

## Starters

### **Tuna Tartare 19 \***

Soy, Radish, Avocado, Ginger, Chili Wontons

### **Jumbo Shrimp Cocktail 19 \***

Cocktail Sauce, Lemon

### **Lobster Bisque 14**

Chilled Lobster, Croutons, Cream, Chives

### **French Onion Soup 12**

Caramelized Onions, Brandy, Croutons, Provolone, Gruyere

### **Soup Du Jour 10**

Chef's Daily Selection

### **New Orleans BBQ Shrimp 18**

Cajun Lemon Sauce, Garlic Crostini

### **Crispy Calamari 15**

Mustard Aioli, Tomato Coulis

### **Blackened Tender Tips 19 \***

Béarnaise Aioli, Pickled Shallots

### **Wedge Salad 15**

Applewood Smoked Bacon, Blue Cheese, Tomato Jam

## Salads

### **Add:**

Chicken +5 / Shrimp +9 /  
Steak Tips +12\* / Crab +14

### **Black & Blue Salad 22 \***

Blackened Tender Tips, Gorgonzola Cheese, Tomato, Crispy Onions, Mixed Greens, House-Made Blue Cheese Dressing

### **Caesar Salad 12**

Focaccia Croutons, Shaved Parmesan, Lemon, Caesar Dressing

### **Crab Cobb Salad 24**

Avocado, Tomato, Boiled Egg, Bacon, Chiffonade Greens, Blue Cheese, Green Goddess

### **Grilled Shrimp Greek 22**

Cucumber, Heirloom Tomatoes, Olives, Greens, Red Onion, Feta, Lemon Oregano Vinaigrette

## Sandwiches

### **Add:**

Cheese +1 / Mushroom +2 / Thick Cut Bacon +2  
*Served with Choice of Fries or House Salad*

### **Shula Burger 17 \***

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

### **Pickle Brined Crispy Chicken 17**

Pimento Cheese, Shredded Napa, BBQ Gastrique

### **Beyond Burger 16**

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

### **French Dip 19**

Au Jus, Baguette, Horseradish Sauce, Shaved Prime Rib

### **BLT Sandwich 15**

Thick Cut Bacon, Herb Mayo, Arugula, Sliced Tomato

### **Crab Cake Sandwich 22**

Remoulade Sauce, Lettuce, Tomato, Onion

### **Burger of the Month 19**

Our Mouthwatering, Monthly Burger Special

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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

## Healthy Bowls

### Tuna Poke Bowl 22 \*

Ginger Quinoa, Avocado, Cucumber, Scallions,  
Pickled Watermelon, Greens, Kimchi Vinaigrette

### Houston Bowl 19

Mixed Greens, Watermelon, Feta Cheese,  
Dry Rubbed BBQ Chicken, Avocado,  
Chipotle Vinaigrette

### Vegan Bowl 17

Chickpeas, Quinoa, Cucumber, Avocado,  
Greens, Beets, Lemon Tofu Dressing

## Entrées

### Half Chicken 28

Pomme Puree, Spinach, Sherry Chicken Jus

### Pan Seared Salmon 24 \*

Napa Slaw, Pickled Ginger, Wasabi Cream,  
Teriyaki, Choice of Potato

### Blackened Snapper 28 \*

Topped with Cajun Crawfish,  
Pomme Puree, Seasonal Vegetables

### Seared Scallops 27 \*

Saffron, Fennel Creamed Corn,  
Lemon Gremolata

### Pan Seared Chicken 20

Diced Fresh Mozzarella, Marinated Tomatoes,  
Parmesan, Balsamic Glaze

### Fish of the Day MKT \*

Chef's Seasonal Selection

## Sides

### Grilled Asparagus 8

Béarnaise Vinaigrette

### Sautéed Wild Mushrooms 8

Lemon Thyme, Shallots, Garlic

### Spinach 6

Sautéed

### Steak Fries 6

Malt Aioli

### Creamed Corn 8

Black Truffle

### Side Salad 6

Tomato, Carrot, Cucumber

### Seasonal Vegetables 6

Steamed, Garlic, Butter

### Pomme Puree 6

### Cole Slaw 6