

# Shula's<sup>®</sup>

**AMERICA'S  
STEAK HOUSE**  
"STILL UNDEFEATED"

## **Appetizers**

Lobster Bisque	11
French Onion Soup	8
Shrimp Cocktail	17
BBQ Shrimp	17
Lobster Cocktail	21
Broiled Cold Water Lobster Tail	39
Jumbo Lump Crab Cake	18
Calamari "Fries"	16
Blackened Tenderloin Tips	18
Oysters on the Half Shell (Seasonal)	14

## **Salads**

Beefsteak Tomato & Gorgonzola Salad	12
Caesar Salad	12
The Wedge	12

## **The SHULA CUT<sup>®</sup>**

### **The Best Beef Money Can Buy**

Our custom center cuts of *Premium Black Angus Beef* accompanied with our aging process make up our award winning SHULA CUTS<sup>®</sup>.

## **Steaks**

12 oz. Shula Cut Filet Mignon	42
8 oz. Shula Cut Filet Mignon	40
24 oz. Shula Cut Porterhouse	42
48 oz. Shula Cut Porterhouse	82
22 oz. Shula Cut Cowboy	42
20 oz. Shula Cut Kansas City Sirloin	42
16 oz. Shula Cut New York Sirloin	42
10 oz. Shula Cut Steak Mary Anne	40

## **Other Entrees**

Florida Red Snapper	36
Mahi Mahi	29
Salmon	29
Broiled Twin Lobster Tails	78
Surf & Turf (8 oz. Filet & Lobster Tail)	80
3.5 pound Maine Lobster	Mkt
French Cut Chicken Breast	27
French Cut Chicken Breast (skinless)	27
Lamb Loin Chops	39
Prime Rib Au Jus 16oz.	39
Prime Rib Au Jus 24oz.	42

## **Sides**

Fresh Asparagus Grilled or Steamed	11
Broccoli with Hollandaise Sauce	9
Sautéed Spinach	9
Creamed Spinach	9
Grilled Onions	8
Sautéed Mushrooms	9
Crab Mac & Cheese	13
Jumbo Baked Potato	9
Hashbrown Potatoes	8
Lobster Mashed Potatoes	14
Double Baked Potato	9
Steak Fries	8

## **Desserts**

*Please allow these desserts 30 min to prepare*

Warm Apple Cobbler (for 2-4)	12
Molten Chocolate Lava Cake (for 2-4)	18
Chocolate Souffle (for 2-4)	18