

# 347 GRILLE

BY COACH SHULA

## STARTERS

### French Onion Soup 10

House made, crostini, gruyère cheese

### New Orleans Shrimp 19

Cajun spiced shrimp, lemon, garlic butter, crostini

### Crab Cakes 27

Two lump crab cakes, pan seared, remoulade, avocado butter

### Maple Bourbon Bacon 21

Smoked thick-cut bacon, maple bourbon glaze, jalapeño cheddar polenta, apple fennel slaw

### Calamari Fries 19

Buttermilk dipped, lightly breaded, mustard aioli, tomato coulis

### Crispy Ravioli 13

Lightly breaded three cheese ravioli, warm tomato coulis

### Bone Marrow 22

Two four inch bones, pickled red onions, herb butter crostini

### Tenderloin Tips 23

Blackened, Béarnaise aioli, pickled shallots

### Short Rib Croquettes 23

Potato croquettes, braised and shredded short rib, garlic aioli, red wine demi-glace, pickled red onions

### Fried Gator Tail 20

Buttermilk dipped, remoulade

### Tuna Tartare 22

Diced Ahi tuna, soy scallions, avocado butter, gochujang, crispy wontons

## SALADS

ADDITIONS: Grilled Chicken +9 | Grilled Shrimp +20 | Blackened Tenderloin Tips +19

### House Salad 9/16

Mixed greens, plum tomatoes, cucumbers, carrots, Applewood smoked bacon, chopped egg, croutons, Shula's vinaigrette dressing

### Spinach Salad 10/18

Spinach, sun dried cranberries, maple almonds, shaved Parmesan cheese, caramelized honey dressing

### Caesar Salad 9/16

Baby romaine, rustic croutons, shaved Parmesan, Caesar dressing

### Burrata Salad 18

Heirloom tomatoes, torn basil, pickled shallots, spinach pesto, burrata cheese, olive oil

### Wedge Salad 17

Iceberg lettuce, cherry tomatoes, crisp bacon, green onions, blue cheese dressing

## SHULA CUT STEAKS

OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

*Includes choice of two sides.*

**8 oz Center Cut Filet Mignon 69**

**14 oz Ribeye 67**

**14 oz NY Strip 66**

**20 oz Kansas City Strip 80**

**22 oz Dry-Aged Cowboy 130**

STEAK ENHANCEMENTS:

**Lobster Tail +40 | Grilled Shrimp +20 | Blue Cheese Compound Butter +6**

There is a **20% Automatic Gratuity** applied to all checks. This holds us accountable to exceptional service and provides a stable base income for all of our staff.

\*Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## ENTRÉES

### Filet Medallions 44

Whipped potatoes, harvest vegetable medley, cognac-peppercorn sauce

### Pan Seared Scallops 38

Roasted corn and poblano risotto, herb oil

### Crab Cakes 54

Lump crab, mustard, Old Bay seasoning, remoulade, avocado butter

### Bucatini Carbonara 40

Pork belly, pan seared shrimp, creamy Cajun carbonara sauce

### Braised Short Rib 40

Whipped potatoes, broccolini

### Mushroom Ravioli 38

Portabella, crimini and mozzarella stuffed, sautéed spinach, fire roasted tomatoes, beurre blanc

### Steak Frites 40

Hangar steak, crispy fries, Béarnaise aioli, chimichurri

### 14 oz Maple Glazed Pork Chop 43

Double-cut, maple mustard glaze, whipped potatoes, grilled asparagus

### Maple Mustard Salmon 38

Pan-seared Atlantic salmon, maple mustard glaze, beurre blanc, whipped potatoes, steamed broccoli

## SANDWICHES ADDITION: Applewood Smoked Bacon +2

### Shula Burger 18

8 oz steakhouse burger, American cheese, lettuce, tomato, pickles, brioche bun

### House of Blue Burger 19

Blue cheese, red onion jam, balsamic greens, brioche bun

### Steak Sandwich 26

Tenderloin tips, Béarnaise aioli, melted gruyère, crispy fried onions, ciabatta bread

### Chicken Sandwich 17

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

### Fish Sandwich 22

Fish of the day, grilled, blackened, or pan-seared, remoulade, lettuce, tomato, red onion, brioche bun

## SIDES

Whipped Potatoes 8

Sweet Potato Fries 8

Roasted Corn and Pablano Risotto 8

Steamed Broccoli 8

Grilled Asparagus 9

Cobbled Broccoli 11

Loaded Baked Potato 8

Creamed Spinach 8

Sautéed Mushrooms 9

French Fries 8

Mac & Cheese 11

Seasonal Vegetables 8

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## DESSERTS

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Crème Brûlée 10

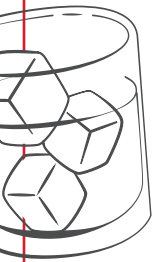
Key Lime Pie 10

Fried Brownie Sundae 10

Apple Bread Pudding 10

Molten Lava Cake 10

Cheesecake 10



## SIGNATURE COCKTAILS

### Sunset Hour 17

Tequila, orange juice, lemon juice, Luxardo Maraschino liqueur, splash of cherry juice

### Royal Kiss 18

Vodka, Cointreau, Amaro, Apertivo Buise, lemon juice, hibiscus syrup

### Smokey Old Fashioned 25

Preserved walnuts, choice of liquor: Russel's Single Barrel Bourbon Grand Mayan Extra Aged Añejo R.L. Seale's Aged Rum

### Hold Your Breath 20

Gin, Aperol, lemon juice, simple syrup, smoke bubble

### Aristocrats in the House 18

Grey Goose vodka, lychee purée, Cointreau, lemon juice, champagne floater

### Mellowed Out 16

Rum, lime juice, pineapple juice, orgeat, toasted marshmallow

## WINE

### WHITE

#### Maximin, Riesling 16/64

Mosel, Germany

#### Cantina Di Casteggio, Moscato 14/50

Piedmont, Italy

#### Teanum "Favugne", Pinot Grigio 15/55

Puglia, Italy

#### Onx "Field Day", Sauvignon Blanc 18/72

Paso Robles, California

#### Chateau St. Nabor, Chardonnay 16/64

Cornillon, France

#### Villa Maria "Reserve", Sauvignon Blanc 16/64

Wairau Valley, New Zealand

### SPARKLING

#### Domaine Chandon Rosé 14/60

California

#### Moët & Chandon Brut (375ML) 150

Epernay, France

#### Mionetto, Brut Prosecco 12/48

Veneto, Italy

#### Tattinger Brut (375ML) 44

Reims, France

### RED

#### Belle Glos "Dairyman", Pinot Noir 24/96

Russian River Valley, California

#### ii Vescovado, Chianti 16/55

Chianti, Italy

#### L'Ecole No 41, Merlot 16/55

Columbia Valley, Washington

#### Opolo "Grand Rouge", Red Blend 17/62

Paso Robles, California

#### Chateau de Montebertot, Bordeaux 21/84

Cotes de Bourg, France

#### Crocus, Malbec 16/56

Malbec de Cahors, France

#### Lapostolle, Cabernet Sauvignon 20/80

Apalta Valley, Chile

#### Capp Heritage, Cabernet Sauvignon 25/100

Napa Valley, California



## WINE

### FROM OUR RESERVES

#### Torre Zambria, Pecorino 15/56

Abruzzo, Italy

#### Newton Skyside, Chardonnay 18/80

North Coast, California

#### Bravium, Pinot Noir 18/80

Anderson Valley, California

#### Domaine Naudet, Pinot Noir 18/80

Sancere, France

#### Domaine Regis Minet, Sauvignon Blanc 17/80

Pouilly-Fume, France

#### Imagery, Pinot Noir 17/70

Monterey County, California

## BEER 8

#### Bud Light

#### Miller Light

#### Michelob Ultra

#### Leffe "Blonde"

#### Sam Adams Boston Lager

#### Fat Tire

#### Corona Extra

#### Heineken

#### Stella Artois

#### Guinness Stout

#### Kirin Light

#### Ology Sensory Overload Hazy IPA

#### Proof Mango Wit Belgian Witber

#### Proof 850 American Pale Ale

#### Proof La La Land American IPA

