

## FIRST COURSE

### CRAB CAKE | 21

corn maque choux, roasted red pepper aioli

### FOIE GRAS | 23

seared foie gras, truffle butter, local honey, balsamic, apricot jam, French bread crostini

### PORK BELLY | 17

caramelized sweet potato, whiskey demi-glace, browned butter, cotton candy drop

### PAN SEARED SCALLOPS | 29

goat cheese grits, raspberry demi-glace, beurre blanc

### BAKED BRIE | 20

oven baked brie, toasted pecans, apricot syrup, grilled French bread

### CHARCUTERIE BOARD | 21

selection of four regional cheeses, cured meats, spiced pecans, green olives, and apricot jam. \* serves two

## SECOND COURSE

### WEDGE SALAD | 9

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

### BASIL FOAM CAPRESE | 9

fresh mozzarella, heirloom cherry tomatoes, basil foam, pistachio, mint, balsamic reduction

### MIXED GREENS SALAD | 9

artisanal blend, lardons, heirloom tomato, pickled shallots, champagne and local honey vinaigrette

## THIRD COURSE

### ENTREES

#### PAN-SEARED CHICKEN | 30

bone-in chicken breast, arugula risotto, beurre blanc, roasted shallot

#### CHEF'S FRESH SEAFOOD | market price

parsnip puree, lemon beurre blanc, frisée

#### DOUBLE BONE FRENCHED CHOP | 38

sous-vide pork, caramel red wine demi-glace, choice of one side

#### WILD MUSHROOM RISOTTO | 22

fresh daily picked mushrooms, butter demi-glace

#### PAPPARDELLE | 28

pappardelle sautéed in ev-oo and fresh local Indian red tomatoes, finished with butter, burrata, and basil

### PRIME BEEF

#### N.Y. STRIP | 48

16 oz N.Y. strip steak

#### FILET 360 | 46

8 oz filet mignon

#### DELMONICO | 47

14 oz Delmonico ribeye

#### TOMAHAWK | 100

40oz tomahawk ribeye, sliced, foie gras and fig truffle butter

#### WAGYU BURGER | 35

12oz Wagyu beef patty, brie cheese, seared foie gras, homemade pickles, heirloom tomatoes, pickled shallots, rosemary truffle fries

### SIDES

#### MASHED POTATOES | 6

#### GLAZED SWEET POTATOES | 6

#### ROSEMARY TRUFFLE FRIES | 8

#### GRILLED ASPARAGUS | 6

#### SWISS CHARD & BABY SPINACH | 6

#### SAUTÉED MUSHROOMS | 8

### ADD-ON'S

#### PRAWN | market price

#### CRAB OSCAR | 22

#### SCALLOPS | 16

THREE **360** SIXTY  
GRILLE

HAND-CRAFTED COCKTAILS



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

**SMOKED OLD FASHIONED** | Clyde Mays, luxardo cherry, orange peel, bitters, seasonal smoke | 16

**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