

starters

- Crispy Ravioli** 8
Lightly breaded three cheese ravioli served with warm tomato coulis
- Spinach and Artichoke Dip** 9
Topped with cheese, served with warm tortilla chips, salsa and sour cream
- Boneless Buffalo Wings** 11
Tossed in Buffalo sauce, served with bleu cheese and celery
- Buffalo Shrimp** 12
Lightly breaded shrimp tossed in Buffalo sauce, served with bleu cheese and celery
- Sweet Chili Shrimp** 11
Lightly breaded shrimp tossed in a sweet chili glaze with cilantro
- Sweet Chili Chicken** 10
Boneless wings tossed in a sweet chili glaze with cilantro
- Crabcakes** 15
Jumbo lump crabcakes with remoulade and lemon
- Blackened Tenderloin Tips** 14
Served with bbq and béarnaise sauces
- BBQ Shrimp** 14
Stuffed with basil, wrapped in applewood smoked bacon and dipped in horseradish bbq sauce
- Ahi Tuna** 13
Seared rare, sliced, served with pickled ginger, wasabi cream and sweet chili-soy glaze
- Spicy Meatballs** 11
Shula's blend meatballs in a spicy marinara with parmesan, basil and toasted ciabatta bread
- Calamari Fries** 12
Lightly breaded calamari with tomato coulis and mustard aioli
- Tempura Asparagus** 10
Tempura asparagus, lightly fried, with sesame-ginger dipping sauce
- Chef's Soup** 5
Made fresh daily
- STARTER SALADS**
Caesar or House Salad 5

salads

- Asian Chicken** 13
Mixed greens with carrots, peppers, red and green onions, mandarin oranges and toasted almonds served with a sesame-ginger dressing
With seared tuna (16)
- Tomato and Mozzarella Chop Salad** 10
With red onions, basil, balsamic syrup and extra virgin olive oil
- Spinach Salad** 13
Baby spinach and romaine with sundried cranberries, strawberries, goat cheese and candied pecans with your choice of dressing
- The Wedge** 10
Crisp iceberg wedge with crumbled bleu cheese, bacon, tomatoes, and red onion with bleu cheese dressing
- Caesar Salad** 9
Crisp romaine with parmesan, rustic croutons and our classic caesar dressing
With grilled chicken (13) 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
- Cobb Salad** 13
Grilled chicken, bacon, bleu cheese, tomatoes, egg, red onion, carrots and cucumbers on crisp greens

sandwiches

- Sandwiches include your choice of french fries, cole slaw, smashed potatoes or seasonal vegetables*
- Fresh Fish Sandwich** 13
Grilled fillet with shredded lettuce, tomato, red onion and our chef's dressing on a brioche style roll
- BLT** 12
Applewood smoked bacon, beefsteak tomatoes and iceberg lettuce on toasted ciabatta with herb mayo
- Chicken Sandwich** 11
Grilled chicken with melted jack cheese, red onion, tomato, balsamic greens and chipotle spread on a brioche style roll
- Club Shula Sandwich** 12
Cure 81 ham, maple-glazed turkey, applewood smoked bacon, cheddar cheese and mustard mayo on toasted ciabatta bread
- Smoked Turkey Ciabatta** 14
Shaved turkey breast with roasted peppers, tomatoes, balsamic greens and pesto mayo
- The Pretzel** 11
Griddled Cure 81 ham, swiss cheese and stacker pickles on a soft pretzel roll with a mustard mayo spread
- Grilled Vegetable Sandwich** 10
Served on ciabatta bread, with pesto, fresh mozzarella and balsamic greens

Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people.

signature entrees

- Today's Fresh Fish** MKT
Cut in house daily and served with cole slaw and french fries
- Wild Mushroom Ravioli** 19
With braised spinach, roasted tomatoes and garlic beurre blanc
- Seared Ahi Tuna** 21
With stir fried vegetables, white rice, sweet chili-soy glaze and wasabi cream
- Atlantic Salmon** 19
With smashed potatoes and seasonal vegetables
Available: grilled, pan-seared or pecan crusted
- Flat Iron Chimichurri** 23
Char-grilled 10 oz flat iron steak with red pepper chimichurri, french fries and grilled asparagus
- Pan Seared Shrimp** 19
Garlic rubbed shrimp, white rice, seasonal vegetables and citrus beurre blanc
- Crab Cakes** 29
Jumbo lump crab cakes with smashed potatoes, seasonal vegetables and remoulade
- Herb Roasted Chicken** 18
One half of an herb roasted chicken served with smashed potatoes and seasonal vegetables

shula cut steaks

The SHULA CUT® *The Best Beef Money Can Buy*
Our custom center cuts of Premium Black Angus accompanied with our aging process make up our award winning SHULA CUTS.

Served with potato and seasonal vegetables

8 oz Filet Mignon	33
14 oz New York Strip	33
16 oz Cowboy Steak	33

Extras \$1 each

Red Pepper Chimichurri, Herb Demi, Red Onion Jam or Béarnaise

burgers



Our burgers are made from our signature blend of Premium Black Angus beef, short rib and brisket. Always fresh, never frozen.

Burgers are served on a brioche style bun and include your choice of french fries, cole slaw, smashed potatoes or seasonal vegetables.

Shula Burger 11
A classic, perfect seasoning, with American cheese, lettuce, tomato and pickle

The House of Blue 13
Bleu cheese, red onion jam and balsamic greens

Shula's BBQ Burger 13
Applewood smoked bacon, cheddar cheese, pickles and bbq sauce

Wine Country Burger 13
Roasted red peppers, fresh goat cheese, balsamic greens and roasted tomato

French Onion Burger 13
Caramelized onions, double gruyere cheese, garlic mayo and crushed croutons

sides

French Fries 4	Seasonal Vegetables 4
Garlic and Parmesan Fries 5	Jumbo Baked Potato 5
Sweet Potato Fries 6	Smashed Potatoes 4
Cole Slaw 4	Grilled Asparagus 7

desserts

Crème Brulee 8	5 Layer Carrot Cake 8
Chocolate Mousse Cake 8	Dulce de Leche Cheesecake 8
Cheesecake 7	Ice Cream or Sorbet 7
Key Lime Pie 7	

SPARKLING & CHAMPAGNE

J Champagne, Sonoma	8 / 40
Chandon, Brut, California	50
Chandon, Brut, California-Split	13
Louis Roederer, Brut, Anderson Valley	99
Moet & Chandon, Imperial Brut, France	90
Veuve Clicquot, France	130
Dom Perignon, Epernay, France	225
Charles Krug, Grand Cuvee, France	275

WHITE WINES

Chateau St. Michelle, Riesling, Columbia Valley	7 / 29
Santa Margherita, Pinot Grigio, Alto Adige	14 / 58
Luna Nuda, Pinot Grigio, Delle Venezie	9 / 35
Trinchero, Sauvignon Blanc, Napa Valley	7 / 25
Kim Crawford, Sauvignon Blanc, Marlborough	39
Villa Maria, Sauvignon Blanc, New Zealand	45
Murphy Goode, Fume Blanc, Sonoma	29
Ferrari Carano, Fume Blanc, Sonoma	8 / 32
Alexander Valley, Chardonnay, Sonoma	24
Estancia, Chardonnay, Monterey	27
Trinchero, Chardonnay, Napa Valley	27
Chateau St. Jean, Chardonnay, Sonoma	30
Casa Lapostolle, Chardonnay, Sonoma	8 / 36
Kendall Jackson, Chardonnay, Sonoma	39
Cambria, Chardonnay, Santa Maria County	45
Byron, Chardonnay, Santa Barbara	45
La Crema, Chardonnay, Russian River	13 / 45
Ferrari - Carano, Chardonnay, Sonoma	60
Beringer, White Zinfandel, Napa Valley	7 / 30

RED WINES

Estancia, Pinot Noir, Monterey	9 / 35
DeLoach, Pinot Noir, Russian River	9 / 35
Byron, Pinot Noir, Santa Barbara	10 / 40
La Crema, Pinot Noir, Russian River	12 / 45
Domaine Chandon, Pinot Noir, Carneros	60
Canoe Ridge Estate, Merlot, Columbia Valley	65
Columbia Crest, Merlot, Columbia Valley	7 / 29
Chateau St. Jean, Merlot, Sonoma	8 / 32
Markham, Merlot, Napa Valley	9 / 35
Stag's Leap, Merlot, Napa Valley	54
Chateau St. Michelle, Merlot, Columbia Valley	7 / 30
Northstar, Merlot, Columbia Valley	70
Twomey, Merlot, Napa Valley	95
Terrazas, Malbec, Argentina	9 / 35
Simi, Zinfandel, Sonoma	9 / 35
Terra D' Oro, Zinfandel, Amador County	9 / 35
Zin Sin, Zinfandel, California	39
DeLoach, Zinfandel, Sonoma	55
Two Hands Gnarly Dudes, Shiraz, Australia	55
Penfold's Koonanunga, Shiraz, South Australia	9 / 36
Rosemont Show Reserve, Shiraz, Australia	55
Lyeth, Meritage, Sonoma	40
Clos du Bois, Marlstone, Sonoma	75
BV, Cabernet Sauvignon, Napa Valley	23
Alexander Valley, Cabernet Sauvignon	9 / 36
Freemark Abbey, Cabernet Sauvignon, Napa Valley	65
Napa Cellars, Cabernet Sauvignon, Napa Valley	45
Robert Mondavi, Cabernet Sauvignon, California	9 / 35
Franciscan, Cabernet Sauvignon, Napa Valley	12 / 45
Casa Lapostolle, Cabernet Sauvignon, Sonoma	49
Mt Veeder, Cabernet Sauvignon, Napa Valley	18 / 75
Chimney Rock, Cabernet Sauvignon, Napa Valley	95
Cakebread, Cabernet Sauvignon, Napa Valley	105