

starters

Crispy Ravioli 10

Herb crusted three cheese ravioli, warm tomato coulis

Street Tacos (Choice of 3 chicken, 3 shrimp, or 3 pork) 11

Spice Rubbed Chicken – lettuce, tomato, chipotle spread
Baja Shrimp – chipotle slaw, tomato, jalapeño cream, cilantro
Adobo Pork – cabbage, jalapeño cream, pickled onion

Artisan Flatbreads 12

Margherita – fresh mozzarella, tomato, basil
Mushroom – wild mushrooms, boursin cheese, truffle oil
Black and Blue – grilled steak, blue cheese, red onion jam

Spinach and Artichoke Dip 10

Monterey jack cheese, warm tortilla chips, salsa, sour cream

Blackened Scallops 14

Pineapple-mango salsa, agave nectar, lime

Boneless Chicken Wings 11

Sweet chili glaze, cilantro or buffalo wing sauce, blue cheese, celery

Ahi Tuna* 15

Seared rare, pickled ginger, wasabi cream, sweet chili-soy glaze

Blue Cheese Chips 10

Kettle cooked chips, blue cheese, bacon, green onion

BBQ Shrimp 15

Basil, applewood smoked bacon, horseradish bbq sauce

Blackened Tenderloin Tips* 16

Bbq sauce, béarnaise sauce

Calamari Fries 12

Lightly breaded calamari, tomato coulis, mustard aioli

BBQ Pork "Wings" 10

Tangy bbq sauce, celery seed slaw, tobacco onions

Sweet Chili Shrimp 11

Flash fried shrimp, sweet chili glaze, cilantro

Crab Cakes 15

Jumbo lump crab cakes, remoulade, lemon

Chef's Soup 6

STARTER SALADS 6

Caesar or House Salad

salads

Asian Chicken 13

Mixed greens, carrots, peppers, red and green onions, mandarin oranges, toasted almonds, sesame-ginger dressing
With Seared Tuna* (16)

Tomato and Mozzarella Chop Salad 11

Tomatoes, fresh mozzarella, red onions, basil, balsamic glaze

Spinach Salad 13

Dried cranberries, sunflower seeds, strawberries, candied pecans, goat cheese, choice of dressing

The Wedge 10

Crisp iceberg wedge, crumbled blue cheese, bacon, tomatoes, red onion, blue cheese dressing

Caesar Salad 10

Crisp romaine, parmesan, rustic croutons, classic caesar dressing
With Grilled Chicken (14) Blackened Tenderloin Tips* (18) Grilled Shrimp (18)

Grilled Chicken Salad 13

Mixed greens, spiced rubbed chicken, bacon, corn, tomato, jack cheese, green onions, cilantro, honey-lime vinaigrette

sandwiches

Sandwiches include your choice of french fries, cole slaw, smashed potatoes or seasonal vegetables

Fresh Fish Sandwich* 13

Grilled fillet, shredded lettuce, tomato, red onion, chef's dressing, brioche style bun

Chicken Wrap 13

Blackened chicken, peppers, onions, baby greens, tomatoes, chipotle-lime vinaigrette, whole wheat or white wrap

Steak Sandwich* 15

Char-grilled, gruyere cheese, garlic herb mayo, red onion jam, toasted ciabatta

Chicken Sandwich 12

Grilled chicken, jack cheese, red onion, tomato, balsamic greens, chipotle spread, brioche style bun

Club Shula Sandwich 12

Cure 81 ham, maple glazed turkey, applewood smoked bacon, cheddar cheese, mustard-mayo, toasted ciabatta bread

Rustic Chicken Salad 12

Roasted chicken, cranberries, iceberg leaf, tomato, multi grain bread

signature entrees

Daily Market Fish* MKT

Prepared: pan seared, grilled or blackened
Choice of: beurre blanc, pineapple-mango salsa or sweet chili-soy glaze served with smashed potatoes and seasonal vegetables

Wild Mushroom Ravioli 21

Braised spinach, roasted tomatoes, garlic beurre blanc

Ahi Tuna* 26

Baby bok choy, ginger broth, fried wonton

"Times Square" Strip* 25

Char-grilled, roasted mushrooms, mashed potatoes, grilled asparagus

Pan Seared Scallops 26

Risotto, roasted corn salsa, grilled asparagus, beurre blanc

Roasted Chicken 21

Herb brined half chicken, smashed potatoes, seasonal vegetables

BBQ Ribs half rack 21 full rack 29

French fries, celery seed slaw, bbq sauce

Crab Cakes 29

Jumbo lump crab cakes, smashed potatoes, seasonal vegetables, remoulade

Filet Mignon Medallions* 29

Smashed potatoes, seasonal vegetables, cognac-peppercorn sauce

The Shula Cut®

Center Cuts of Premium Black Angus Beef, Hand Selected and Aged To Perfection

STILL UNDEFEATED!

8 oz. Filet Mignon	38
14 oz. New York Strip	38
12 oz. Ribeye	35
16 oz. Cowboy Steak	39

Extras: \$1 each Herb Demi, Red Onion Jam or Béarnaise

Served with potato and seasonal vegetables

burgers



Our burgers are made from our signature blend of Premium Black Angus, Chuck, Short Rib and Brisket. Always fresh, never frozen. Served on a brioche style bun.

Served with your choice of french fries, cole slaw, smashed potatoes or seasonal vegetables.

Shula Burger* 12

A classic, perfect seasoning, american cheese, lettuce, tomato, pickle

The House of Blue* 13

Blue cheese, red onion jam, balsamic greens

Shula's BBQ Burger* 13

Applewood smoked bacon, cheddar cheese, bbq sauce

Wine Country Burger* 13

Roasted red peppers, fresh goat cheese, balsamic greens, roasted tomato

French Onion Burger* 13

Caramelized onions, double gruyere cheese, garlic mayo, crushed croutons

sides

French Fries 4

Sweet Potato Fries 6

Roasted Corn 5

Jumbo Baked Potato 5

Grilled Asparagus 7

Parmesan Risotto 6

Cole Slaw 4

Seasonal Vegetables 4

Smashed Potatoes 4

desserts

Crème Brulee 8

Cheesecake 7

5 Layer Carrot Cake 8

Häagen-Dazs® Ice Cream or Sorbet 7

Triple Chocolate Cake 8

Key Lime Pie 7

Apple Bread Pudding 8

SPARKLING

Chandon, Brut, "Classic", California	48
Mionetto, Prosecco, Brut, Treviso, Veneto, Italy	40
Moët & Chandon, "Impérial", Champagne, France	129
Dom Pérignon, Brut, Champagne, France	279

WHITE WINES

Sauvignon Blanc and Other Whites

Beringer, White Zinfandel, California	28
Estancia, Moscato, California	30
Trimbach, Pinot Blanc, Alsace, France	40
Saint M Riesling, Pfalz	48
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	40
Banfi, "Le Rime", Pinot Grigio, Tuscany, Italy	28
Santa Margherita, Pinot Grigio, Valdadige, Veneto, Italy	62
Pascal Jolivet, Sancerre, Loire Valley, France	48
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	40
Edna Valley Vineyard, Sauvignon Blanc, Central Coast	30
Franciscan, Sauvignon Blanc, Napa	44
Conundrum, White Blend, California	46

Chardonnay

Joel Gott "Unoaked", Monterey, California	40
Alexander Valley Vineyards, Alexander Valley, California	44
Edna Valley Vineyard, "Paragon Vineyard", San Luis Obispo County	34
Kendall-Jackson, "Vintner's Reserve", California	48
La Crema, Monterey, California	40
Rutherford Hill, Napa Valley, California	50
Stags' Leap Winery, Napa Valley	62
Cakebread Cellars, Napa Valley	85
Beringer, "Private Reserve", Napa Valley, California	83

RED WINES

Pinot Noir

Estancia, "Pinnacles Ranches", Monterey County, California	36
Meiomi by Belle Glos, Monterey-Santa Barbara-Sonoma Counties	52
MacMurray Ranch, Russian River Valley	45
Migration, Russian River Valley	60
Landmark, "Grand Detour", Sonoma	80
David Bruce, Sonoma	89

Merlot

Clos du Bois, North Coast	36
Decoy by Duckhorn, Sonoma	44
Duckhorn, Napa Valley	89
Chateau Ste. Michelle, "Indian Wells", Columbia Valley, Washington	48

Other Reds and Blends

Ruffino, Chianti Classico, Tuscany, Italy	36
La Spinetta, Langhe Nebbiolo, Piemonte, Italy	71
Terrazas de los Andes, Malbec, Mendoza, Argentina	32
Catena, Argentina	52
Penfolds, "Koonunga Hill", Shiraz, South Eastern Australia	32
Alexander Valley Vineyards, "Sin Zin", Zinfandel, Alexander Valley, California	44
Torbreck "The Steading", Grenache, Shiraz & Mataro, Barossa, Australia	65
Concha y Toro, Carménère, "Gran Reserva Serie Riberas", Cachapoal Valley, Peumo, Chile	46
Termes, Numanthia, Tinta de Toro, Toro, Spain	60
Michael David, "Petite Petit", Petite Sirah/Petit Verdot, California	46
Château Tanunda, "Grand Barossa", Shiraz, Barossa Valley, South Australia	102
Stags' Leap Winery, Petite Sirah, Napa Valley, California	81
Alexander Valley Vineyards, "Cyrus", Red Blend, Alexander Valley, California	95
Franciscan, "Magnificat", Meritage, Napa Valley, California	108
Coup De Foudre, 37.2 Cuvee, Napa	200

Cabernet Sauvignon

Trinity Oaks, California	32
Joel Gott, "Blend No. 815", California	42
Robert Mondavi, Cabernet Sauvignon, Central Coast	30
Folie à Deux, Sonoma, California	56
Alexander Valley Vineyards, Alexander Valley, California	46
Franciscan Estate, Napa Valley, California	52
Atalon, Napa Valley, California	75
Silver Oak, Alexander Valley	165