

AUTHENTIC & HANDCRAFTED

# Don Shula's

AMERICAN KITCHEN

## STARTERS

<b>SHRIMP COCKTAIL</b> cocktail sauce, lemon	16
<b>CORNBREAD</b> whipped butter, honey, sea salt	7
<b>SPINACH &amp; ARTICHOKE DIP</b> roasted tomato salsa, sour cream, tortilla chips	14
<b>CRISPY CALAMARI</b> Thai chili sauce, sesame seed, peanut, scallion, cilantro	15
<b>GRILLED BBQ SHRIMP</b> cornbread crostini, coleslaw, scampi butter, diced tomato	16
<b>MEATBALLS AL FORNO</b> creamy polenta, pomodoro, parmesan	11
<b>CHICKEN LOLLIPOPS</b> golden BBQ sauce, carrot, celery, blue cheese	13
<b>BEER CHEESE SOUP</b> cheddar, white American, parmesan, bacon, chive, fresh baked pretzel	5 cup / 9 bowl

## SALADS Add: Grilled Chicken +5 / Grilled BBQ Shrimp +9 / Sliced NY Strip +15 / Grilled Salmon +12

<b>THE MARKET</b> mixed greens, radish, cucumber, carrot, cherry tomato, chopped egg, crouton, parmesan, white balsamic dressing	12
<b>CAESAR</b> chopped romaine, toasted garlic breadcrumbs, parmesan, caesar dressing	12
<b>CALIFORNIA COBB</b> egg, white cheddar, bacon, cucumber, avocado, crispy shallot, buttermilk-peppercorn dressing	14
<b>ROASTED CHICKEN &amp; KALE</b> shaved apple, roasted carrot, celery, black currant, sliced almond, farro, radish, blue cheese, apple cider vinaigrette	17
<b>ASIAN GRILLED SHRIMP SALAD</b> kale, napa cabbage, shredded carrot, cucumber, radish, red bell pepper, mint, basil, cilantro, scallion, roasted peanut, bean thread noodles, soy-ginger dressing	21

## CHEF'S DAILY FEATURES

SOUP • FRESH CATCH • ENTRÉE • DESSERT

We take pride in our scratch kitchen menu offerings including a daily homemade soup, a fresh seafood catch, an inspired featured entrée, and a decadent dessert. These Chef creations represent the very best of seasonal ingredients at their height of freshness.

## SANDWICHES

With choice of mixed green salad, caesar salad, waffle chips, french fries, sweet potato fries, tots, or coleslaw

<b>DSAK BURGER*</b> two 4oz steak burger patties, American cheese, caramelized onion, lettuce, tomato jam, dill pickle, Shula's sauce, Norcia Bakery bun	16
<b>FRENCH DIP</b> horseradish sauce, au jus, garlic bread	22
<b>CHILLED SHRIMP &amp; LOBSTER CLUB</b> wasabi-avocado, sliced tomato, shaved lettuce, crumbled bacon, thick cut toast (served open faced)	21
<b>BUTTERMILK CRISPY CHICKEN</b> chipotle aioli, sliced tomato, cole slaw, garlic butter	16

\*Can be substituted with an Impossible™ brand plant-based patty.

## ENTRÉES

<b>PAN SEARED ATLANTIC SALMON</b> mustard-cider glaze, apple slaw, sautéed kale & farro	27
<b>GERBER AMISH FARMS ROASTED HALF CHICKEN</b> lemon-thyme jus, fingerling potato hash	24
<b>WHITE CHEDDAR &amp; CORN ENCHILADAS</b> fire-roasted corn, tomato salsa, avocado salad, cilantro	22
<b>FETTUCCINE BOLOGNESE</b> San Marzano ragu, beef, pork, veal, basil, parmesan	21
<b>SMOKED BABY BACK RIBS</b> half-rack, sweet & tangy BBQ sauce, french fries, cole slaw	29
<b>48 HOUR SHORT RIB</b> creamy polenta, natural jus, roasted carrot, crispy shallot, parmesan gremolata	35
<b>STEAK FRITES</b> 10oz. long island strip, maître 'd butter, parmesan- truffle fries, bearnaise aioli	39
<b>FILET MIGNON</b> 7oz. center cut, steamed asparagus, red wine demi	49

### SIDES 7

- French Fries
- Coleslaw
- Parmesan Polenta
- Fingerling Potato Hash
- Tots

- Roasted Baby Carrots
- Creamed Spinach
- Sweet Potato Fries
- Side Salad
- Caesar or Market Salad

### PREMIUM SIDES 9

- Parmesan-Truffle Fries
- Corn Brûlée
- Steamed Asparagus
- Kale & Farro
- Mac & Cheese



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## COCKTAILS

### CRISP APPLE COSMO

tito's vodka, lairds applejack, cranapple, cointreau 12

### SEVEN RINGS

botanist gin, lemon, elderflower, mango, guava, orgeat 15

### SPARKLING TROPHY

botanist gin, lime, lemon, creme de violette, blackberries, basil 14

### PALOMA-HA

espolon blanco tequila, raspberry grapefruit jam, lime 14

### DAILY PALMER

tito's vodka, raspberry purée, mint lemonade, brewed tea 12

### GAMETIME SNACK

buttered woodford reserve, caramel, house bitters 15

### INVISIBLE DEFENSE

maestro dobel diamante, supasawa, cointreau, agave 15

### LATENIGHT GAME

coconut washed tito's vodka, blueberry coffee, noix de coco 12

### DO OR DAIQUIRI

diplomatico planas rum, passionfruit giffard, lime, st. germain 13

## SPARKLING / CHAMPAGNE glass / bottle

LA MARCA prosecco 13 / 52

PERRIER-JOUËT grand brut 117

## CHARDONNAY glass / bottle

SEA SUN BY CAMUS 9 / 34

CALERA 14 / 54

FROG'S LEAP 78

ROMBAUER 87

PATZ & HALL DUTTON RANCH 92

GRGICH HILLS 105

## SAUVIGNON BLANC glass / bottle

RODNEY STRONG "CHARLOTTE'S HOME" 12 / 43

EMMOLO 48

CAKEBREAD CELLARS 72

## OTHER WHITES & ROSÉ glass / bottle

CONUNDRUM white blend 9 / 34

JEAN-LUC COLOMBO CAPE BLEUE rosé 12 / 46

MIRAVAL rosé 55

AUGUST KESSLER R riesling 9 / 34

EROICA riesling 39

ANTINORI SANTA CRISTINA pinot grigio 10 / 36

MASO CANALI pinot grigio 39

KING ESTATE pinot gris 47

DARIOUSH viognier 69

## CABERNET glass / bottle

BONANZA BY CAMUS 9 / 34

JUSTIN VINEYARDS 14 / 59

BORNE OF FIRE 46

RODNEY STRONG 49

DAOU 52

SILVERADO 57

AUSTIN HOPE 68

FRANK FAMILY 119

CAYMUS 158

STAG'S LEAP "ARTEMIS" 162

SILVER OAK 175

PAUL HOBBS 220

## PINOT NOIR glass / bottle

LA CREMA 11 / 42

MIGRATION 18 / 69

MEIOMI 45

SIDURI 59

BELLE GLOS 68

## OTHER REDS glass / bottle

NORTHSTAR merlot 9 / 34

DUCKHORN merlot 74

ERNEST CATENA "PADRILLOS" malbec 9 / 34

KINGS OF PROHIBITION shiraz 10 / 36

ORIN SWIFT "MACHETE" viognier petite syrah 120

STAG'S LEAP "HANDS OF TIME" red blend 18 / 69

RIDGE "LYTTON SPRINGS" zinfandel 105



## BAR MENU

### SHRIMP COCKTAIL

cocktail sauce, lemon  
10

### SPINACH & ARTICHOKE CROQUETTES

parmesan  
9

### MEATBALL PARMESAN SLIDER

caramelized onions, pomodoro sauce, mozzarella  
9

### AMERICAN KITCHEN CONEYS

all beef franks, coney sauce  
10

### SEASONAL VEGETABLE CRUDITÉS

buttermilk peppercorn dip  
6

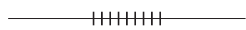
### BUTTERMILK CRISPY CHICKEN TENDERS

alabama white sauce  
8

### TOTS TRIO

served with ketchup, bbq & alabama white sauce  
8

HALL OF FAME VILLAGE  
CANTON, OHIO



The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



## DESSERT

### PEANUT BUTTER CREMEAUX

Nutter Butter® crust, chocolate fudge sauce, whipped cream, peanut tuille

*a nostalgic, delightful dessert for peanut butter lovers*

9

### WHITE CHOCOLATE & COCONUT PANNA COTTA

tropical fruits, chocolate pearls, passionfruit sauce  
*classic Italian favorite, creamy and luxurious*

10

### BANANA BREAD WAFFLE

salted caramel ice cream, candied walnuts, bananas foster toffee syrup

*beloved flavors reimaged as a decadent dessert*

9

### ROASTED STRAWBERRIES

pistachio crumble, vanilla ice cream, aged balsamic reduction

*oven-baked to perfection in a cast iron skillet*

10

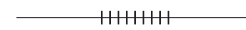
### ICE CREAM SUNDAE CART

vanilla or chocolate ice cream, daily toppings selection

*build your dream sundae from our tableside cart bursting with your favorite flavors and fun toppings*

26 / table

HALL OF FAME VILLAGE  
CANTON, OHIO





## KID'S MENU

with choice of market greens or caesar salad,  
chips, fries, tots or coleslaw

### CHEESEBURGER

American cheese, Shula's sauce  
8

### BUTTERMILK CRISPY CHICKEN SANDWICH

ketchup, pickle  
8

### AMERICAN KITCHEN CONEYS

all beef franks, coney sauce  
8

### BUTTERMILK CRISPY CHICKEN TENDERS

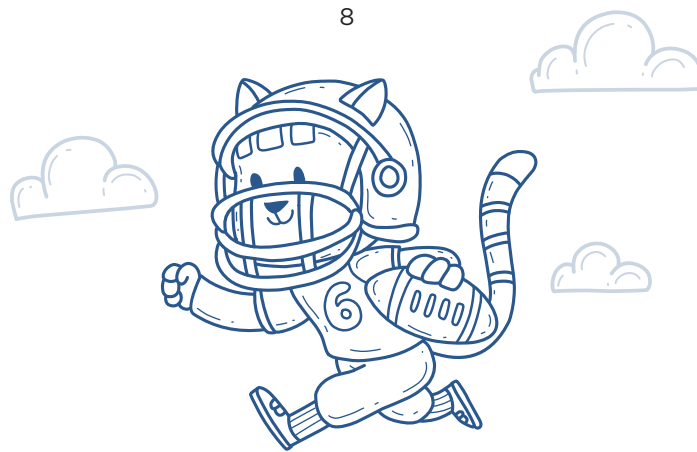
alabama white sauce  
8

### FETTUCCINE & MEATBALLS

pomodoro sauce, parmesan  
8

### MAC & CHEESE

campanelle pasta, four cheese blend  
8



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