

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
- CHOPPED MEDITERRANEAN CHICKEN SALAD 17**
Romaine, Tomatoes, Sweet Peppers, Cucumbers, Red Onions, Pepperoncini, Feta Cheese, Kalamata Olives, White Balsamic Vinaigrette
- STEAK SALAD 25**
Blackened NY Strip, Poached Potatoes, Pickled Shallots, Grilled Tomatoes, Bleu Cheese, Arugula, Vinaigrette
- Add Chicken +6, *Blackened Tips +10, *Grilled Shrimp +12
- SIDE HOUSE SALAD 11**
- SIDE CAESAR SALAD 9**

ENTRÉES

- *DAILY FRESH FISH MKT**
Pan-Seared, Grilled or Blackened. Served with Risotto and Seasonal Vegetable
- BRAISED SHORT RIB 38**
Smashed Potatoes, Broccoli, Demi Glaze
- MUSHROOM RAVIOLI 27**
Garlic, Spinach, Roasted Tomatoes, Beurre Blanc
- *PAN-SEARED SALMON 35**
Maple Mustard Glaze, Smashed Potatoes, Sautéed Broccoli, Garlic Beurre Blanc
- HALF CHICKEN 32**
Grilled Joyce Farms Free-Range Organic Chicken, Chipotle Honey Glaze, Smashed Potatoes, Sautéed Broccoli

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
- *SHULA'S BBQ BURGER 18**
Applewood Smoked Bacon, Cheddar Cheese, BBQ Sauce
- *BLEU CHEESE BURGER 18**
Bleu Cheese Crusted, Red Onion Jam
- *MUSHROOM SWISS BURGER 19**
Sautéed Mushrooms, Swiss Cheese, Garlic Herb Mayo
- *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
- SHRIMP PO'BOY 17**
Crispy Shrimp, Shredded Lettuce, Tomato, Remoulade Sauce
- FRENCH DIP 22**
Shaved Roast Prime Rib, Horseradish Mayo, Au Jus for Dipping
- PBLT 17**
Crispy Pork Belly, Green Tomato Relish, Tender Greens, Chipotle Lime Aioli

BOWLS & FLATBREADS

- TUNA BOWL 20**
Quinoa, Faro, Cucumber, Avocado, Mango, Field Greens, Soy Lime Vinaigrette
- KETO BOWL 18**
Grilled Chicken, Tomatoes, Avocado, Cilantro, Romaine, Charred Onions, Shredded Jack Cheese, Chipotle Aioli
- CAPRESE FLATBREAD 14**
Fresh Tomatoes, Basil, Mozzarella, Balsamic Reduction
- MUSHROOM FLATBREAD 15**
Truffle Oil, Fontina, Pesto

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**

*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.

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.

