

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



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.