

# *Appetizers*

<b>SESAME-CRUSTED TUNA</b>	<b>MKT</b>
BLACK AND WHITE SESAME-CRUSTED TUNA, SESAME-GINGER BABY GREENS, PICKLED GINGER, SWEET CHILI SAUCE	
<b>CRISPY RAVIOLI</b>	<b>10</b>
LIGHTLY BREADED THREE CHEESE RAVIOLI, WARM TOMATO COULIS	
<b>SPINACH-ARTICHOKE DIP</b>	<b>11</b>
TORTILLA CHIPS, SALSA, SOUR CREAM	
<b>BBQ SHRIMP</b>	<b>17</b>
BASIL, APPLEWOOD BACON, TANGY BBQ SAUCE	
<b>JUMBO LUMP CRAB CAKE</b>	<b>MKT</b>
REMOULADE, LEMON	
<b>BLACKENED TENDERLOIN TIPS</b>	<b>17</b>
CAJUN SPICES, BÉARNAISE, BBQ SAUCE	
<b>SWEET CHILI CHICKEN/SHRIMP</b>	<b>11/13</b>
BONELESS WINGS OR SHRIMP, SWEET CHILI GLAZE, CILANTRO	
<b>CALAMARI “FRIES”</b>	<b>12</b>
WARM TOMATO COULIS AND REMOULADE OR SWEET CHILI SAUCE	
<b>LAMB RIBS</b>	<b>13</b>
CRISPY LAMB RIBS TOSSED IN HOUSE-MADE SWEET CHILI SAUCE	
<b>LAMB MEATBALLS</b>	<b>13</b>
WARM ARRABBIATA SAUCE, CUCUMBER RIBBON, FETA CHEESE SERVED WITH GARLIC FLATBREAD	

# *Soups & Salads*

<b>LOBSTER BISQUE</b>	<b>12</b>
LOBSTER MEAT, SOUR CREAM, SHERRY	
<b>FRENCH ONION SOUP</b>	<b>11</b>
CARAMELIZED ONION, GRUYÈRE, PARMESAN, TOASTED BAGUETTE	
<b>SHULA’S HOUSE SALAD</b>	<b>10</b>
BABY GREENS, EGG, APPLEWOOD BACON, CUCUMBER, TOMATO, CROUTONS, CHOICE OF DRESSING	
<b>WATERMELON HEIRLOOM TOMATO &amp; BURRATA</b>	<b>14</b>
BALSAMIC REDUCTION, SERVED WITH GRILLED BREAD	
<b>THE WEDGE</b>	<b>11</b>
ICEBERG, TOMATOES, APPLEWOOD BACON, RED AND GREEN ONIONS, BLUE CHEESE DRESSING	
<b>CAESAR SALAD</b>	<b>10</b>
ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN, CAESAR DRESSING	

## **ADD TO ANY SALAD ABOVE**

GRILLED CHICKEN 6 • BLACKENED TENDERLOIN TIPS 12  
GRILLED SHRIMP 9 • SALMON 10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE  
ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## Entrée Salads

<b>ASIAN CHICKEN OR SEARED TUNA SALAD</b>	<b>16/19</b>
MIXED GREENS, CARROTS, PEPPERS, RED AND GREEN ONIONS, MANDARIN ORANGES, TOASTED ALMONDS, SESAME-GINGER VINAIGRETTE	
<b>SPINACH SALAD WITH CHICKEN</b>	<b>16</b>
BABY SPINACH, WALNUTS, STRAWBERRIES, GOAT CHEESE, RED ONIONS, BALSAMIC VINAIGRETTE	
<b>BLACKENED CHICKEN SALAD</b>	<b>16</b>
MIXED GREENS, SPICE-RUBBED CHICKEN, BACON, BLACK BEANS, CORN, TOMATO, AVOCADO, JACK CHEESE, GREEN ONIONS, TORTILLA STRIPS, CILANTRO, HONEY-LIME VINAIGRETTE	
<b>THAI STEAK SALAD</b>	<b>19</b>
FILET MIGNON, BABY GREENS, LO MEIN NOODLES, MANGO, ROASTED PEANUTS, SESAME-GINGER DRESSING	
<b>CHOP SALAD</b>	<b>16</b>
CHOPPED ICEBERG, ROMAINE, GRILLED CHICKEN, SOPPRESSATA, MOZZARELLA, PARMESAN, TOMATOES, GARBANZO BEANS, BASIL, HERB VINAIGRETTE	
<b>MEDITERRANEAN STEAK SALAD</b>	<b>18</b>
STEAK SKEWER, ROMAINE HEARTS, RED ONION, HEIRLOOM GRAPE TOMATOES, CUCUMBER, CRISPY CHICKPEAS AND CRUMBLLED FETA CHEESE SERVED WITH BASIL VINAIGRETTE	
<b>SHRIMP SALAD</b>	<b>17</b>
MIXED GREENS, AVOCADO, RED ONION, HEIRLOOM CHERRY TOMATOES, TOSSED IN CILANTRO-LIME VINAIGRETTE, TOPPED WITH CRISPY TORTILLA STRIPS	



OUR BURGERS ARE MADE FROM OUR SIGNATURE BLEND OF PREMIUM BLACK ANGUS CHUCK, SHORT RIB AND BRISKET. ALWAYS FRESH, NEVER FROZEN.

<b>SHULA BURGER</b>	<b>13</b>
A CLASSIC, PERFECT SEASONING, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLE ADD APPLEWOOD BACON (2)	
<b>FRENCH ONION BURGER</b>	<b>14</b>
CARAMELIZED ONIONS, DOUBLE GRUYÈRE CHEESE, GARLIC MAYO, CRUSHED GARLIC CROUTONS	
<b>VOLCANO BURGER</b>	<b>17</b>
CLASSIC SHULA BACON CHEESEBURGER, JALAPEÑO PICO DE GALLO AND A SUNNY-SIDE UP EGG	
<b>MUSHROOM SWISS</b>	<b>14</b>
SAUTÉED MUSHROOMS, SWISS CHEESE, HORSERADISH-HERB MAYO	
<b>TURKEY BURGER</b>	<b>14</b>
MULTI-GRAIN BUN, CRANBERRY MAYO, ROASTED PEPPERS, GOAT CHEESE, BABY GREENS, WHITE BALSAMIC, SWEET POTATO FRIES	
<b>LAMB BURGER</b>	<b>19</b>
SEASONED GROUND LAMB, GARLIC-LEMON YOGURT SAUCE, LETTUCE, TOMATO, GOAT CHEESE AND CUCUMBER RIBBON	

*BURGERS INCLUDE YOUR CHOICE OF FRENCH FRIES, SIDE SALAD, SMASHED POTATOES OR SEASONAL VEGETABLES*

## Seafood Entrées

<b>SOUTHWEST SALMON</b>	<b>25</b>
AGAVE CHIPOTLE GLAZE, SAUTÉED SPINACH, MIXED PEPPER QUINOA	
<b>SESAME CRUSTED TUNA</b>	<b>MKT</b>
BROCCOLI SALAD, WASABI AIOLI, PICKLED GINGER	
<b>GRILLED SHRIMP</b>	<b>27</b>
MARINATED SHRIMP, CRAB FRIED RICE, ASIAN VEGETABLES, SWEET CHILI AIOLI	
<b>PAN-SEARED TROUT</b>	<b>32</b>
SERVED OVER BASIL RISOTTO WITH OVEN-ROASTED CARROTS, TOPPED WITH TOMATO-SHALLOT JAM	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## Entrées

<b>PESTO CAPELLINI</b>	<b>23</b>
GRILLED CHICKEN, FRESH PASTA TOSSED IN A WALNUT-BASIL PESTO, WITH SHREDDED PARMESAN AND MICRO-BASIL	
<b>CHIMICHURRI STEAK</b>	<b>29</b>
12 oz. PREMIUM BLACK ANGUS STEAK, RED PEPPER CHIMICHURRI SAUCE, FRENCH FRIES, SEASONAL VEGETABLES	
<b>MILANESE-STYLE CHICKEN</b>	<b>23</b>
HERB-BREADED, BABY GREENS, MOZZARELLA, TOMATOES, RED ONION, BASIL, PARMESAN CHEESE, BALSAMIC GLAZE GRILLED CHICKEN BREAST AVAILABLE	
<b>LEMON PEPPER CHICKEN</b>	<b>26</b>
LEMON PEPPER-SEASONED CRISPY CHICKEN SERVED OVER CAPELLINI PASTA, WITH SPINACH, HEIRLOOM CHERRY TOMATOES AND GARLIC-LEMON BUTTER SAUCE	
<b>BRAISED SHORT RIB</b>	<b>27</b>
MUSTARD BBQ-GLAZED, HORSERADISH MASHED POTATOES, TOMATO-SHALLOT JAM	

## The Shula Cut®

CENTER CUTS OF PREMIUM BLACK ANGUS BEEF  
HAND-SELECTED AND AGED TO PERFECTION.

**STILL UNDEFEATED!**

SERVED WITH SMASHED POTATOES AND SEASONAL VEGETABLES.

<b>6 oz. FILET MIGNON</b>	<b>38</b>
<b>8 oz. FILET MIGNON</b>	<b>44</b>
<b>12 oz. FILET MIGNON</b>	<b>54</b>
<b>14 oz. NEW YORK STRIP</b>	<b>44</b>
<b>18 oz. COWBOY RIBEYE</b>	<b>48</b>

**ADD ONS:** GRILLED SHRIMP 15, LOBSTER TAIL 30 OR OSCAR STYLE 15

## Sides

<b>ROASTED MUSHROOMS</b>	<b>6</b>	<b>SWEET POTATO FRIES</b>	<b>8</b>
<b>GRILLED ASPARAGUS</b>	<b>7</b>	<b>LOADED BAKED POTATO</b>	<b>8</b>
<b>SWEET MASHED</b>	<b>7</b>	<b>CRAB MAC &amp; CHEESE</b>	<b>15</b>
<b>CRISPY BRUSSELS SPROUTS</b>	<b>9</b>	<b>TRUFFLE FRIES</b>	<b>9</b>
		TRUFFLE OIL, PARMESAN, PARSLEY	

## The Shula 347 Story

HALL OF FAME COACH DON SHULA IS THE WINNINGEST COACH IN NATIONAL FOOTBALL LEAGUE HISTORY WITH **347** CAREER WINS, AND IS THE ONLY COACH TO ACHIEVE A PERFECT SEASON.

COACH SHULA BRINGS HIS "WINNING EDGE" APPROACH FROM FOOTBALL TO HIS RESTAURANTS FOR A LEGENDARY DINING EXPERIENCE. SHULA'S HAS 6 RESTAURANT CONCEPTS AND OVER 30 LOCATIONS NATIONWIDE.

**Shula's**  
**347 GRILL®**



# Signature Cocktails

## Autograph Series

<b>LA PALOMA</b> MAESTRO DOBEL, LIMONATA SAN PELLEGRINO, FRESH GRAPEFRUIT, LIME JUICE, HOMEMADE SIMPLE SYRUP	<b>15</b>
<b>HAVANA LIBRE</b> BACARDÍ 8, ST-GERMAIN, FRESH LIME JUICE, COLA	<b>14</b>
<b>SWEET TEA</b> HENNESSY, AGAVERO ORANGE AND HOMEMADE SOUR MIXED WITH UNSWEETENED TEA	<b>15</b>
<b>K C MANHATTAN</b> KNOB CREEK, COGNAC, MARTINI & ROSSI SWEET VERMOUTH FINISHED WITH A DASH OF PEYCHAUD'S BITTERS AND A FILTHY BLACK CHERRY	<b>15</b>
<b>J&amp;G 43</b> GENTLEMAN JACK, LICOR43 AND HOMEMADE SOUR MIXED WITH GINGER BEER AND A FILTHY BLACK CHERRY	<b>17</b>
<b>COCO-RITA</b> 1800 COCONUT TEQUILA, MUDDLED PINEAPPLE AND FRESH CITRUS JUICES	<b>15</b>
<b>DRAGON BERRY MOJITO</b> WITH DRAGON BERRY BACARDÍ AND FRESH MUDDLED STRAWBERRIES	<b>15</b>

## Bacardi Family Tree Cocktails

<b>SPECTACULAR MARTINI</b> GREY GOOSE, ST-GERMAIN AND Q GRAPEFRUIT	<b>15</b>
<b>BLACKBERRY MARGARITA</b> PATRÓN SILVER, AGAVE NECTAR, HOMEMADE SOUR MIX WITH FRESH BLACKBERRIES	<b>14</b>
<b>KEY WEST DAIQUIRI</b> HAVANA CLUB, ST-GERMAIN, Q GRAPEFRUIT AND CHERRY HEERING LIQUEUR	<b>13</b>

## Classics Series

<b>WOODFORD RESERVE OLD FASHIONED</b> WOODFORD RESERVE MUDDLED WITH BLACK CHERRIES AND ORANGE WITH A FILTHY BLACK CHERRY	<b>15</b>
<b>LYCHEE MARTINI</b> ABSOLUT APEACH VODKA, LYCHEE SYRUP AND WHITE CRANBERRY JUICE	<b>12</b>
<b>NEGRONI</b> BOMBAY SAPPHIRE, CAMPARI, MARTINI & ROSSI SWEET VERMOUTH	<b>12</b>
<b>CITRUS BUDDHA MARTINI</b> HANGAR 1 CITRON WITH ST-GERMAIN, MIXED WITH FRESH LEMON AND ORANGE JUICE	<b>12</b>
<b>RASPBERRY MARTINI</b> STOLI RAZBERI, CHAMBORD, HOMEMADE SOUR	<b>12</b>
<b>BIG APPLE MAKER'S MARTINI</b> MAKER'S MARK, MIDORI, AMARETTO, CRANBERRY, APPLE	<b>14</b>
<b>DIRTY MARTINI</b> BELVEDERE WITH FILTHY OLIVE JUICE AND STUFFED GORGONZOLA OLIVES	<b>15</b>

## Whiskey & Bourbon

ANGEL'S ENVY	17	GENTLEMAN JACK	14
BAKER'S	16	JACK DANIEL'S	17
BASIL HAYDEN'S 8 YEAR	15	<i>SINGLE BARREL</i>	
BLANTON'S ORIGINAL	18	KNOB CREEK	16
<i>SINGLE BARREL BOURBON WHISKEY</i>		MAKER'S 46	17
BOOKER'S	20	MAKER'S MARK	14
BUSHMILLS	12	SHULA'S KNOB CREEK	18
BUFFALO TRACE	12	TIN CUP <i>COLORADO</i>	16
CANADIAN CLUB	12	WHISTLEPIG	16
CROWN ROYAL	12	WOODFORD RESERVE	17
FOUR ROSES	13		

## Scotch

BUCHANAN'S 12 YEAR	16	JOHNNIE WALKER	52
BUCHANAN'S 18 YEAR	27	<i>BLUE LABEL</i>	
CHIVAS REGAL 25 YEAR	56	JOHNNIE WALKER	18
DEWAR'S 12 YEAR	14	<i>DOUBLE BLACK</i>	
DEWAR'S 18 YEAR	24	MONKEY SHOULDER	17
DEWAR'S SIGNATURE	48	OLD PARR	17
		PINCH 15 YEAR	18

## Single Malts

### HIGHLANDS

*SWEET & SPICY*

THE BALVENIE 12 YEAR	18
THE DALMORE 12 YEAR	16
THE DALMORE 15 YEAR	22
THE DALMORE	60
<i>KING ALEXANDER III</i>	
DALWHINNIE 15 YEAR	18
GLENMORANGIE 18 YEAR	28
GLENMORANGIE	19
<i>LASANTA 12 YEAR</i>	
GLENMORANGIE	19
<i>NECTAR D'ORO</i>	
GLENMORANGIE	19
<i>QUINTA RUBAN</i>	
OBAN 14 YEAR	18
<i>SINGLE MALT</i>	

### ISLAY

*PEATED & SMOKY*

JURA 16 YEAR	18
LAGAVULIN 12 YEAR	21
LAPHROAIG 10 YEAR	18
<i>CASK STRENGTH SCOTCH</i>	

### LOWLANDS

*SOFT & LIGHT*

AUCHENTOSHAN	17
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### SPEYSIDE

*ELEGANT, COMPLEX & FLORAL*

GLENFIDDICH 12 YEAR	18
GLENFIDDICH 15 YEAR	22
GLENFIDDICH 18 YEAR	26
THE GLENLIVET 12 YEAR	16
THE MACALLAN 12 YEAR	18
THE MACALLAN 15 YEAR	28
THE MACALLAN 18 YEAR	52

SERVED ON THE ROCK WITH OUR  
HAND-CRAFTED "ACQUA PANNA BIG ROCK"  
NATURAL SPRING WATER FROM TUSCANY

## Premium Beer Selections

CORONA	SAMUEL ADAMS	AMSTEL LIGHT
GUINNESS	YUENGLING	FAT TIRE
HEINEKEN	LOCAL/SEASONAL	MILLER LITE

## Bottled Water

ACQUA PANNA 6 • SAN PELLEGRINO 6

# Wines by the Glass

## Sparkling

	6 oz	9 oz
MIONETTO, PROSECCO BRUT, TREVISO, ITALY	10	
CHANDON ROSÉ, CALIFORNIA	18	
MOËT & CHANDON IMPERIAL, CHAMPAGNE	24	

## White

	6 oz	9 oz
CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY	10	15
CHÂTEAU LA SAUVAGEONNE, VOLCANIC ROSÉ, FRANCE	14	21
BANFI SAN ANGELO, PINOT GRIGIO, MONTALCINO-SOUTHERN TUSCANY	14	21
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	13	19.5
CONUNDRUM, WHITE BLEND, CALIFORNIA	12	18
LA CREMA, CHARDONNAY, MONTEREY	12	18
NAPA CELLARS, CHARDONNAY, NAPA	13	19.5
NEWTON SKYSIDE, CHARDONNAY, NAPA	14	21
STAG'S LEAP WINE CELLARS, "HANDS OF TIME", CHARDONNAY, NAPA VALLEY	15	22

*Shula's is Proud To Present  
Wines Made by the Family that Started Caymus*

*Jenny & Charlie Wagner Jr -  
5<sup>th</sup> Generation Winemakers*

DAUGHTER & SON OF CHUCK WAGNER,  
OWNER AND WINEMAKER OF CAYMUS VINEYARDS

<b>EMMOLO, SAUVIGNON BLANC, NAPA VALLEY</b>	<b>14</b>	<b>21</b>
<b>CONUNDRUM, RED BLEND, CALIFORNIA</b>	<b>12</b>	<b>18</b>

## Red

	6 oz	9 oz
ERATH, PINOT NOIR, RESPLENDENT, OREGON	15	22
LA CREMA, PINOT NOIR, SONOMA COAST	16	24
MEIOMI BELLE GLOS, PINOT NOIR, MONTEREY-SANTA BARBARA-SONOMA	17	25.5
BODEGA NORTON RESERVA, MALBEC, ARGENTINA	14	21
RODNEY STRONG SELECT, MERLOT, SONOMA	10	15
CONCHA Y TORO, CARMENERE, "SERIE RIBERAS", CENTRAL VALLEY, CHILE	12	18
CHARLES & CHARLES, RED BLEND, WASHINGTON	10	15
THE FEDERALIST BOURBON BARREL-AGED, ZINFANDEL, MENDOCINO COUNTY	14	21
NAPA CELLARS, CABERNET SAUVIGNON, NAPA	13	19.5
JUSTIN, CABERNET SAUVIGNON, PASO ROBLES	16	24
FRANCISCAN, CABERNET SAUVIGNON, NAPA	17	25.5
WILLIAM HILL ESTATE WINERY, CABERNET SAUVIGNON, CENTRAL COAST	26	32.5