

Main: 757-282-6347 Office: 757-628-6502

Fax: 757-963-7835

Menu Options

Shula's Executive Menu Tier 1 \$38.00 Dinner Menu

salad

Caesar Salad

Crisp romaine, parmesan, rustic croutons, classic Caesar dressing

entree selection

Wild Mushroom Ravioli

Braised spinach, roasted tomatoes, garlic beurre blanc

Pan Seared Salmon

Smashed potatoes, seasonal vegetables, beurre blanc

Pork Tenderloin

Char-grilled, bourbon apples, seasonal vegetables, maple balsamic glaze

"Times Square" Strip*

Spice rubbed, smashed potatoes, corn, bacon, herb demi, tobacco onions

dessert

Cheesecake

Raspberry coulis, whipped cream

Shula's Executive Menu Tier 2 \$46.00 Dinner Menu

salad

House Salad

Mixed Greens, hard-boiled egg, apple wood smoked bacon, carrots, croutons, Cucumber, and tomato

entree selection

Filet Mignon Medallions

Smashed potatoes, seasonal vegetables, cognac-peppercorn sauce

"Times Square" Strip

Spice rubbed, smashed potatoes, corn, bacon, herb demi, tobacco onions

Pan Seared Scallops

Risotto, roasted corn salsa, grilled asparagus, beurre blanc

Market Fish

Smashed potatoes, seasonal vegetables, beurre blanc

dessert selections

Cheesecake

Raspberry coulis, whipped cream or

Triple Chocolate Cake

Raspberry coulis, whipped cream

The Shula Cut.

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

STILL UNDEFEATED!



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Menu Options

Shula's Executive Menu Tier 3 \$56.00 Dinner Menu

starter

BBQ Shrimp

Basil, applewood smoked bacon, horseradish bbq sauce

salad

House Salad

Mixed Greens, hard-boiled egg, Applewood smoked bacon, carrots, croutons, cucumber, and tomato

entree selection

Filet Mignon Medallions

Smashed potatoes, seasonal vegetables, cognac-peppercorn sauce

Pan Seared Salmon

Smashed potatoes, seasonal vegetables, beurre blanc

14oz Shula Cut® Ribeye

Smashed potatoes, seasonal vegetables

Mushroom Ravioli

wild mushrooms, sour cream-demi, grilled asparagus

dessert selections

Cheesecake

Raspberry sauce, whipped cream

or

Triple Chocolate Cake

Raspberry sauce, whipped cream

Shula's Executive Menu Tier 4 \$64.00 Dinner Menu

starter

Crab Cakes

Jumbo lump crab cakes, remoulade, lemon

salad

The Wedge

Crisp iceberg wedge, crumbled blue cheese, bacon, tomatoes, red onion, blue cheese dressing

entree selection

14 oz. Shula Cut® New York Strip Smashed potatoes, seasonal vegetables

8 oz. Shula Cut® Filet Mignon Smashed potatoes, seasonal vegetables

Pan Seared Salmon

Smashed potatoes, seasonal vegetables, beurre blanc

Mushroom Ravioli

wild mushrooms, sour cream-demi, grilled asparagus

dessert selections

Cheesecake

Raspberry sauce, whipped cream or

Triple Chocolate Cake

Raspberry sauce, whipped cream

The Shula Cut®

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

All entrees



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Menu Options

Shula's Executive Menu Tier 5 \$72.00 Dinner Menu

starters

Crab Cakes

Jumbo lump crab cakes, remoulade, lemon

or

BBQ Shrimp

Basil, applewood smoked bacon, horseradish bbg sauce

salad

The Wedge

Crisp iceberg wedge, crumbled blue cheese, bacon, tomatoes, red onion, blue cheese dressing

entree selection

14 oz. Shula Cut® Ribeye Steak

Smashed potatoes, seasonal vegetables

8 oz. Shula Cut® Filet Mignon Smashed potatoes, seasonal vegetables

Daily Market Fish

Smashed potatoes, seasonal vegetables, beurre blanc

Pan Seared Scallops

Risotto, roasted corn salsa, grilled asparagus, beurre blanc

Wild Mushroom Ravioli

Braised spinach, roasted tomatoes, garlic beurre blanc

dessert selection

Crème Brulee

or

Triple Chocolate Cake

Raspberry coulis, whipped cream





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All entrees are accompanied with continuous coffee & tea service. All prices are subject to 20% gratuity and 11.5% sales tax. Items are subject to availability.

Shula's Executive Menu Tier 1

\$20.00 Luncheon Menu

starter

Chef's Seasonal Soup

main course selection

347 Chop Salad

Grilled chicken, baby greens, crisp vegetables mustard bacon vinaigrette

Grilled Chicken Salad

Mixed greens, spice rubbed chicken, bacon, corn, tomatoes, jack cheese, green onions, cilantro, honey-lime vinaigrette

Caesar Salad with Grilled Shrimp

Crisp romaine, parmesan, rustic croutons, caesar dressing

Asian Chicken Salad

Mixed greens, carrots, peppers, red and green onions, mandarin oranges, toasted almonds, sesame-ginger dressing

Shula's Executive Menu Tier 2

\$25.00 Luncheon Menu

starter

Caesar Salad

Crisp romaine, parmesan, rustic croutons, caesar dressing

main course selection

Turkey Sandwich

Maple glazed turkey breast, cranberry relish, garlic-herb mayo, lettuce, tomato, toasted ciabatta

Chicken Sandwich

Grilled chicken, jack cheese, red onion, tomato, balsamic greens, brioche style bun

Shula's Burger

A classic, perfect seasoning, american cheese, lettuce, tomato, pickle

sandwiches served with cole slaw or french fries

dessert selection

Cheesecake

raspberry coulis, whipped cream

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Menu Options

Shula's Executive Menu Tier 3

\$30.00 Luncheon Menu

starter

Small Caesar Salad

Crisp romaine, parmesan, rustic croutons, caesar dressing

main course selection

Fresh Fish Sandwich

Grilled fillet, shredded lettuce, tomato, red onion, chef's dressing, brioche style bun

French Onion Burger

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

Chicken Sandwich

Grilled chicken, jack cheese, red onion, tomato, balsamic greens, brioche style bun

Club Shula Sandwich

Cure 81 ham, maple-glazed turkey, applewood smoked bacon, cheddar cheese, mustard mayo toasted ciabatta bread

dessert selection

Cheesecake

Raspberry coulis, whipped cream **Key Lime Pie**

Whipped cream, fresh lime

The Shula Cut®

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