



First Course

Blackened Tenderloin Tips, Blue Cheese Chips, New Orleans Shrimp

Served Family Style

Second Course

Arugula Salad

Red Wine Poached Pears, Gorgonzola, Candied Walnuts, Red Onions, Red Wine Vinaigrette
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.

8oz Filet Mignon or

14oz New York Strip or

18oz Cowboy

Smashed Potatoes, Seasonal Vegetable

Shula's Half Chicken

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

Jumbo Lump Crab Cakes

Served With Remoulade Sauce, 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

Warm Apple Bread Pudding

Topped with Vanilla Ice Cream

\$125.00++

