



## Starters

<b>Lobster Bisque</b>	<b>12</b>	<b>BBQ Shrimp</b>	<b>16</b>	<b>Crab Cake</b>	<b>17</b>
<b>French Onion Soup</b>	<b>9</b>	<b>Blackened Tenderloin Tips</b>	<b>16</b>	<b>Calamari "Fries"</b>	<b>12</b>
<b>Soup of the Day</b>	<b>8</b>	<b>Mixed Green Salad</b>	<b>6</b>	<b>The Wedge</b>	<b>8</b>

## Lunch Salads

<b>Cobb Salad</b>	<b>17</b>	<b>Tomato &amp; Fresh Mozzarella Chop Salad</b>	<b>13</b>
<i>Grilled chicken, avocado, bacon, blue cheese, tomatoes, egg, red onion, carrots, and cucumbers on crisp greens</i>		<i>Baby lettuce topped with chopped fresh mozzarella cheese, tomato, and red onions tossed with fresh basil and balsamic vinaigrette</i>	
<b>Shrimp and Scallop Salad</b>	<b>17</b>	<b>Black &amp; Blue Salad</b>	<b>20</b>
<i>On a bed of Boston lettuce with Roma tomato, artichoke hearts and snow peas tossed with a warm bacon vinaigrette</i>		<i>Blackened tenderloin tips, gorgonzola cheese, tomatoes, and crispy onions on mixed greens served with our house made blue cheese dressing</i>	
<b>Caesar Salad</b>	<b>10</b>	<b>Crispy Tempura Shrimp Salad</b>	<b>18</b>
<i>Traditional salad served with garlic croutons and parmesan cheese</i>		<i>Three large shrimp fried crisp on a bed of Napa cabbage and mixed greens with pickled ginger, julienne carrots, red onions, and peppers served with a ginger-sesame dressing</i>	
<b>Add : Grilled Shrimp 10</b>			
<b>Grilled Chicken 6</b>			
<b>Market Fresh Fish 8</b>			
<b>Blackened Tenderloin Tips 11</b>			

## Knife & Fork Sandwiches

<b>Coach's Big Burger</b>	<b>16</b>	<b>Crab Cake Sandwich</b>	<b>19</b>
<i>8 oz. of ground black angus beef, apple wood smoked bacon, red onion and cheddar cheese, topped with a smoky barbeque sauce on a sesame seeded Kaiser roll</i>		<i>Jumbo lump crab cake served on a soft Kaiser roll with shredded lettuce, tomato, and red onion served with remoulade sauce and fresh lemon</i>	
<b>French Dip Sandwich</b>	<b>17</b>	<b>Grilled Chicken Sandwich</b>	<b>14</b>
<i>Shaved roast prime rib of beef on a soft roll with au jus for dipping</i>		<i>Marinated breast with jack cheese, baby greens, tomato, and red onion served on sesame seeded Kaiser roll</i>	
<b>Market Fresh Fish Sandwich</b>	<b>MKT</b>	<b>Angus Burger</b>	<b>12</b>
<i>Fillet served on a sesame seeded Kaiser roll with shredded lettuce, tomato, and red onion served with dill pickle tartar sauce and fresh lemon</i>		<i>8 oz of ground black angus beef with your choice of cheddar, Swiss, jack, or American cheese on a Kaiser roll with lettuce tomato, and red onion</i>	
<b>Served with choice of Steak Fries    Cole Slaw    Side Salad    or Fruit</b>			

## Lunch Entrees

<b>Gemelli Pasta</b>	<b>21</b>	<b>Pan Seared Chicken</b>	<b>19</b>
<i>Boursin cream, dried tomatoes, olives, mixed mushrooms, and artichokes tossed with Italian pasta and topped with a grilled chicken breast</i>		<i>Thinly pounded breast with a tomato and mozzarella chop salad, finished with balsamic glaze and parmesan cheese</i>	
<b>Filet Oscar</b>	<b>35</b>	<b>Lobster Ravioli</b>	<b>24</b>
<i>Petite filet mignon with lump crabmeat, asparagus, and house made hollandaise garnished with red peppers served with your choice of potato</i>		<i>Tender lobster meat and sherry cream filled pasta in a lobster pan sauce served with braised garlic spinach</i>	
<b>Asian Salmon</b>	<b>22</b>	<b>Jumbo Lump Crab Cake</b>	<b>23</b>
<i>Pan seared crisp on an Asian slaw with pickled ginger, wasabi cream, and teriyaki drizzle served with your choice of potato</i>		<i>Pan seared served with seasonal vegetables and your choice of potato</i>	
<b>Market Fresh Fish of the Day</b>	<b>MKT</b>	<b>Blackened Snapper</b>	<b>23</b>
<i>Served with Beurre blanc sauce, fresh lemon, seasonal vegetables, and your choice of potato</i>		<i>Red snapper filet topped with Cajun crawfish sauce served with mashed potatoes and seasonal vegetables.</i>	

## The SHULA CUT®

the best beef money can buy

<b>22 oz Cowboy Steak</b>	<b>8 oz Filet Mignon</b>	<b>20 oz Kansas City Steak</b>
<b>Steak Mary Anne</b>	<b>12 oz Filet Mignon</b>	<b>16 oz New York Strip</b>
<b>24 oz Porterhouse Steak</b>		<b>48 oz Porterhouse Steak</b>

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

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

**An 18% automatic gratuity will be added to all parties of five or more.**