



Shula's Steak House offers an experience of unrivalled atmosphere, opportunity and quality

Fostered by Hall of Famer, Coach Don Shula, in the image of the legendary 1972 "perfect season" of the Miami Dolphins, Shula's Steak House strives to recreate the "perfect season" atmosphere for each guest.

From social events to business functions of five to fifty people, Shula's private dining is accommodating for any occasion. We offer the finest environment for any private event, combined with quality menu selections and professional service exclusively dedicated to your event.

We will design a customized group menu that personalizes your dining event with an extensive selection that includes signature appetizers and salads, Certified Premium Black Angus® steaks with Shula's custom cuts and aging, generous portions, and the finest desserts.

"We own, breed and serve the world's finest beef. The SHULA CUT is better than Prime; less than 1% of all beef meets The SHULA CUT standards." -Dave Shula

With Shula's Steak House conveniently located inside the Shula's Golf Club in Miami Lakes, your guests will have direct access to the Palmetto and the surrounding Miami area.

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◆◆ A la Carte Appetizers ◆◆

Cocktail Crudités

Domestic and Imported Cheese Tray ◆ \$105/\$210

Chef's choice of cheeses, crackers and fruits

Vegetable Crudités ◆ \$40/\$80

Chef's choice of assorted raw vegetables and Shula's sauces

Shell Fish Specialties

Stone Crab Claws ◆ Market Price

Fresh Stone Crab claws with Shula's mustard sauce –
seasonal

Lobster Cocktail ◆ \$16.95

Lobster cocktail served with Shula's mustard sauce

Shrimp Selections

BBQ Basil Shrimp ◆ \$4.25

Shula's signature appetizer of basil stuffed shrimp wrapped
with applewood-smoked bacon and drizzled with Shula's
BBQ Sauce

Shrimp Cocktail ◆ \$3.99

Shrimp served with cocktail sauce

Oyster Selections

Blue Point Oysters ◆ \$2.85

Fresh chilled Blue Point Oysters on the half shell

Steak Selection

Blackened Tenderloin Tips ◆ \$4.25

Spicy steak bites served with Shula's sauce

A la Carté Appetizers • Each selection sold per piece • 20% Service charge and taxes applicable

◆◆ Coaches Menu ◆◆

Please make a choice from the following selections:

Salads

Beefsteak Tomato Salad
sliced beefsteak tomatoes over a bed of
romaine and iceberg lettuce with red onions and gorgonzola cheese
or
Caesar Salad
tossed in traditional dressing
with garlic croutons and shredded parmesan

Entrees

Surf 'n Turf
8 oz Filet Mignon and half of a 1 ½ lb Maine Lobster

24 oz Porterhouse
featuring a Filet Mignon and New York Strip

The SHULA CUT® STEAKS

The SHULA CUT®
The Best Beef Money Can Buy
Our custom center cuts of *Premium Black Angus* accompanied
with our aging process make up our award winning SHULA CUTS®.

Fillet of Snapper
grilled, blackened or broiled

French Cut Chicken Breast
marinated with rosemary and garlic

Entrees are accompanied by family style side items

Desserts
New York Cheesecake
or
Seven Layer Chocolate Cake

Served with freshly brewed Starbucks® coffee, decaf and hot teas

\$85

Per Person, Exclusive of applicable Taxes and 20% Gratuity
Private room charge may apply

Menu items and prices subject to change without notice

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.

◆◆ Coaches Luncheon Menu ◆◆

Please make a choice from the following selections:

Salad

Caesar Salad

tossed in traditional dressing
with garlic croutons and shredded parmesan

The SHULA CUT® STEAKS

8 oz Filet Mignon

New York Strip

The SHULA CUT®

The Best Beef Money Can Buy

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

Other Entrees

Fillet of Salmon

French Cut Chicken Breast

Entrees are accompanied by family style side items

Desserts

Key Lime Pie

or

New York Cheesecake

Served with freshly brewed Starbucks® coffee, decaf and hot teas
Fresh Iced tea service and soft drinks

\$45

Per Person, Exclusive of applicable Taxes and 20% Gratuity
Private room charge may apply

Menu items and prices subject to change without notice

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.

Minimum of 60 people

◆◆ Fan Favorites Menu ◆◆

Please make a choice from the following selections:

Salad

Caesar Salad

tossed in traditional dressing
with garlic croutons and shredded parmesan

The SHULA CUT® STEAKS

12 oz Prime Rib

The SHULA CUT®

The Best Beef Money Can Buy

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

Other Entrees

Fillet of Salmon

French Cut Chicken Breast

Entrees are accompanied by family style side items

Desserts

Key Lime Pie

Served with freshly brewed Starbucks® coffee, decaf and hot teas

\$60

Per Person, Exclusive of applicable Taxes and 20% Gratuity
Private room charge may apply

Menu items and prices subject to change without notice

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◆◆ Players Menu ◆◆

Please make a choice from the following selections:

Salads

Beefsteak Tomato Salad
sliced beefsteak tomatoes over a bed of
romaine and iceberg lettuce with red onions and gorgonzola cheese
or
Caesar Salad
tossed in traditional dressing
with garlic croutons and shredded parmesan

The SHULA CUT® STEAKS

8 oz Filet Mignon
16 oz New York Strip
24 oz Porterhouse

The SHULA CUT®
The Best Beef Money Can Buy
Our custom center cuts of *Premium Black Angus* accompanied
with our aging process make up our award winning SHULA CUTS®.

Other Entrees

Fillet of Salmon

French Cut Chicken Breast

Entrees are accompanied with family style side items

Desserts

Key Lime Pie
or
New York Cheesecake

Served with freshly brewed Starbucks® coffee, decaf and hot teas

\$75

Per Person, Exclusive of applicable Taxes and 20% Gratuity
Private room charge may apply

Menu items and prices subject to change without notice

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◆◆ Prixe Fix Menu ◆◆

Please make a choice from the following selections:

Salads

Wedge Salad

or

Caesar Salad

tossed in traditional dressing
with garlic croutons and shredded parmesan

The SHULA CUT® STEAKS

12 oz New York Strip

The SHULA CUT®

The Best Beef Money Can Buy

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

Other Entrees

5 Grilled Shrimp

Entrees are accompanied with Steamed Asparagus & Mashed Potatoes.

No substitutions

Desserts

Key Lime Pie

or

New York Cheesecake

\$39.95

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◆◆ Special Menu ◆◆

Please make a choice from the following selections:

Appetizers

2 pieces of BBQ Basil Shrimp
or
2 pieces of Shrimp Cocktail

Salads

Beefsteak Tomato Salad
sliced beefsteak tomatoes over a bed of
romaine and iceberg lettuce with red onions and gorgonzola cheese
or
Caesar Salad
tossed in traditional dressing
with garlic croutons and shredded parmesan

The SHULA CUT® STEAKS

8 oz Filet Mignon
12 oz New York Strip

The SHULA CUT®
The Best Beef Money Can Buy
Our custom center cuts of *Premium Black Angus* accompanied
with our aging process make up our award winning SHULA CUTS®.

Other Entrees

Fillet of Salmon

French Cut Chicken Breast

Entrees are accompanied with Grilled Asparagus & Mashed Potatoes

Desserts

Key Lime Pie
or
New York Cheesecake

Served with freshly brewed Starbucks® coffee, decaf and hot teas

\$49

Per Person, Exclusive of applicable Taxes and 20% Gratuity
Private room charge may apply

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◆◆ Special Menu ◆◆

Please make a choice from the following selections:

Appetizers

2 pieces of BBQ Basil Shrimp

or

2 pieces of Shrimp Cocktail

Salads

Beefsteak Tomato Salad

sliced beefsteak tomatoes over a bed of
romaine and iceberg lettuce with red onions and gorgonzola cheese

or

Caesar Salad

tossed in traditional dressing
with garlic croutons and shredded parmesan

The SHULA CUT® STEAKS

12 oz Filet Mignon

16 oz New York Strip

The SHULA CUT®

The Best Beef Money Can Buy

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

Other Entrees

Fillet of Salmon

French Cut Chicken Breast

Entrees are accompanied with Grilled Asparagus & Mashed Potatoes

Desserts

Key Lime Pie

or

New York Cheesecake

Served with freshly brewed Starbucks® coffee, decaf and hot teas

\$59

Per Person, Exclusive of applicable Taxes and 20% Gratuity
Private room charge may apply

Menu items and prices subject to change without notice

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