



**lunch**

**appetizers and soups**

<b>lobster bisque</b> hearty cream soup with fresh lobster meat	10
<b>colossal shrimp cocktail</b> four gulf shrimp served with lemon	14
<b>potato skins</b> with cheddar cheese, bacon bits and scallions	9
<b>bbq shrimp</b> colossal shrimp with fresh basil, wrapped with applewood smoked bacon, basted with a tangy bbq sauce	16
<b>crab &amp; spinach artichoke dip</b> creamed spinach with lump crabmeat	11

**sandwiches**

<b>*premium black angus beef® dip</b> shaved prime rib, served with au jus	16
<b>blackened chicken sandwich</b> seared on an iron skillet	13
<b>*premium black angus beef® ribeye steak sandwich</b> topped with fried onions and served open-faced	16
<b>club sandwich</b> smoked turkey, black forest ham, apple wood smoked bacon and sharp cheddar cheese	12
<b>*premium black angus beef® hamburger</b> a half-pound of ground premium black angus beef® cooked to perfection, served with your choice of cheddar or provolone cheese, sautéed onions, mushrooms, jalapeños and bacon	15

**entrée**

<b>*grilled norwegian salmon</b> fresh cold water salmon, served with beurre blanc and hash brown	20
<b>bbq basil shrimp</b> colossal shrimp stuffed with fresh basil and wrapped with apple wood smoked bacon, with tangy bbq sauce, served with warm cucumber salad	20
<b>*london broil</b> premium black angus beef® topped with bordelaise sherry mushroom sauce	18
<b>primavera pasta</b> roasted seasonal vegetables sautéed in a spicy tomato sauce tossed with penne pasta	11
with grilled chicken	16
*with grilled salmon	17

**salads**

<b>beefsteak tomato and gorgonzola</b> topped in our shula's vinaigrette	11
<b>traditional caesar</b> <i>large caesar salad with choice of:</i>	9
*grilled ribeye	20
*seared salmon	17
blackened chicken breast	14
<b>seafood cobb</b> jumbo shrimp, lump crab, maine lobster meat tossed in our shula's vinaigrette	19

<b>crab cake sandwich</b> pan seared lump crab cake	20
<b>smoked turkey ciabatta</b> fresh sliced smoked turkey	12
<b>bbq beef sandwich</b> slow cooked beef short ribs tossed in shula's bbq sauce	13
<b>*char-broiled mahi mahi</b> 6 oz mahi mahi, served on a toasted kaiser roll with herb mayonnaise	17

\*Don Shula's award winning custom center cuts

<b>8 oz. filet mignon</b>	<b>38</b>
<b>12 oz. filet mignon</b>	<b>48</b>
<b>12 oz. new york sirloin</b>	<b>35</b>
<b>16 oz. new york sirloin</b>	<b>40</b>
<b>20 oz. kansas city bone-in strip steak</b>	<b>42</b>
<b>22 oz. cowboy steak</b>	<b>44</b>
<b>24 oz. porterhouse steak</b>	<b>47</b>
<b>48 oz. porterhouse steak</b>	<b>90</b>
<b>22 oz. lamb loin chops</b>	<b>34</b>

**sides**

<b>creamed spinach</b>	9
<b>hash brown potato</b>	7
<b>sautéed spinach</b>	9
<b>grilled onions</b>	7
<b>crab mac &amp; cheese</b>	12
<b>broccoli with hollandaise</b>	7
<b>asparagus with hollandaise</b>	9
<b>double baked potato</b>	9

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

