

First Course

Herb Crusted Ravioli, Spinach and Artichoke Dip, Blue Cheese Chips Served Family Style

Second Course

Caesar Salad

Crisp Romaine, Parmesan, Rustic Croutons, and Shula's Caesar Dressing

Or

The Wedge

Crisp Iceberg Wedge, Blue Cheese, Bacon, Tomatoes, Red Onion, Blue Cheese Dressing

Host's Choice of One

Main Course

Shula's 347 Grille exclusively serves aged to perfection, *Premium Black Angus Beef*®, provided by Linz Heritage Angus.

6oz Filet Mignon or 14oz Ribeye

Smashed Potatoes, Seasonal Vegetable

Shula's Half Chicken

Grilled Joyce Farms Free-Range Organic Chicken, Chipotle Honey Glaze, Smashed Potatoes, Seasonal Vegetable

Maple Mustard Salmon

Maple Mustard Glaze, Smashed Potatoes, Seasonal Vegetable, Beurre Blanc

Mushroom Ravioli

Garlic, Spinach, Roasted Tomatoes, Beurre Blanc

Guest's Choice of One

Dessert Course

Dessert Trio

Chef's Selection of Desserts

\$89.00++

