

STARTERS

- Crispy Ravioli 9 Apalachicola Oysters 12
 BBQ Shrimp 14 Honey-Sesame Chicken 10
 Crab Cake 15 Blackened Tenderloin Tips 14
 Sweet Chili Shrimp 13 Chef's Daily Soup 6
 Caesar or House Salad 5

SALADS

- Asian Chicken or Seared Tuna Salad 13/16**
 Mixed greens with carrots, peppers, red and green onions, mandarin oranges and toasted almonds served with a sesame-ginger dressing
- Tomato and Mozzarella Chop Salad 10**
 With red onions, basil, balsamic syrup, and extra virgin olive oil
- The Wedge 10**
 Crisp iceberg wedge with blue cheese, bacon, tomatoes, and red onion with blue cheese dressing
- Caesar Salad 9**
 Crisp romaine with parmesan, rustic croutons and our classic Caesar dressing
 With:
 Grilled Chicken 12 Blackened Tenderloin Tips 17
 Grilled Shrimp 17
- Grilled Chicken Salad 13**
 Mixed greens with spice rubbed chicken, bacon, corn, tomato, jack cheese, green onions and cilantro with a honey-lime vinaigrette

SANDWICHES

- Cheeseburger 10**
Premium Black Angus burger with cheddar, lettuce, tomato and onion on a toasted kaiser bun
- Hickory Burger 12**
Premium Black Angus burger with applewood smoked bacon, chopped cheddar, onion and smoky bbq sauce
- Black and Blue Burger 11**
Premium Black Angus burger topped with blue cheese and caramelized onions
- Fresh Fish Sandwich 12**
 Grilled fillet with shredded lettuce, tomato, red onion and our own chef's dressing
- Chicken Sandwich 11**
 Grilled chicken with melted jack cheese, red onion, tomato, and mesclun greens

SIDES

- Steak Fries 4
 Asparagus or Broccoli Hollandaise 4
 Sautéed Mushrooms 4
 Seasonal Vegetables 4
 Jumbo Baked Potato 5
 Smashed Potatoes 4
 Citrus Rice Pilaf 4



SIGNATURE ENTREES

- Wild Mushroom Ravioli 21**
 With red wine braised *Premium Black Angus* boneless short ribs served with seasonal vegetables
- Pecan Crusted Salmon 21**
 Served with smashed potatoes and seasonal vegetables
- Seared Ahi Tuna 23**
 Served over Asian slaw with pickled ginger and wasabi cream
- Today's Fresh Fish Market**
 with a sweet corn-tomato salsa and crisp onions served with smashed potatoes
- Pan Seared Chicken 19**
 Chicken breast topped with baby greens, fresh mozzarella, tomatoes, red onions and basil topped with parmesan cheese and balsamic glaze
- Grilled Shrimp 24**
 Rosemary and garlic marinated shrimp with a tomato-basil coulis and reduced balsamic vinegar served with grilled asparagus and citrus rice pilaf

SHULA CUT STEAKS

- 8 oz Filet Mignon**
14 oz New York Strip
16 oz Cowboy Steak
Steak Mary Anne
24 oz Porterhouse
 Served with choice of vegetable and potato

The SHULA CUT
 is better than Prime

Our custom center cuts of *Premium Black Angus* accompanied with our aging process make up our award winning SHULA CUTS. We own and breed registered, pure bred Angus cattle and exclusively serve The SHULA CUT, the best beef money can buy!

Desserts

- Crème Brulee 8
 Pure Chocolate Cake 8
 Cheesecake 7
 Key Lime Pie 7
 Apple Cobbler 7
 Bourbon-chocolate Pecan Tart 7
 Ice Cream or Sorbet 7

"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."