

350 Grill

STEAK HOUSE

Small Plates

OYSTERS ON THE HALF SHELL

Apple cider mignonette and Cocktail sauce \$3 each

JUMBO SHRIMP COCKTAIL

Cocktail sauce, Horseradish and Lemon \$4 each

TUNA TARTAR

Fresh Ahi Tuna, lemon, capers and arugula served with pita chips \$16

SEARED BLACKENED AHI TUNA

Seaweed salad, Pickled ginger, wasabi and Teriyaki \$16

FRIED SWEET & SPICY CALAMARI

Fried Calamari tossed in our Mango & chili chutney \$14

CALAMARI FRA DIAVOLO

Sauteed Calamari in Marinara, red chili flakes and white wine \$14

350 LOADED POTATO SKINS

Thick cut bacon, cheddar, sour cream and scallion \$12

350 CHICKEN WINGS

Marinated & roasted jumbo wings (8) \$10

FRIED BRUSSEL SPROUTS

Crispy fried brussel sprouts with a siracha aioli \$10

RISOTTO BALLS

Parmesan and herb tomato sauce \$12

350 VEAL MEATBALLS

Our famous veal meatballs served with house made marinara and ricotta \$12

ALFREDO PORK SHANKS

Crispy pork shanks tossed in alfredo over fettucini pasta \$14

350 PORK SHANKS

Crispy pork shanks tossed in plum sauce over Thai Noodles \$13

CANDIED BACON

Brown sugar and molasses glazed bacon with peppercorns \$12

FRIED MOZZARELLA PILLOWS

Fresh mozzarella, basil pesto and marinara sauce \$10

STUFFED MUSHROOMS

Crab stuffing \$14

MAC AND CHEESE

Wisconsin cheddar and ritz cracker crumbs \$10
add buffalo chicken \$4 • add lobster \$8

ARTISINAL CHEESE AND CHARCUTERIE BOARD

Chef's selection of 3 meats, 3 cheese, fruit and honey \$30

DAILY SEASONAL FLATBREAD

Ask your server for details \$14

SEASONAL BURRATA \$12

GARLIC BREAD FONDUE

House-made fondue sauce \$5

350 SHARE PLATE SAMPLER

Pork shanks, meatballs, risotto balls, mozzarella pillows, garlic bread \$25

Soup & Salads

CLASSIC FRENCH ONION SOUP

Gruyere and crostini \$10

MAINE LOBSTER BISQUE

Fresh picked lobster \$12

350 SALAD

Dried cranberries, candied pecans, onions, olives, roasted red peppers, goat cheese, mixed greens with a balsamic vinaigrette \$16

CLASSIC CAESAR

Chopped romaine hearts, house made croutons, shaved parmesan and creamy dressing \$8

350 WEDGE

Thick cut applewood bacon, tomatoes, red onion and chunky blue cheese dressing \$10

350 POWER SALAD

Chopped romaine, tomatoes, celery, red onion, cucumber and cannellini beans tossed with lemon vinaigrette \$10

HOUSE SALAD

Mixed Greens, Tomatoes, Onions, roasted Peppers and Olives \$6

add chicken \$5 • add salmon \$10

add shrimp \$4 each • add scallop \$5 each

Steaks & Accompaniments

FILET MIGNON 8oz \$35

NEW YORK STRIP \$34

BONE IN COWBOY RIBEYE 20oz \$38

RIBEYE OFF THE BONE 16oz \$30

STEAK ADDITIONS

Oscar- Asparagus, Crab, Bernaise \$12

Sherry Garlic Shrimp \$4 each

Pan Seared Scallops \$5 each

SIGNATURE SAUCES

House Demi-Glaze \$5 • Bernaise Sauce \$5

Gorgonzola Sauce \$5

350 Signature Sauce \$5

COMPOUND BUTTERS

Parmesan Peppercorn Butter \$2

Choice of 1 Side

A La Carte Sides

VEGETABLE OF THE DAY \$6

BUTTER WHIPPED POTATOES \$6

TRUFFLE PARMESAN FRIES \$6

BAKED YUKON POTATO \$6

TUSCAN POTATOES \$6

GRILLED ASPARAGUS \$6

BASMATI RICE \$6

BRUSSEL SPROUTS \$6

SPINACH \$6

Seafood

OVEN BAKED COD

Cauliflower and sweet potato puree \$24

PAN SEARED SALMON

Baby carrots, mashed potatoes, shaved asparagus, pink champagne sauce \$26

GRILLED SWORDFISH

Broccoli rabe, cannellini beans beurre blanc \$26

SIMPLY GRILLED SEA BASS

Over lobster hash, dill cream sauce \$38

Signature Plates

SURF & TURF

Twin filet medallions, boursin cream sauce, seared shrimp and scallop \$38

BEEF WELLINGTON

Pastry wrapped tenderloin, foie gras, duxelles, demi-glaze, asparagus \$30

CHICKEN VINCENZO

Sun dried tomato, spinach, Fontina cheese, sherry & mushroom demi sauce, fettuccini pasta \$20

MEDALLIONS MARSALA

Tenderloin medallions, marsala wine reduction, whipped potatoes \$30

CHICKEN MILANESE

Pounded and breaded chicken breast, shaven parmesan, arugula salad \$20

SWEET & SPICY CHICKEN ALFREDO

Soy ginger, creamy alfredo, penne pasta \$24

Chops & Burgers

FRENCH BONED PORK CHOP

Dry rubbed, bourbon cider glaze, whipped potatoes \$24

FIRE GRILLED RACK OF LAMB

Red wine demi-glaze, asparagus \$38

350 SIGNATURE BURGER

8oz choice chuck blend, caramelized onions, roasted garlic aioli, brioche bun \$14

KOBE BEEF BURGER

American wagyu beef, baby arugula, tomato, red onion, brioche bun \$16

Home Made Pasta

Pappardelle & Bolognese \$22

Fettucini Carbonara \$22

Pomodero over Angel Hair \$18

*Please note: Your food may contain Nut Products. **Please tell your server of any other food allergies you may have

*Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of Food-borne illness

20% Gratuity may be added to any check at manager's discretion/Bottle and Cork Fee of \$20