUDDLED STRAWBERRIES	
CLASSIC MOJITO	14
BACARDI SUPERIOR, FRESH MINT, FRESH LIME AND SPLASH OF SODA	

Margarita Bar

COCO-RITA	13
1800 COCONUT TEQUILA, MUDDLED PINEAPPLE AND FRESH CITRUS JUICES	
PERFECT MARGARITA	14
SAUZA BLUE SILVER WITH FRESH ORANGE, LEMON AND LIME JUICES AND GRAND MARNIER	
MASTER RITA	13
MAESTRO DOBEL AND AGAVERO WITH AGAVE NECTAR AND FRESH LIME AND LEMON JUICES	

Classics with a Twist

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

Whiskey & Bourbon

JACK DANIEL'S <i>SINGLE BARREL</i>	12	JIM BEAM	11
MAKER'S MARK	12	KNOB CREEK	12
WOODFORD RESERVE	13	WILD TURKEY	12
BAKER'S	13	OLE SMOKY <i>TENNESSEE MOONSHINE WHISKEY</i>	12
BASIL HAYDEN'S	12	<i>ORIGINAL, PEACH, APPLE PIE</i>	
BLANTON'S <i>SINGLE BARREL BOURBON WHISKEY</i>	16	CROWN ROYAL	11
BOOKER'S	14	JAMESON <i>RAREST VINTAGE RESERVE</i>	11
GENTLEMAN JACK	14	BULLEIT RYE	14
		BUFFALO TRACE	11

Scotch

DEWAR'S 18 YEAR	20	JOHNNIE WALKER <i>BLUE LABEL</i>	50
DEWAR'S <i>HIGHLANDER HONEY</i>	12	JOHNNIE WALKER <i>GOLD LABEL</i>	19

Single Malts

HIGHLANDS

SWEET & SPICY

DALMORE 12 YEAR	12
DALWHINNIE 15 YEAR	14
GLENMORANGIE 10 YEAR	13
OBAN 14 YEAR <i>SINGLE MALT</i>	12

ISLAY

PEATED & SMOKY

TALISKER 10 YEAR	15
LAGAVULIN 16 YEAR	15
LAPHROAIG 10 YEAR <i>CASK STRENGTH SCOTCH</i>	13

LOWLANDS

SOFT & LIGHT

GLENKINCHIE 10 YEAR	12
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SPEYSIDE

ELEGANT, COMPLEX & FLORAL

BALVENIE 12 YEAR	14
GLENFIDDICH 12 YEAR	13
GLENFIDDICH 18 YEAR	19
MACALLAN 12 YEAR	14
MACALLAN 18 YEAR	22
MACALLAN 25 YEAR	90
CRAGGANMORE 12 YEAR	13
GLENLIVET 12 YEAR	13

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

Premium Beer Selections

SAM ADAMS	HEINEKEN	LAKEFRONT (FIXED
CORONA	GUINNESS	GEAR)
CORONA LIGHT	AMSTEL LIGHT	GOOSE ISLAND
BLUE MOON	FAT TIRE	(MATILDA/SOFIE)
O'DOULS N.A.	SOUTHERN TIER	DAISY CUTTER
STELLA ARTOIS	2X (IPA)	

Bottled Water

ACQUA PANNA 10 • SAN PELLEGRINO 10

Wines by the Glass

Sparkling

	GLASS	BTL
MIONETTO, PROSECCO BRUT TREVISO, ITALY	12	48
ROEDERER ESTATE, ANDERSON VALLEY	12	48

White

	GLASS	BTL
ESTANCIA, MOSCATO, CALIFORNIA	12	48
CHATEAU STE. MICHELLE & DR. LOOSEN, RIESLING, "EROICA"	16	64
COLUMBIA VALLEY		
ABADIA DE SAN CAMPIO, ALBARINO, SPAIN	13	52
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	15	60
BANFI, PINOT GRIGIO, "SAN ANGELO" TUSCANY	14	56
CHATEAU MAGENCE BLANC, SEMILLON BLANC, BORDEAUX	12	48
CAYMUS "CONUNDRUM", WHITE BLEND, CALIFORNIA	15	60
SANFORD, CHARDONNAY, SANTA BARBARA	15	60
WILLIAM HILL WINERY, CHARDONNAY, CENTRAL COAST	13	52
ALEXANDER VALLEY, CHARDONNAY, ALEXANDER VALLEY	14	56
KENDALL-JACKSON, CHARDONNAY, "AVANT" CALIFORNIA	13	52
GROTH, CHARDONNAY, NAPA VALLEY	17	68
ROMBAUER, CHARDONNAY, CARNEROS	25	100

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!

MIGRATION, CHARDONNAY 18 72

RUSSIAN RIVER

STONE FRUIT FLAVORS, ORANGE BLOSSOM AND HINTS OF VANILLA WITH A LONG FINISH

PARADUXX, ZINFANDEL BLEND, "Z BLEND" 20 80

NAPA

RICH AND JAMMY WITH RIPE DARK FRUITS AND SPICY NOTES WITH HINTS OF DARK CHOCOLATE

Red

	GLASS	BTL
VAN DUZER ESTATE, PINOT NOIR, WILLAMETTE VALLEY, OREGON	17	68
MACMURRAY RANCH, PINOT NOIR, RUSSIAN RIVER VALLEY	14	56
MEIOMI BELLE GLOS, PINOT NOIR, MONTEREY-SANTA BARBARA-SONOMA	13	52
ARGUS, PINOT NOIR, NAPA	15	60
CATENA-CLASSIC, MALBEC, MENDOZA, ARGENTINA	14	56
TERRAZAS DE LOS ANDES, MALBEC, "RESERVA" MENDOZA, ARGENTINA	16	64
TREFETHEN, MERLOT, NAPA	16	64
JOEL GOTT, CABERNET SAUVIGNON, "BLEND NO. 815", CALIFORNIA	14	56
ANTINORI ANTICA, CABERNET SAUVIGNON, NAPA	24	96
CULTIVAR, CABERNET SAUVIGNON, NAPA	18	72
HANNA, CABERNET SAUVIGNON, ALEXANDER VALLEY	17	68
JOEL GOTT, ZINFANDEL, NAPA VALLEY	14	56
BELLA VETTA AMI'S VINEYARD, CABERNET SAUVIGNON, HOWELL MOUNTAIN, NAPA	24	96
RUTHERFORD HILL, BARREL SELECT, BORDEAUX BLEND, NAPA	18	72
PENFOLDS, THOMAS HYLAND, SHIRAZ, ADELAIDE, AUSTRALIA	13	52
MONARCHY, BORDEAUX BLEND, NAPA	17	68
ARIETTA QUARTET, BORDEAUX BLEND, NAPA	38	152
CHATEAU ST. JEAN, SIGNATURE RED BLEND, CALIFORNIA	12	48
CHATEAU VIGNOT, SAINT-EMILION GRAND CRU, BORDEAUX BLEND, FRANCE	27	108
NEWTON CLARET, MERITAGE, NAPA	16	64
DOUBLE BY TREFETHEN, MERITAGE, NAPA	16	64
CAIN CUVÉE NV9, RED BLEND, NAPA	19	76

Appetizers

LOBSTER BISQUE	13
TRADITIONAL BISQUE WITH LOBSTER MEAT, SOUR CREAM AND SHERRY	
FRENCH ONION SOUP	11
CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH GRUYERE, PROVOLONE AND PARMESAN CHEESE	
BLACKENED SEA SCALLOPS	18
SERVED ON PINEAPPLE-MANGO SALSA WITH AGAVE NECTAR	
SHRIMP COCKTAIL	18
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	18
SEARED WITH CAJUN SPICES, SERVED WITH BÉARNAISE AND BBQ SAUCE	
SEARED AHI TUNA	19
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	18
PAN-SEARED, REMOULADE SAUCE AND LEMON	
CALAMARI “FRIES”	14
LIGHTLY BREADED, FLASH FRIED, SERVED WITH TOMATO COULIS AND MUSTARD AIOLI	
OYSTERS ON THE HALF SHELL	MKT
COCKTAIL SAUCE AND LEMON MKT	
OYSTERS ROCKEFELLER	MKT
TRADITIONAL PREPARATION WITH SPINACH, BREAD CRUMBS AND PERNOD	

Salads

SHULA’S HOUSE SALAD	10
ROMAINE, BABY GREENS, SEASONAL VEGETABLES AND CHOICE OF DRESSING	
CAESAR SALAD	11
ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING	
TOMATO & FRESH MOZZARELLA CHOP	12
TOMATOES, FRESH MOZZARELLA, BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE	
THE WEDGE	11
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

39

PAN SEARED, REMOULADE AND LEMON

PRIME RIB

42

YORKSHIRE PUDDING AND AU JUS

FRENCH CUT CHICKEN BREAST

29

ROASTED GARLIC AND PEPPERCORN SAUCE

LAMB PORTERHOUSE

43

RED WINE-MINT DEMI

TWIN LOBSTER TAILS

66

DRAWN BUTTER AND LEMON

SURF & TURF

67

BÉARNAISE, DRAWN BUTTER AND LEMON

FILET OSCAR

57

JUMBO LUMP CRAB, HOLLANDAISE AND ASPARAGUS

STEAK MARY ANNE

46

TWO 5 OZ. FILETS WITH COGNAC-PEPPERCORN SAUCE

STEAK & CHOP FEATURE

MKT

MKT

The Shula Cut®

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

STILL UNDEFEATED!

8 oz. FILET MIGNON

46

12 oz. FILET MIGNON

50

16 oz. NEW YORK STRIP

47

20 oz. KANSAS CITY STRIP

49

22 oz. COWBOY RIBEYE

50

24 oz. PORTERHOUSE

51

48 oz. PORTERHOUSE

95

SIGNATURE SAUCES

2

RED WINE-HERB DEMI PEPPERCORN SAUCE
BERNAISE SAUCE RED PEPPER CHIMICHURRI

CLASSIC TOPPINGS

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

MAKE ANY STEAK A SURF AND TURF

24

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	11
STEAMED AND SERVED WITH HOLLANDAISE	
GRILLED ASPARAGUS	10
MARINATED, GRILLED AND DRIZZLED WITH BALSAMIC GLAZE	
SPINACH	10
SAUTÉED WITH OLIVE OIL AND FRESH GARLIC	
CREAMED SPINACH	10
SHALLOTS, GARLIC, CREAM SAUCE AND PARMESAN CHEESE	
SAUTÉED MUSHROOMS	10
CARAMELIZED CRIMINI, BUTTON AND PORTOBELLOS WITH SHALLOTS, GARLIC, WHITE WINE AND FRESH HERBS	
GREEN BEANS	10
WITH SWEET SOY SAUCE, RED PEPPERS AND ORANGES	
ROASTED CORN	10
APPLEWOOD BACON, SHALLOTS, GARLIC, RED PEPPER AND FRESH THYME	
CRAB MAC & CHEESE	15
GEMELLI PASTA, BOURSIN-SHERRY CREAM, FRESH HERBS, PARMESAN CHEESE, BREAD CRUMBS AND JUMBO LUMP CRAB	
MASHED POTATOES	10
BUTTER, SOUR CREAM, PARMESAN CHEESE, NUTMEG, GARLIC AND SWEET CREAM	
POTATO GRATIN	12
BOURSIN CREAM, WHITE CHEDDAR, SEASONED BREAD CRUMBS AND PARMESAN CRUST	
JUMBO BAKED POTATO	10
SOUR CREAM, APPLEWOOD BACON, GREEN ONIONS AND CHEDDAR	
TWICE BAKED POTATO	11
WITH APPLEWOOD BACON, WHITE CHEDDAR AND PARMESAN CHEESE	
STEAK FRIES	9
NATURAL HOUSE CUT STEAK FRIES SEASONED WITH KOSHER SALT AND PEPPER	
TRUFFLE FRIES	11
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"

Shula's
STEAK & SPORTS **2**

Shula
BURGER

Shula's
GRILL
347

Shula's
ON THE BEACH

Shula's
BAR & GRILL