

347 GRILLE

BY COACH SHULA

LAKE MARY, FL

STARTERS

NEW ORLEANS SHRIMP 19
Creamy Cajun Sauce, Garlic Crostini

CRAB MAC & CHEESE 22
Boursin Cream, Jumbo Lump Crabmeat and Toasted Breadcrumbs

CRISPY PORK BELLY 18
Carrot Romesco, Lemon Marmalade

HERB CRUSTED RAVIOLI 16
Tomato Coulis, Shaved Parmesan

SPINACH AND ARTICHOKE DIP 18
Monterey Jack Cheese, House-Made Warm Tortilla Chips, Salsa, Sour Cream

TUNA POKE 19
Gochujang Dressing, Crispy Wonton Chips

MARYLAND CRAB CAKES 23
Remoulade Sauce, Grilled Lemon

***BLACKENED TENDERLOIN TIPS 21**
Béarnaise Aioli, Pickled Shallots

RHODE ISLAND CALAMARI 18
Lightly Breaded, Spicy Tomato Sauce, Banana Peppers

BLEU CHEESE CHIPS 12
Kettle Cooked Chips, Bleu Cheese, Bacon, Green Onion, Tomato

WILD MUSHROOM FLATBREAD 15
Truffle Oil, Fontina, Pesto

CHEF'S DAILY SOUP 10

SALADS

THE WEDGE 14
Crisp Iceberg Wedge, Crumbled Bleu Cheese, Bacon, Tomatoes, Red Onion, Bleu Cheese Dressing

BURRATA SALAD 16
Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze, Basil Pesto

CAESAR SALAD 13
Crisp Romaine, Parmesan, Rustic Croutons, Classic Caesar Dressing

ARUGULA SALAD 14
Red Wine Poached Pears, Gorgonzola, Candied Walnuts, Red Onions, Red Wine Vinaigrette

Add Chicken +6, *Blackened Tips +10, *Grilled Shrimp +12

SIDE HOUSE SALAD 11

SIDE CAESAR SALAD 9

*Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people. Selected menu items may commonly be served at less than fully cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer.

ENTRÉES

***DAILY FRESH FISH MKT**
Pan-Seared, Grilled or Blackened. Served with Risotto and Seasonal Vegetable

PORK PORTERHOUSE 38
Garlic Confit Mashed, Honey Glazed Carrots, Apple Pancetta Compote

MARYLAND CRAB CAKES MKT
Jumbo Lump Crab, Remoulade, Grilled Lemon Served with Smashed Potato and Seasonal Vegetable

BRAISED SHORT RIB 38
Smashed Potatoes, Broccoli, Demi Glaze

SAUTÉED SHRIMP 34
Roasted Corn, Poblano Risotto. Coconut Lime Cream, Red Pepper Emulsion

***PAN-SEARED SALMON 35**
Maple Mustard Glaze, Smashed Potatoes, Sautéed Broccoli, Garlic Beurre Blanc

GRILLED AHI TUNA 36
Herbed Risotto, Sautéed Spinach, Rustic Tapenade of Olives, Capers, Roasted Tomatoes

HALF CHICKEN 32
Grilled Joyce Farms Free-Range Organic Chicken, Chipotle Honey Glaze, Smashed Potatoes, Sautéed Broccoli

MUSHROOM RAVIOLI 27
Garlic, Spinach, Roasted Tomatoes, Beurre Blanc

STEAKS

Proudly Serving Premium, Aged to Perfection, Linz Heritage Angus Beef
Served with Smashed Potatoes and Asparagus

*6 OZ. FILET MIGNON	46	*14 OZ. RIBEYE	54
*14 OZ. NEW YORK STRIP	52	*18 OZ. COWBOY RIBEYE	65
*8 OZ. FILET MIGNON	51		

Grilled Shrimp 15 | Crab Cake 18 | Caramelized Onions 8 | Béarnaise Aioli 5
Bleu Cheese Crusted 6 | Oscar Style 15 | Sautéed Mushrooms 11

BURGERS & SANDWICHES

Shula Burgers are made from our signature blend of Premium Black Angus Chuck, Short Rib & Brisket
Served with French Fries or Coleslaw

***SHULA BURGER 17**
American Cheese, Lettuce, Tomato, Pickle

***FRENCH ONION BURGER 19**
Caramelized Onion, Double Gruyere Cheese, Garlic Mayo, Crushed Croutons

***FRESH FISH SANDWICH 19**
Blackened or Grilled, Lettuce, Tomato, Onion, Chef's Mayo

CHICKEN SANDWICH 16
Grilled Chicken, Jack Cheese, Red Onion, Tomato, Balsamic Greens, Chipotle Spread

SIDES

FRENCH FRIES 9
COLESLAW 9
RISOTTO 11
SMASHED POTATOES 9

BRUSSELS SPROUTS 12
LOADED BAKED POTATO 10
PAN SEARED ZUCCHINI 9
SAUTÉED BROCCOLI 9

Private Dining at 347 Grille!
Let us book your next event! Our two private dining rooms can accommodate 12 to 40 guests for your next social or corporate special event. Scan the QR code for more info.

