

# Starters

**Lobster Deviled Eggs 15**

Shaved Truffle, Crème Fraiche, Chives, Lemon

**Crispy Calamari 15**

Mustard Aioli, Tomato Coulis

**Seared Scallops 17 \***

Pomme Puree, Truffle Pan Sauce, Gaufrette

**Maryland Style Crab Cake 21**

Jumbo Lump Crab, Remoulade Sauce, Avocado Mousse

**Jumbo Shrimp Cocktail 19 \***

Cocktail Sauce, Lemon

**Tuna Tartare 19 \***

Soy, Radish, Avocado, Ginger, Chili, Wontons

**Blackened Tender Tips 19 \***

Béarnaise Aioli, Pickled Shallots

**Wagyu Short Rib Slider 16**

Philly Cheesesteak Sauce, Crispy Shallots

**New Orleans BBQ Shrimp 18**

Lemon, Olive Oil, Garlic Crostini

**Wagyu Beef Meatball 17**

Parmesan, Whipped Ricotta, Basil Persillade

# Soups & Salads

**Salad Add Ons:** Chicken +5 / Shrimp +9 / Steak Tips +12 \* / Crab +14

**Lobster Bisque 14**

Chilled Lobster, Croutons, Cream, Fennel

**French Onion Soup 12**

Caramelized Onions, Brandy, Croutons, Provolone, Gruyere

**Soup Du Jour 10**

Chef's Daily Selection

**Caesar Salad 12**

Focaccia Croutons, Shaved Parmesan, Lemon

**House Salad 9**

Tomato, Carrot, Cucumber, Green Goddess

**Beet Salad 13**

Citrus Goat Cheese, Arugula, Maple Almonds, Cider Vinaigrette

**Kale Salad 15**

Almonds, Cranberries, Parmesan, Caramelized Honey Vinaigrette

**Wedge Salad 15**

Applewood Smoked Bacon, Blue Cheese, Tomato Jam

# Sandwiches

**Add:** Cheese +1 / Mushroom +2 / Thick Cut Bacon +2

*Sandwiches Served with Choice of Fries or Side Salad*

**Shula Burger 17 \***

Brisket and Short Rib Grind, Cheese Selection, Lettuce, Tomato, Onion, Pickle

**Beyond Burger 16**

Plant-based Patty, Lettuce, Tomato, Onion, Pickle

**Burger of the Month 19**

Our Mouthwatering, Monthly Burger Special

**French Dip 19**

Au Jus, Baguette, Horseradish Sauce, Shaved Prime Rib

**Crab Cake Sandwich 22**

Remoulade Sauce, Lettuce, Tomato, Onion

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\* All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

## From the Grill

### STEAKS\*

**6oz Filet 40**  
**8oz Filet 45**  
**10oz Filet 50**  
**14oz Ribeye 47**

#### SAUCES 4

Bordelaise / Béarnaise / Au Poivre /  
Horseradish Cream / Chimichurri

### DRY-AGED & PRIME\*

**16oz Prime NY Strip 53**  
**22oz Dry-Aged Bone In Ribeye 72**  
**24oz Porterhouse 75**

#### ACCOMPANIMENTS

Lobster +38 / Oscar +15 / Shrimp +14

#### BUTTERS 4

Black Truffle / Red Wine Blue Cheese

### FOR THE TABLE

**Cowboy Steak 72 \***  
8 or 10 Slices

**Porterhouse 75 \***  
6 or 8 Slices

## Entrées

### Half Chicken 28

Pomme Puree, Spinach, Sherry Chicken Jus

### Wagyu Braised Short Rib 36

Creamy Grits, Brussels Sprouts, BBQ Jus

### Twin Maryland Crab Cakes 39

Jumbo Lump Crab, Remoulade Sauce, Lemon

### Surf & Turf 79 \*

6oz Filet, Lobster Tail, Béarnaise,  
Drawn Butter, Lemon

### Seared Scallops 42 \*

Saffron, Fennel Creamed Corn, Lemon Gremolata

### Norwegian Salmon 32 \*

Grilled, Blackened, or Pan Seared  
Lemon Caper Gremolata or Béarnaise

### Fish of the Day MKT \*

Chef's Seasonal Selection

## Sides

### VEGETABLES 10

#### Grilled Asparagus

Béarnaise Vinaigrette

#### Brussels Sprouts

Bacon, Lemon

#### Spinach

Sautéed

#### Garlicky Kale

Almonds, Parmesan

#### Broccoli

Cobbled or Steamed

#### Warm Beets

Goat Cheese, Sherry Gastrique

#### Creamed Corn

Black Truffle

#### Sautéed Wild Mushrooms

Lemon Thyme, Shallots & Garlic

### POTATOES & MORE 8

#### Pomme Puree

#### Baked Potato

Fully Loaded

#### Hash Browns

Caramelized Onion And Thyme

#### Steak French Fries

Malt Aioli

#### Stone Ground Grits

Sea Salt Caramel

### SIGNATURE MAC & CHEESE

#### Original 10

Aged Cheddar, Gouda Cheese, Parmesan, Mornay

**Add:** Truffle +5 / Lobster +10 / Crab +8