

FROM THE GARDEN

WEDGE SALAD | 18

iceberg lettuce, lardons, heirloom tomato, pickled shallots, bleu cheese and local honey vinaigrette

GRILLED CHICKEN CAPRESE | 20

fresh mozzarella, heirloom tomatoes, balsamic reduction, basil, olive oil

LOCAL GREENS | 16

artisanal blend, strawberry, candied pecan, pickled shallot, warm pistachio and goat cheese crouton, apricot vinaigrette

360 BAMA COBB | 22

artisanal blend, grilled chicken, egg, heirloom tomato, point Reyes bleu cheese, conecuh sausage, local honey vinaigrette

BETWEEN THE BUNS

CRISPY LOBSTER ROLL | 25

crispy fried lobster tail on buttered roll, mayo, wild chives

CRAB CAKE SANDWICH | 23

jumbo lump crab, arugula, chive honey mustard

WAGYU BURGER | 23

goat cheese, caramelized onion, arugula pesto, sautéed wild mushroom

COCONUT FRIED CHICKEN SANDWICH | 18

manchego, sweet chili aioli, red cabbage slaw

WILD MUSHROOM TACOS | 16

corn tortillas, baby kale, chilled culantro, caramelized onion

PORK BELLY TACOS | 17

corn tortillas, crispy sweet potatoes, baby kale, corn salsa, chive crème fraiche

CRISPY POTATO FISH SANDWICH | 17

heirloom tomato, arugula, stone fruit tartar

ON THE PLATE

FRESH CAUGHT SALMON | 21

goat cheese grits, shoestring beets

BRAISED BEEF RAGU | 22

house-made pappardelle, shaved parmesan, fried basil

DELMONICO | 44

14 oz, 1855 aged Delmonico ribeye, choice of two sides

FILET 360 | 43

8 oz, 1855 aged filet mignon, choice of two sides

PAN-SEARED CHICKEN | 21

wilted greens in brown butter, caramel-red wine demi, chardonnay shallot cream

MASHED POTATOES | 5

KALE AND RED CABBAGE SLAW | 5

ROSEMARY TRUFFLE FRIES | 7

GRILLED ASPARAGUS | 5

WILTED GREENS IN BROWN BUTTER | 5

GOAT CHEESE GRITS | 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

**Please advise our staff of any food allergies and we will be happy to accommodate your needs.

Marriott Shoals Hotel & Spa | 10 Hightower Place | Florence | AL | 35630 | 256.246.3600

THREE **360** SIXTY
GRILLE

HAND-CRAFTED COCKTAILS



DIRTY BLEU | Chopin vodka, olive juice, bleu cheese stuffed olive | 12

SMOKED OLD FASHIONED | Bulleit bourbon, luxardo cherry, orange peel, bitters, seasonal smoke | 15

NEW YORK SOUR | Knob Creek Rye, hand-made sour mix, red wine float | 10

JALAPEÑO MARGARITA | Altos Reposado, Grand Marnier, lime, jalapeno simple syrup, hickory smoked salt | 14

APPLE GIN SOUR | Beefeater gin, lemon juice, apple cinnamon simple syrup, local honey | 10

WINE BY THE GLASS



SPARKLING & ROSÉ

Gruet Brut | 12

New Mexico

Dulcis Moscato D'asti | 8

Italy

Villa Sandi Sparkling Rosé | 10

Italy

H&B Provence Rosé | 14

France

Adami Prosecco | 13

Italy

WHITE WINE

Barone Fini Pinot Grigio | 8

Italy

Whither Hills Sauv. Blanc | 10

New Zealand

Diora Chardonnay | 11

California

Franck Millet Sancerre | 15

France

A to Z Wineworks Riesling | 14

Oregon

Albrecht Pinot Blanc | 11

France

RED WINE

Four Graces Pinot Noir | 15

Oregon

Talbott Pinot Noir | 15

California

Haras de Pirque Cabernet | 11

Chile

Goldschmidt Cabernet | 14

California

Mercer Merlot | 11

Washington

Zinio Rioja Tempranillo | 16

Spain

Beaujolais-Villages | 11

France

La Braccasca Sabazio | 12

Italy

BEER



Domestic

Budweiser

Bud Light

Michelob Ultra

Coors Light

Miller Lite

Yeungling

Blue Moon

Good People Brown Ale

Goose Island IPA

Imports

Stella

Heineken

Blue Moon

Amstel Light

Corona

Newcastle Brown Ale