



SIGNATURE ENTREES

Wild Mushroom Ravioli	22
With red wine braised Premium Black Angus boneless short ribs served with grilled asparagus	
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	
Braised Short Rib of Beef	24
Red wine braised Premium Black Angus Beef boneless short ribs served with smashed potatoes and seasonal vegetables	
Today's Fresh Fish	MKT
Cut in house daily and served with citrus rice pilaf and seasonal vegetables	
Pan Seared Chicken	19
Chicken breast topped with baby greens, fresh mozzarella, tomatoes, red onions and basil topped with parmesan cheese and balsamic glaze	
Double Cut Pork Chop	25
12 oz house cured heirloom pork chop served with smashed potatoes and seasonal vegetables	
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	32
14 oz New York Strip	33
16 oz Cowboy Steak	32
24 oz Porterhouse	42
Steak Mary Anne	41

Choice of potato and vegetable.

The SHULA CUT® the best beef money can buy

Our custom center cuts of Premium Black Angus brand steaks along with our aging process make up our award winning SHULA CUTS®.

SIDES

Steak Fries	5
Jumbo Baked Potato	6
Smashed Potatoes	4
Grilled Asparagus	6
Sautéed Mushrooms	6
Seasonal Vegetables	4
Citrus Rice Pilaf	4

DESSERTS

Crème Brulee	8
Pure Chocolate Cake	8
Cheesecake	7
Key Lime Pie	7
Apple Cobbler	7
Bourbon-Chocolate Pecan Pie	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.