

# Shula's®

AMERICA'S  
STEAK HOUSE  
THE ORIGINAL • MIAMI LAKES

## Appetizers

<b>LOBSTER BISQUE</b> TRADITIONAL BISQUE WITH LOBSTER MEAT, SOUR CREAM AND SHERRY	12
<b>FRENCH ONION SOUP</b> CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH GRUYERE, PROVOLONE AND PARMESAN CHEESE	9
<b>BLACKENED SEA SCALLOPS</b> SERVED ON PINEAPPLE-MANGO SALSA WITH AGAVE NECTAR	16
<b>SHRIMP COCKTAIL</b> LARGE GULF SHRIMP WITH SPICY COCKTAIL SAUCE, REMOULADE AND LEMON	15
<b>BBQ SHRIMP</b> STUFFED WITH BASIL, WRAPPED IN APPLEWOOD BACON WITH TANGY BBQ SAUCE	17
<b>BLACKENED TENDERLOIN TIPS</b> SEARED WITH CAJUN SPICES, SERVED WITH BÉARNAISE AND BBQ SAUCE	18
<b>SEARED AHI TUNA</b> SEARED RARE WITH SWEET AND SOUR ASIAN SAUCE, PICKLED GINGER AND WASABI CREAM	MKT
<b>SHELLFISH TRIO</b> 1/2 LOBSTER TAIL, GULF SHRIMP, JUMBO LUMP CRAB AND A TRIO OF SAUCES	27
<b>JUMBO LUMP CRAB CAKE</b> PAN-SEARED, REMOULADE SAUCE AND LEMON	MKT
<b>CALAMARI "FRIES"</b> LIGHTLY BREADED, FLASH FRIED, SERVED WITH TOMATO COULIS AND MUSTARD AIOLI	12
<b>STONE CRABS (SEASONAL)</b> SERVED BY THE PIECE WITH MUSTARD SAUCE AND LEMON	MKT

## Salads

<b>SHULA'S HOUSE SALAD</b> ROMAINE, BABY GREENS, SEASONAL VEGETABLES AND CHOICE OF DRESSING	9
<b>CAESAR SALAD</b> ROMAINE HEARTS, SOURDOUGH CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING	9
<b>TOMATO &amp; FRESH MOZZARELLA CHOP</b> TOMATOES, FRESH MOZZARELLA, BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE	9
<b>THE WEDGE</b> ICEBERG, RIPE TOMATOES, APPLEWOOD BACON, RED & GREEN ONIONS WITH BLUE CHEESE DRESSING	9

## Entrées

<b>DAILY MARKET FISH</b> PREPARED: PAN-SEARED, GRILLED OR BLACKENED CHOICE OF: SWEET AND SOUR ASIAN SAUCE, BEURRE BLANC, PINEAPPLE-MANGO SALSA OR RED PEPPER CHIMICHURRI	MKT
<b>PAN-SEARED SEA SCALLOPS</b> ROASTED CORN, BACON, ASPARAGUS AND TRUFFLE OIL	35
<b>JUMBO LUMP CRAB CAKES</b> PAN-SEARED, REMOULADE AND LEMON	MKT
<b>TWIN LOBSTER TAILS</b> DRAWN BUTTER AND LEMON	60
<b>STONE CRABS (SEASONAL)</b> MUSTARD SAUCE AND LEMON	MKT
<b>SURF &amp; TURF</b> BÉARNAISE, DRAWN BUTTER AND LEMON	69
<b>FRENCH CUT CHICKEN BREAST</b> ROASTED GARLIC AND PEPPERCORN SAUCE	29
<b>LAMB PORTERHOUSE</b> RED WINE-MINT DEMI	39
<b>16/24 oz. PRIME RIB</b> — FRIDAYS & SATURDAYS ONLY YORKSHIRE PUDDING AND AU JUS	41/46
<b>STEAK MARY ANNE</b> FILET MIGNON MEDALLIONS WITH COGNAC-PEPPERCORN SAUCE	47
<b>MIXED GRILL</b> FILET MIGNON MEDALLIONS WITH TWO OF THE FOLLOWING: CRAB CAKE, MARKET FISH, BBQ SHRIMP OR SEARED SCALLOPS	45
<b>FILET MIGNON TRIO</b> BLUE CHEESE CRUST, OSCAR STYLE, PEPPERCORN CRUST	45

### The Shula Cut®

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

**STILL UNDEFEATED!**

<b>6 oz. FILET MIGNON</b>	<b>40</b>
<b>8 oz. FILET MIGNON</b>	<b>46</b>
<b>12 oz. FILET MIGNON</b>	<b>52</b>
<b>16 oz. NEW YORK STRIP</b>	<b>47</b>
<b>20 oz. KANSAS CITY STRIP</b>	<b>48</b>
<b>14 oz. RIBEYE</b>	<b>43</b>
<b>22 oz. COWBOY RIBEYE</b>	<b>52</b>
<b>24 oz. PORTERHOUSE</b>	<b>50</b>
<b>48 oz. PORTERHOUSE</b>	<b>96</b>

#### SIGNATURE SAUCES 2

RED WINE-HERB DEMI PEPPERCORN SAUCE  
BÉARNAISE SAUCE RED PEPPER CHIMICHURRI

#### CLASSIC TOPPINGS

BLUE CHEESE CRUST 5 | OSCAR STYLE 14 | PEPPERCORN CRUST 4

**MAKE ANY STEAK A SURF AND TURF 29**  
ADD LOBSTER TAIL

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

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