

AUTHENTIC & HANDCRAFTED

Don Shula's

AMERICAN KITCHEN

BRUNCH

STARTERS

CHURROS warm chocolate sauce, spiced sugar	7
CORNBREAD whipped butter, honey, sea salt	7
SHRIMP COCKTAIL cocktail sauce, lemon	16
CRISPY CALAMARI Thai chili sauce, sesame seed, peanut, scallion, cilantro	15
SPINACH & ARTICHOKE DIP roasted tomato salsa, sour cream, tortilla chips	14
MEATBALLS AL FORNO creamy polenta, pomodoro, parmesan	11
CHICKEN LOLLIPOPS golden BBQ sauce, carrot, celery, blue cheese	13
BEER CHEESE SOUP cheddar, white American, parmesan, bacon, chive, fresh baked pretzel	5 cup / 9 bowl

SALADS Add: **Grilled Chicken** +5 / **Grilled BBQ Shrimp** +9 / **Sliced NY Strip** +15 / **Grilled Salmon** +12

THE MARKET mixed greens, radish, cucumber, carrot, cherry tomato, chopped egg, crouton, parmesan, white balsamic dressing	7/12
CAESAR chopped romaine, toasted garlic breadcrumbs, parmesan, caesar dressing	7/12
CALIFORNIA COBB egg, white cheddar, bacon, cucumber, avocado, crispy shallot, pickled onion, buttermilk-peppercorn dressing	14
ASIAN GRILLED SHRIMP SALAD kale, Napa cabbage, shredded carrot, cucumber, radish, red bell pepper, mint, basil, cilantro, scallion, roasted peanut, bean thread noodles, soy-ginger dressing	21

SANDWICHES

With choice of mixed green salad, French fries, fingerling potato hash or fresh fruit

DSAK BRUNCH BURGER 4 oz angus beef patty, American cheese, Texas toast with garlic butter, tomato jam, sunny side egg, candied bacon, hollandaise sauce – single or double	16/19
SAUSAGE, EGG & CHEESE “French Toast” Norcia bakery bun, two sausage patties, peppers & onions, maple syrup, over easy egg, American cheese	15
BUTTERMILK CRISPY CHICKEN chipotle aioli, sliced tomato, cole slaw, garlic butter	16
CHILLED SHRIMP & LOBSTER CLUB wasabi-avocado, sliced tomato, shaved lettuce, crumbled bacon, thick cut toast (served open faced)	21

ENTRÉES

AMERICAN KITCHEN BREAKFAST 2 eggs any style, choice of bacon or sausage, Texas toast, fingerling potato hash	18
STEAK & EGGS 5oz or 10oz grilled Long Island strip, 2 eggs any style, truffle fries, bearnaise aioli, choice of toast	26/35
DSAK BENEDICT crispy cornbread, smoked ham, poached eggs, chives, fingerling potato hash, hollandaise	16
VEGETABLE QUICHE pastry crust, roasted mushrooms, asparagus, spinach, chevre	14
SHRIMP & GRITS sautéed shrimp, creamy polenta, stewed peppers & onions	22
SEASONAL FRENCH TOAST lemon curd, macerated seasonal fruit, vanilla diplomat crème, malted white chocolate crumble	15
CARAMEL CUSTARD BREAD PUDDING currants, warm whiskey glaze	12
BANANA BREAD WAFFLE candied walnuts, bananas foster toffee sauce, Taggart’s salted caramel ice cream, (we know it’s dessert, but it’s brunch)	9

SIDES

Bacon	6
Sausage	6
Parmesan Polenta	7
French Fries	7
Truffle Fries	9
Fingerling Potato Hash	7
Fresh Seasonal Fruit	5
Toast & Seasonal Jam	3

choice of sourdough, multigrain, Texas toast

KIDS age 10 and under

FUTURE HALL OF FAMER PLATE scrambled eggs, bacon or sausage, choice of fruit, fingerling potato hash, or toast	8
FRENCH TOAST coated in cinnamon sugar with whipped butter and maple syrup	8
KIDS CHEESEBURGER American cheese, Shula’s sauce	8
KIDS CHICKEN TENDERS bbq sauce	8
MAC & CHEESE campanelle pasta, four cheese blend	8

