

347 GRILLE

BY COACH SHULA

LAKE MARY, FL

STARTERS

SHRIMP COCKTAIL 21

Old Bay Court Bouillon, Atomic Cocktail

CAST IRON MEATBALLS 17

Marinara Sauce, Mozzarella,
Basil Pesto, Garlic Crostini's

KOREAN CHICKEN WINGS 18

Gochujang Glaze, Furikake,
Micro-Cilantro, Herbed Ranch

SPINACH & ARTICHOKE DIP 16

Monterey Jack Cheese, House-Made
Warm Tortilla Chips

FRIED VEGETABLE POT STICKERS 16

Wakame, Pickled Ginger, Wasabi Cube,
Ponzu

MARYLAND CRAB CAKES 23

Remoulade Sauce, Grilled Lemon

*BLACKENED TENDERLOIN TIPS 21

Béarnaise, Pickled Shallots

RHODE ISLAND CALAMARI 18

Lightly Breaded, Spicy Tomato Sauce,
Banana Peppers

BLACK & BLUE CHIPS 14

Kettle Cooked Chips, Bleu Cheese, Bacon,
Green Onion, Tomato

CHEF'S DAILY SOUP 10

SALADS

THE MARKET 14

Mixed Greens, Seasonal Vegetables,
Eggs, Croutons, Cheddar Cheese,
Herbed Ranch

THE WEDGE 15

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

BURRATA SALAD 15

Heirloom Tomatoes, Extra Virgin Olive
Oil, Balsamic Glaze, Basil Pesto

CAESAR SALAD 13

Crisp Romaine, Parmesan, Rustic
Croutons, Caesar Dressing

GRILLED CHICKEN SALAD 20

Arugula, Strawberry, Apple, Pickled
Red Onion, Avocado, Goat Cheese,
Smoked Peach Vinaigrette

SIDE SALAD 9

SIDE CAESAR 8

Add Chicken +7, *Blackened Tips +10,
*Grilled Shrimp +15 *Salmon +15

*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. Whipped
Potatoes, Haricot Verts
*Ask about The Daily Style Choices

COFFEE & CHILI RUBBED PORKCHOP 39

Au Gratin Potatoes, Baby Carrots, Apple
Brandy Demi

*PAN-SEARED SALMON 38

Sweet Potato and Kale Hash,
Citrus Beurre Blanc, Gremolata

BRAISED SHORT RIB 38

Whipped Potatoes, Broccoli,
Demi Glaze

*MARYLAND CRAB CAKES 43

Jumbo Lump Crab, Remoulade,
Grilled Lemon, Whipped
Potatoes, Haricot Verts

ESPELETTE PEPPER FLAT IRON STEAK 41

Roasted Street Corn, Arugula,
Pickled Onion, Chimichurri

ROASTED AIRLINE CHICKEN 31

Whipped Potatoes, Haricot Vert,
Rosemary Jus

PAPPADELLE BOLOGNESE 28

San Marzano Ragu, Whipped
Ricotta, Basil

STEAKS

Proudly serving the Shula Cut - our proprietary standard for
premium black Angus beef, aged to perfection
Served with 1 Side of Your Choice

*7 OZ FILET MIGNON 49

*14 OZ NEW YORK STRIP 55

*14 OZ RIBEYE 57

Grilled Shrimp 15 | Crab Cake 18 | Caramelized Onions 8 | Béarnaise 4
Bleu Cheese Crusted 3 | Lump Crab Meat 14 | Sautéed Mushrooms 8

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

8 OZ Steakburger Patty, American
Cheese, Zesty Sauce , LTOP

FRENCH ONION BURGER 19

8 OZ Steakburger Patty Caramelized
Onion, Gruyere Cheese, Garlic Mayo,
Crushed Croutons

CRAB CAKE SANDWICH 25

Lettuce, Tomato, Old Bay Aioli

*FRESH FISH SANDWICH 20

Blackened or Grilled, Lettuce,
Tomato, Onion, Chef's Mayo

CHICKEN SANDWICH 16

Roasted Red Pepper, Basil
Pesto, Mozzarella, Arugula,
Balsamic Glaze

FRENCH DIP 20

Hand Shaved Roast Beef,
Creamy Horseradish, Au Jus

SIDES

SWEET POTATO CASSEROLE 12

WHIPPED POTATOES 10

ROASTED BABY CARROTS 12

HARICOT VERT 10

AUGRATIN POTATOES 10

MAC AND CHEESE 12

LOADED BAKED POTATO 10

BROCCOLI 12

CRISPY BRUSSEL SPROUTS 12

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.

