

## SMALL PLATES

### WARM OLIVES - 10

Served w/ Crostini's

### OYSTERS ON THE HALF SHELL - 4 EACH

Served w/ apple cider mignonette & cocktail sauce

### JUMBO SHRIMP COCKTAIL - 4 EACH

Served w/ cocktail sauce, horseradish & Lemon

### TUNA TAR TAR - 16

Fresh Ahi Tuna, lemon, capers and arugula served w/ house made pita chips

### SEARED BLACKENED AHI TUNA - 16

Served w/ seaweed salad, pickled ginger, wasabi and topped w/ a teriyaki drizzle

### FRIED MEDITERRANEAN CALAMARI - 15

Garlic, olives, banana pepper, tomato, capers

### 350 CHICKEN WINGS - 12

Marinated & Roasted jumbo wing (8)

### ROASTED BRUSSELS SPROUTS - 12

with pancetta and Parmesan cheese

### HOUSE MADE RISOTTO BALLS - 12

Served w/ parmesan & herb tomato sauce

### 350 Veal Meatballs - 12

Our house made veal meatballs served w/ our house made marinara and ricotta cheese

### 350 PORK SHANKS - 13

Two crispy pork shanks tossed in a spicy plum sauce served over thai noodles

### HOUSE MADE FRIED MOZZARELLA PILLOWS - 12

Fresh mozzarella, basil pesto, served w/ marinara sauce

### STUFFED MUSHROOMS - 14

w/ a Crab Stuffing

### DAILY SEASONAL FLATBREAD - 14

Ask your server for details

### SEASONAL BURATTA - 12

Ask your server for details

### CHEESY STUFFED GARLIC BREAD W/ MARINARA - 7

### 350 SHARE PLATE SAMPLER - 25

Pork shanks, meatballs, risotto balls, mozzarella pillows, garlic bread

### SCALLOPS WRAPPED IN BACON - 16

Served w/ a maple Dijon cream sauce

### BLACKENED SCALLOPS - 16

Served on a bed of gorgonzola cream sauce

### CRAB CAKES - 14

2 house made crab cakes served w/ lemon-lime chive aioli

### CLAMS CASINO - 14

Served on a half shell topped with bacon and a herb pepper butter

### LOBSTER POUTINE - 18

Lobster meat, cheese gravy, loaded on top of our house fries

### EGGPLANT TOWER - 12

Layered with tomato and fresh mozzarella

### (3) BEER BATTERED SHRIMP - 14

Served w/ a citrus chutney

## BOARDS

### 350 ARTISAN CHEESE & CRUDITÉS BOARD - 32

Chef selection of Meats, Cheeses and Fruits

### THE MEAT BOARD - 25

Prosciutto, Fried Dough, Olives & Roasted Peppers

### VEGGIE BOARD - 20

Pretzels filled with assorted Veggies, Dip's and Hummus

### THE RAW BOARD - 42

chef's selection of cold seafood, ask your server for details

## MAC & CHEESE

### 350 MAC & CHEESE - 10

Blend of four cheeses baked with a cracker topping

### 350 MAC & CHEESE W/ BUFFALO CHICKEN - 15

### TRUFFLE LOBSTER MAC & CHEESE - 18

w/ truffle oil

### STEAK MAC & CHEESE - 18

Steak tips and Gouda cheese

## SOUPS & SALADS

### FRENCH ONION SOUP - 10

### LOBSTER BISQUE - 12

### 350 SALAD - 16

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

### 350 WEDGE - 10

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

### Classic Caesar - 8

Chopped Romaine Hearts, house made croutons, shaved parmesan and creamy dressing

### HOUSE SALAD - 6

Mixed Greens, tomatoes, onions, roasted peppers and olives

### MELON W/ PROSCIUTTO - 8

\*\*\*ADD CHICKEN (\$5), SALMON (\$10), SHRIMP(\$4EA) OR SCALLOPS (\$4EA) to any salad\*\*

# 350 Grill

## STEAK HOUSE

## STEAKS AND SIGNATURE DISHES

### FILET MIGNON 6OZ - 32

### FILET MIGNON 8OZ - 35

### 16OZ BONELESS RIBEYE - 30

### 20OZ BONE-IN COWBOY RIBEYE - 38

### 16OZ NEW YORK SIRLOIN STRIP - 35

### CHATEAUBRIAND FOR 2 - 50

Large steak cut from the thickest part of the tenderloin fillet of beef served w/ roasted potatoes and seasonal veggies

### SURF AND TURF TOWER - 38

Twin filet medallions, three cheese risotto cake, (2) shrimp, (1) scallop topped with a house made boursin cream sauce.

### BEEF WELLINGTON - 30

Puff pastry wrapped filet, foie gras, duxelles, demi-glaze served w/ asparagus

### BEEF MEDALLIONS MARSALA - 30

Twin filet medallions, mushroom marsala wine reduction served w/ mashed potatoes

### CHICKEN ROLLATINI - 25

Chicken breast, prosciutto, smoked gouda, & spinach topped w/ a sherry cream sauce

### CHICKEN MILANESE - 20

Pounded & breaded chicken breast, pan fried Served w/ shaven parmesan and arugula salad

**All steaks served w/ choice of 2 sides**

We are not responsible for Steaks cooked over medium

## STEAK TOPPINGS

Oscar style topped w/ asparagus, crab, and béarnaise sauce - 12

Sherry Garlic Shrimp - 4

Pan Seared Scallops - 4

## SIGNATURE SAUCES

Add a signature sauce to any dish - 5

House Demi Glaze / Béarnaise Sauce

Gorgonzola Sauce / 350 Signature Sauce

## COMPOUND BUTTERS

Add a butter to any dish - 4

Parmesan Peppercorn Butter / Bourbon Bacon Butter

Goat Cheese and Chive Butter / Red Wine Butter

## SEAFOOD

### PAN ROASTED MEDITERRANEAN COD - 24

olives, capers, tomatoes, white wine served on a bed of sautéed spinach

### PAN SEARED SCALLOPS - 30

Served over mushroom spinach risotto

### SWORDFISH - BLACKENED OR GRILLED - 28

Choice of 2 Sides

### CEDER-PLANK SALMON - 28

topped with a white bean & tomato ragu

### SEAFOOD PESCATORE - 38

Shrimp, Scallops, Cod & Clams served w/ fettuccine. Choice of Red or White Sauce

## CHOPS & BURGERS

### FRENCH BONE-IN PORK CHOP - 26

Bourbon cider glaze served w/ mashed potatoes

### 350 SIGNATURE BURGER - 14

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

### BEYOND BURGER - 16

Veggie Burger served on a 100% vegan brioche roll served w/ sweet potato fries

## HOMEMADE PASTA

### SHORT RIB RAGU - 24

Served over Rigatoni

### POMODORO - 20

Served over Angel hair topped with a slice of fresh mozzarella

### FETTUCCINE CARBONARA - 20

### RAVIOLI OF THE DAY - MARKET PRICE

## SIDES

### VEGETABLE OF THE DAY - 6

### BUTTER WHIPPED MASHED POTATOES - 6

### TRUFFLE PARMESAN FRIES - 6

### GRILLED ASPARAGUS - 6

### RICE PILAF - 6

### PARMESAN ROSEMARY

### ROASTED POTATOES - 6

### SAUTÉED SPINACH - 6

### MAC & CHEESE - 6

### PARMESAN RISOTTO - 6

### BAKED POTATO - 6

\*Please Note: Your food may contain Nut Products. \*\* Please tell your server of any other food allergies you or anyone in your party 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.

*350 Grill*  
**STEAK HOUSE**