

ORLANDO, FL

SHULA'S

STEAK HOUSE



ESTD 1989

Group Menus

Undefeated menu options for groups of 12 or more

Shula's Steak House, Walt Disney World

Walt Disney World Swan and Dolphin Resort

1500 Epcot Resorts Boulevard Lake Buena Vista, Florida 32830

We are happy to discuss with you and attempt to accommodate any special dietary needs. 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.



Bob Griese's Menu

Salads

Shula's House Salad
Traditional Caesar Salad

Entrées

10 oz. Filet Mignon
24 oz. Porterhouse
Salmon Fillet
French Cut Chicken Breast

Side Items Served Family Style

Garlic Mashed Potatoes
Cobbled Broccoli Crowns with Gruyere Cheese Sauce

Desserts

Key Lime Pie
Chocolate Lava Cake

\$90

Per Person, Exclusive of Tax and Gratuity



Nick Buoniconti's Menu

Salads

Shula's House Salad
Traditional Caesar Salad

Entrées

10 oz. Filet Mignon
22 oz. Cowboy Ribeye
24 oz. Porterhouse
Salmon Fillet
French Cut Chicken Breast

Side Items Served Family Style

Garlic Mashed Potatoes
Cobbled Broccoli Crowns with Gruyere Cheese Sauce

Desserts

Key Lime Pie
Chocolate Lava Cake

\$100

Per Person, Exclusive of Tax and Gratuity



Larry Csonka's Menu

Appetizers

Colossal Shrimp Cocktail
Jumbo Lump Crab Cake

Salads

Shula's House Salad
Traditional Caesar Salad

Entrées

10 oz. Filet Mignon
16 oz. New York Strip
22 oz. Cowboy Ribeye
Salmon Fillet
French Cut Chicken Breast

Side Items Served Family Style

Garlic Mashed Potatoes
Cobbled Broccoli Crowns with Gruyere Cheese Sauce

Desserts

Key Lime Pie
Chocolate Lava Cake
Vanilla Cheesecake

\$115

Per Person, Exclusive of Tax and Gratuity



MVP Menu

Family Style Appetizers

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|---|-------------------|
| New Orleans Style Shrimp | \$4.75 per piece |
| Jumbo Lump Crab Cake | \$9.00 per piece |
| Shrimp Cocktail | \$4.50 per piece |
| Oysters on the Half Shell (min order of 50pcs required) | \$3.00 per piece |
| Togarashi Tuna Bites with Sesame Vinaigrette | \$4.75 per piece |
| Lobster Cocktail | \$17.00 per piece |
| Premium Black Angus Mini Steak Tartare | \$4.00 per piece |
| Chicken Puff with Dijon Cream | \$3.00 per piece |
| Portobello Puff (Vegetarian Option) | \$3.00 per piece |
| Beef Wellington with Mushroom Cream Sauce | \$4.25 per piece |
| Blackened Beef Skewers with Blue Cheese Sauce | \$11.75 per piece |

Cheese Platter \$225

Includes one platter of Chef's recommended cheese selection

(Served with Artisanal Breads)

Demi Cheese Platter \$150

(Served with Artisanal Breads)

Entrée Enhancements

24-28 oz. Australian Lobster Tail \$185*

Served with Drawn Butter and Fresh Lemons (Serves 6-10 Guests)

***Uniformed Chef Required @ \$125**



Undeclared Customizations

Logo Desserts

Provide your logo to customize your desserts

A customized chocolate medallion featuring your logo will be presented to each guest with their dessert order

Starting at \$3 per dessert + \$25 set-up fee

Custom Cake Orders

Cakes customized for your group and party size

Special Designs, your favorite fillings,
and logos offered for an additional \$75+/ hour

Starting at \$42

Specialty Petite Desserts

Choux, tarts, domes, or dessert shots \$72 / dozen

Your selection of gourmet seasonal desserts
from our award-winning pastry department served family style