

# 347 GRILLE

BY COACH SHULA

## APPETIZERS

### Crispy Ravioli — 13

Lightly breaded three cheese ravioli, served with warm tomato coulis

### Calamari Fries — 19

Buttermilk dipped, lightly breaded, flash fried, served with mustard aioli and tomato coulis

### New Orleans BBQ Shrimp — 19

Cajun spiced shrimp, lemon, garlic butter & toasted crostini

### Crab Cake — 27

Two lump crab cakes panko breaded and fried to perfection, served with remoulade and avocado butter

### Pork Belly - 21

Sous vide, deep fried and glazed with a sticky Korean BBQ

### Soup of the Day — 10

Chef's rotating selection

### Spinach Artichoke Dip — 13

Creamy spinach and artichoke dip served with fresh tortilla chips

### Fried Gator Tail — 20

Buttermilk dipped, flash fried gator tail, served with remoulade

### \*Tenderloin Tips — 23

Blackened to perfection served with béarnaise aioli, pickled shallots

### \*Tuna Tartare — 22

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

### Shrimp Cocktail— 22

Poached shrimp with classic cocktail sauce

## SALADS

*Grilled Chicken (+9), Grilled Shrimp (+18), Blackened Tenderloin Tips (+19)*

### House Salad — 9/16

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

### Spinach Salad — 10/18

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

### Burrata Salad — 18

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

### Caesar Salad — 9/16

Baby romaine, rustic croutons, shaved parmesan, and caesar dressing

### Wedge Salad — 17

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

### Vegan Bowl — 24

Fried tofu, chickpeas, quinoa, avocado, peppers, cucumbers, heirloom tomatoes, on a bed of greens, served with a caramelized honey vinaigrette

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, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\**

# THE SHULA CUT

*Lobster Tail 40 / Grilled Shrimp 20 / Blue Cheese Compound Butter 6  
Hollandaise 2/ Béarnaise 3/ Oscar Style 18*

## 8oz Center Cut Filet Mignon — 69

14oz Ribeye — 67

24oz Porterhouse — 120

14oz NY Strip — 66

22oz Dry-Aged Cowboy — 130

## ENTREES

### Filet Medallions — 44

Served with smashed potatoes, our roasted Brussel sprouts, and cognac-peppercorn sauce

### Pan Seared Scallops — 38

Served with roasted corn and poblano risotto, herb oil, and gremolata

### Chilean Sea Bass - 54

pomme puree, wilted spinach, soy sherry broth, sea bass

### Mushroom Ravioli — 38

Ravioli stuffed with crimini, portabella and mozzarella, cooked in a beef demi glace, with braised beef short rib

### Crab Cakes — 54

Lump Crab, mustard, and old bay seasoning with Remoulade and avocado butter

### Steak Frites - 40

Wagyu hanger steak, crispy fries, bernaise aioli, chimichurri

### Bucatini Carbonara — 40

Creamy carbonara with a cajun twist, bucatini noodles, pork belly and pan seared shrimp

### 14oz Maple Glazed Pork Chop — 43

Double cut chop, maple mustard glaze with smashed potatoes and grilled asparagus

### Maple Mustard Salmon — 38

Pan seared Atlantic salmon, maple mustard glaze, Beurre blanc, with Pomme puree and steamed broccoli

### Braised Short Rib - 43

Braised short rib, pan sauce, pomme puree, grilled asparagus

### Fish of the Day — 40

Prepared grilled, blackened, or pan seared, served with smashed potatoes and grilled asparagus

## SANDWICHES

### Shula Burger — 18

A classic, perfectly seasoned, with American cheese, lettuce, tomato, pickles on a brioche bun

### Chicken Sandwich — 17

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

### House of Blue Burger — 19

Blue cheese, red onion jam, and balsamic greens

### Fish Sandwich — 22

Our fish of the day, prepared grilled, blackened, or pan seared, remoulade, lettuce, tomato, red onion

### Steak Sandwich — 26

Blackened tenderloin tips, béarnaise aioli, melted gruyere, crispy fried onions

### Add Applewood Smoked Bacon (+2)

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## SIDES

Smashed Potatoes — 8	Grilled Asparagus — 9	Sautéed Mushrooms — 9
Sweet Potato Fries — 8	Cobbled Broccoli — 11	French Fries — 8
Roasted Corn and Poblano Risotto — 8	Loaded Baked Potato — 8	Mac & Cheese — 11
Steamed Broccoli — 8	Grilled Onions — 8	Roasted Brussels with Tomato Chutney — 8

## DESSERTS

Crème Brûlée — 10	Fried Brownie Sundae — 10	Carrot Cake — 10
Chocolate Cake — 10	Apple Bread Pudding — 10	Cheesecake — 10
	Key Lime Pie — 10	

## GLUTEN FREE OPTIONS

Tuna Tartare	Spinach Salad	Grilled Asparagus
New Orleans BBQ Shrimp	All Burgers no bun	Steamed Broccoli
Pan Seared Scallops	Maple Mustard Salmon	French Fries
Tenderloin Tips	Daily Market Fish	Sweet Potato Fries
House Salad (no croutons)	Pan Seared Scallops (no risotto)	Baked Potato
Caesar Salad (no croutons)	Maple Mustard Pork Chop	Ice Cream
Burrata Salad	All Steaks	Crème Brûlée
Shrimp Cocktail		Sautéed Mushrooms

## ALLERGEN GUIDE

### Milk

Crispy Ravioli  
Calamari Fries  
New Orleans BBQ Shrimp  
Crab Cakes  
Spinach Artichoke Dip  
Burrata Salad  
Caesar Salads  
Kale Salad (Garnish)  
Wedge Salad (Dressing/Garnish)  
Mushroom Cavatelli  
Pomme Puree  
Smash Potatoes  
Mac & Cheese  
Cobbled Broccoli  
Farro & Pea Risotto  
Mustard Aioli  
Béarnaise Aioli  
Cognac Peppercorn Sauce  
Chipotle/Regular Ranch  
Blue Cheese Dressing  
Caesar Dressing  
Spinach Pesto  
All Desserts  
Steaks (Butter Brushed)

### Eggs

Crab Cakes  
All Desserts  
House Salad

### Soy

Tuna Tartare  
Shula's Vinaigrette  
Balsamic Vinaigrette  
Fried Brownie Sundae  
All Cakes  
All Aiolis  
All Bread  
All Creamy dressings

### Nuts

Spinach Salad (Garnish)  
Bread Pudding (Garnish)  
All Cakes (Trace Amounts)

### Shellfish

Crab Cakes  
Shrimp Cocktail  
New Orleans BBQ Shrimp  
Bucatini Carbonara  
Sesame  
Tuna Tartare  
Wontons

Please inform us of any allergies and we would be happy to assist you in selecting a safe dish for you to enjoy