

STARTERS

Chicken Wings, Hot or Mild 10 Boneless Buffalo Wings 9

Sweet Chili Shrimp 11 Blackened Tenderloin Tips 17

Potato Skins 8 Spinach-Artichoke Dip 10

Crispy Ravioli 9 Southwestern Egg Rolls 9

Chef's Daily Soup 5 Caesar or House Salad 5

Calamari Fries 11 Double Decker Nachos 10

Blue Cheese Chips 9 Ahi Tuna 14

Home Run Sampler 19

Boneless wings, spinach & artichoke dip, southwestern egg rolls and crispy ravioli

SANDWICHES

Meat Loaf Sandwich 11

Premium Black Angus meat loaf on a soft roll with a sweet and tangy sauce, topped with lettuce, tomato and red onions

Fresh Fish Sandwich 13

Grilled fillet with shredded lettuce, tomato, red onion and our chef's own dressing

The Pretzel 11

Griddled Cure 81 ham, Swiss cheese and stacker pickles on a soft pretzel roll with a mustard-mayo spread

Chicken Sandwich 11

Grilled chicken with melted jack cheese, red onion, tomato, balsamic greens and chipotle spread

Portobello Mushroom Burger 10

Topped with provolone cheese, red onion, tomato and balsamic greens, served on a kaiser roll with garlic pesto sauce

Club Shula Sandwich 13

Cure 81 ham, maple-glazed turkey, applewood smoked bacon and cheddar cheese with lettuce, tomato and mustard-mayo spread

Steak Sandwich 15

Grilled strip steak with caramelized onions, gruyere cheese, herb mayo, served on a rustic baguette

Rustic Chicken Salad 13

Roasted chicken, cranberries, iceberg leaf, tomato and multi grain bread



Our burgers are made from our signature blend of Premium Black Angus chuck, short rib and brisket. Always fresh, never frozen. Served on a brioche style bun. Burgers include your choice of french fries or coleslaw.

Shula Burger 11

A classic, perfect seasoning, with American cheese, lettuce, tomato and pickle

The House of Blue 11

Blue cheese, red onion jam, balsamic greens

Shula's BBQ Burger 12

Applewood smoked bacon, cheddar cheese, bbq sauce

Southwest Burger 13

Roasted corn and black bean salsa, charred red onion, roasted tomato, shaved lettuce, pepper jack cheese, chipotle spread

French Onion Burger 13

Caramelized onions, double gruyere cheese, garlic mayo, crushed garlic croutons

Additional sides are available for an upcharge

SIDES

Smashed Potatoes 5 Sweet Potato Fries 5 Coleslaw 4

French Fries 4 Seasonal Vegetables 5 Onion Rings 5

Grilled Asparagus 6 Jumbo Loaded Baked Potato 5

DESSERTS

Apple Cobbler 8 Big Brownie Fudge Sundae 8

Key Lime Pie 7 Carrot Cake 7 New York Cheesecake 7

Chocolate Lava Cake 8 Ice Cream or Sorbet 8

Shula's®

STEAK & SPORTS

SALADS

Wedge Salad 10

Crisp iceberg wedge with crumbled blue cheese, bacon, tomatoes, red and green onions and blue cheese dressing

Tomato Mozzarella Chop Salad 10

With red onions, basil, parmesan cheese, balsamic glaze and extra virgin olive oil

Asian Chicken Salad 12

Mixed greens with carrots, peppers, red and green onions, mandarin oranges and toasted almonds, served with a sesame-ginger dressing
With Tuna 17

Cobb Salad 13

With romaine, iceberg, baby greens, grilled chicken, applewood smoked bacon, blue cheese crumbles, tomatoes, cucumber, chopped egg, red onions and carrots, served with choice of dressing

The Grilled Chicken Salad 13

Crisp greens with spice-rubbed chicken, bacon, corn, tomatoes, jack cheese, green onions, cilantro, tortilla strips and a honey-lime vinaigrette

Baby Green Salad 12

With fresh strawberries, blue cheese crumbles, toasted walnuts and red onions, served with balsamic vinaigrette

Caesar Salad 10

Crisp romaine with parmesan, rustic croutons and our classic Caesar dressing
Add: Grilled Chicken 14 Tenderloin Tips 18 Seared Salmon 16

Buffalo Chicken Salad 12

Boneless buffalo wings with mixed greens, tomatoes, cucumbers, julienne carrots, red onions and celery sticks with blue cheese dressing

The Shula Cut®

Center Cuts of Premium Black Angus Beef, Hand Selected and Aged to Perfection

STILL UNDEFEATED!

8 oz. Filet Mignon 38

12 oz. New York Strip 35

14 oz. Ribeye 38

Extras: \$1 each Herb Demi, Red Onion Jam or Béarnaise

Served with smashed potatoes and seasonal vegetables

SIGNATURE ENTREES

Daily Market Fish MKT

Prepared: pan seared, grilled or blackened
Choice of: beurre blanc, sweet chili soy or corn salsa served with smashed potatoes and seasonal vegetables

"Times Square" Strip 26

Char-grilled, roasted mushrooms, smashed potatoes and grilled asparagus, herb demi and balsamic glaze

Seared Ahi Tuna 27

Served over Asian slaw with pickled ginger, wasabi cream and black sesame seeds

Coach's Meat Loaf 19

Premium Black Angus Beef mixed with herbs and spices, served with a mushroom-brown sauce, smashed potatoes and seasonal vegetables, topped with tobacco onions

Milanese Style Chicken 19

Lightly herb breaded chicken breast with baby greens, fresh mozzarella, tomatoes, red onions, topped with basil, parmesan cheese and balsamic glaze

Roasted Chicken 20

Herb brined half chicken, smashed potatoes and seasonal vegetables

Filet Mignon Medallions 29

Smashed potatoes, seasonal vegetables and cognac-peppercorn sauce

Pan Seared Scallops 27

Served with roasted corn and bacon salsa, grilled asparagus and white truffle oil

*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.

WINES

Sparkling

Lunetta, Prosecco , Veneto, Italy	8 / 37
Chandon Rose , California	9 / 42
Moët & Chandon, Brut, "Imperial" Champagne , France	115

White

Chateau Ste. Michelle, Dry Riesling , Columbia Valley	9 / 34
Castello Banfi, Pinot Grigio , "Le Rime" Tuscany	10 / 38
MacMurray, Pinot Gris , Russian River Valley	76
Kim Crawford, Sauvignon Blanc , Marlborough, New Zealand	13 / 50
Napa Cellars, Sauvignon Blanc , Napa	57
Joel Gott, Chardonnay , Unoaked, Monterey-Sonoma-Napa	12 / 46
Mer Soleil, Chardonnay , Unoaked "Silver", Santa Lucia Highlands	55
Franciscan, Chardonnay , Napa	13 / 50
Migration by Duckhorn, Chardonnay , Russian River Valley	63

JACKSON FAMILY WINES

Celebrating Women Winemakers

Jackson Family Wines is proud to have a large number of female winemakers in their portfolio and Shula's is honored to help you get to know them a little better.

Arrow Sonoma Estates Cabernet, Sonoma County

Winemaker Kristina Werner

A fruit forward nose of dark cherry, fleshy plum and black currant preserve, with decadent undertones of dark chocolate and chai tea.

15 / 58



ARROWWOOD

LA CREMA® La Crema Pinot Gris, Monterey County

Winemaker Elizabeth Grant-Douglas

White peach, ripe pear and jasmine scents, Meyer lemon, yellow apple and honeycomb flavors. Freshness, juicy acidity and a long, delicate finish.

11 / 42

Red

Meiomi Belle Glos, Pinot Noir , Monterey-Santa Barbara-Sonoma	12 / 46
La Crema, Pinot Noir , Sonoma Coast	76
Castello Banfi, Chianti Classico , Riserva, Tuscany, Italy	14 / 54
Alexander Valley Vineyards, Zinfandel "Sin Zin", Alexander Valley	64
Chateau St. Jean, Merlot , Sonoma	11 / 42
Decoy by Duckhorn, Merlot , Sonoma	62
Terrazas De Los Andes, Malbec , Mendoza, Argentina	11 / 42
Penfolds, Shiraz , "Koonunga Hill", South Australia	10 / 38
Joel Gott, Cabernet Sauvignon , "Blend No. 815", California	15 / 58
Marqués De Casa Concha, Cabernet Sauvignon , Maipo, Chile	16 / 62
Louis M. Martini, Cabernet Sauvignon , Sonoma	12 / 46
Justin, Cabernet Sauvignon , Paso Robles	69
Franciscan, Cabernet Sauvignon , Napa	85

BEER SELECTIONS

Draft

Blue Moon	6	Guinness	6
Bud Light	5	Labatt Blue	6
Coach's Seasonal Selection Mkt	5	Miller Lite	5
Corona Light	6	Samuel Adams Seasonal	6
Great Lakes Dortmunder	6	Shiner Wicked Ram IPA	6
Great Lakes Seasonal	6	Yuengling	6

Bottle

Amstel Light	5	Labatt Blue	5
Bud Light	4	Michelob Ultra	4
Budweiser	4	Miller Lite	4
Corona	5	Peroni Nastro Azzurro	5
Genesee Brew House IPA	6	Samuel Adams Boston Lager	6
Great Lakes Dortmunder	6	St. Pauli Girl NA	5
Great Lakes Seasonal	6	Stella Artois	5
Heineken	5	Yuengling	6



SHULA'S SIGNATURE SANGRIAS

White Sangria

with Cruzan Mango, Pinot Grigio and Fresh Fruits

Glass 10 Pitcher 38

Red Sangria

with Hennessy and Merlot served with Seasonal Fruits

Glass 11 Pitcher 42

SIGNATURE DRINKS

Favorites

The Sports Legend

Hennessy V.S., pineapple and cranberry, garnished with lemon
10

Citrus Drop

Three Olives Citrus with St. Germain and fresh lemon
9

The Handmade Mule

Tito's Handmade Vodka, Gosling's Ginger Beer and fresh lime juice
10

The American Negroni

Aperol, Lillet Blanc and Bluecoat Gin, garnished with fresh orange
11

Blueberry Martini

Stoli Blueberi with fresh blueberries and lemon juice
11

Cherry Noir Martini

Grey Goose Cherry Noir, muddled cherries with fresh lime and topped with Domaine de Canton
13

Ultimate Cosmo

Stoli Citros, Grand Marnier and red cranberry juice with fresh lime
12

Pre-Game Espresso

Three Olives Triple Espresso, espresso and amaretto
10

Mojitos & Margaritas

Classic Mojito

Bacardi Superior, fresh mint, fresh lime and splash of soda
9

Classic Mojito Limon

Bacardi Limon, fresh mint, fresh lime and splash of soda
10

Dragon Berry Mojito

With Dragon Berry Bacardi and fresh muddled strawberries
12

Orange Mojito

Bacardi Orange, Grand Marnier, muddled orange, fresh mint and splash of soda
11

Perfecto Margarita

Aged Jose Cuervo Traditional with fresh sour mix and shaken with Grand Marnier and freshly squeezed orange juice
10

Coco-Rita

1800 Coconut Tequila, muddled pineapple and fresh citrus juices
11

Master Rita

Maestro Dobel and Agavero with agave nectar and fresh lime and lemon juices
13

Shula's Legendary Barrels

Don's Signature 25

With our fresh orange agave sour served over our "Big Acqua Panna Rock" with a black cherry
14

Classics with a Twist

Whiskey Sour

Jack Daniel's Single Barrel, fresh lemon juice and a touch of Pama
10

Dirty Martini

Belvedere with olive juice and hand-stuffed Stella Gorgonzola olives
14

Woodford Mint Julep

Woodford Reserve, housemade simple syrup and muddled fresh mint leaves
14

Cucumber Classic

Hendrick's with fresh cucumber and a drop of vermouth
14

Coach's Manhattan

Basil Hayden's, sweet vermouth, Angostura Bitters, garnished with fresh orange
14

Bombay Sapphire

Bombay Sapphire with fresh basil and Domaine de Canton
13

PREMIUM WHISKEY & BOURBON

Single Malts

Balvenie 12 yr	19
Glenfiddich 12 yr	12
Glenlivet 12 yr	12
Glenmorangie Original	12
Macallan 12 yr	17
Macallan 18 yr	40

Bourbon & Whiskey

Basil Hayden's	12
Knob Creek Small Batch	9
Maker's Mark	9
Woodford Reserve	9
Crown Royal	8
Gentleman Jack	9
Jack Daniel's Single Barrel	13

UP TO 3 PROOFS ARE INCLUDED IN COST OF JOB.
EACH ADDITIONAL PROOF WILL INCUR
ADDITIONAL CHARGES.

PROOF

DATE 7.6.16

JOB 209355

#2

PM G

Shulas 2, Cleveland

All Day Menu

Please review your proof VERY carefully.
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