

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

350 VEAL MEATBALLS

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

FRIED BRUSSEL SPROUTS

Crispy fried brussel sprouts with a siracha
aioli \$10

GARLIC BREAD FONDUE

House-made fondue sauce \$5

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
w/buffalo chicken add \$4 • w/lobster add \$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

RISOTTO BALLS

Parmesan and herb tomato sauce \$12

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

Signature Lunch Plates

CHICKEN MILANESE

Pounded and breaded chicken cutlet, arugula,
tomatoes, red onions, and parmesan in a
lemon vinaigrette \$13

OPEN FACED SANDWICH

Rotisserie turkey, turkey gravy and mashed
potatoes on toasted bread \$11

MEATLOAF AND POTATOES

House made pork, beef and veal meatloaf,
mushroom demi sauce and tuscan potato
wedges \$12

Burgers and Sandwiches

350 SIGNATURE BURGER

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

KOBE BEEF BURGER

American wagyu beef, baby arugula, tomato, onion
and roasted aioli on a brioche bun \$16

CLASSIC PATTY MELT

Choice chuck blend burger, caramelized onions,
swiss on a griddled marble rye \$14

OPEN FACED RIBEYE STEAK

Lettuce and tomatoes on sour dough toast
with fries and onion rings \$16

CHICKEN CLUB "BLT"

Grilled chicken, bacon, lettuce, tomato, and
mayonnaise on toasted bread \$12

BUFFALO CHICKEN SANDWICH

Crispy chicken cutlet tossed in buffalo sauce with
lettuce, tomato, and bleu cheese dressing \$10

ITALIAN CHICKEN CUTLET SANDWICH

Crispy chicken cutlet with roasted red
peppers, fresh mozzarella and
prosciutto \$14

CLASSIC REUBEN OR RACHEL

Your choice of hand cut cornbeef with
swiss and sauerkraut or sliced rotisserie
turkey with swiss and coleslaw \$12

*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