

## APPETIZERS

360 Shrimp Cocktail	13
Four jumbo gulf shrimp served with cocktail sauce	
Oysters on the Half Shell	12
Daily selection of oysters from both coasts	
Italian Style Quail	11
Semi-boneless quail stuffed with Italian sausage and served with a white bean ragout	
Blue Crab Cake	13
Served with a fire roasted pepper sauce	
Portabella Au Gratin	9
Large portabella mushroom cap stuffed with port glazed onions and topped with a creamy blend of mushrooms and boursion cheese	
Crab and Asparagus Dip	11
Fresh jumbo lump crabmeat mixed with sliced asparagus in a creamy mornay sauce topped with ground hazelnuts and fresh bread crumbs	

## SOUPS AND SALADS

Maytag Salad	7
Fresh bibb lettuce, crispy bacon, pine nuts and Maytag bleu cheese tossed in a sherry vinaigrette	
Caesar Salad	5
Romaine lettuce, croutons and parmigiana reggiano cheese tossed in a creamy Caesar dressing	
Garden Salad	5
Wedge of iceberg lettuce garnished with tomatoes, cucumbers and choice of dressing	
Five Onion Soup	4
Red onions, yellow onions, white onions, shallots and green onions in a creamy beef broth topped with melted Provolone cheese	
Soup Du Jour	4
Chef's selection of soup	

## SIDES

Large Baked Potato	4
Ranch Style Au Gratin	4
Garlic Mashed Potatoes	4
Hand Cut French Fries	4
Grilled Asparagus	4
Sautéed Mushrooms	4
Creamy or Garlic Spinach	4
Buttermilk Fried Potatoes	4
Risotto	4

## ADDITIONS

Add any of the following to any entrée

Shrimp Skewer	9
Fried or grilled	
Jumbo Lump Crab	10
Single Lobster Tail	Market Price
Half Pound of Crab Legs	Market Price



## STEAKS

Accompanied by our selection of breads, choice of Garden or Caesar salad and choice of one side item

Filet Mignon	30
8oz. cut drizzled with herb butter	
Porterhouse Steak	40
24oz. center cut, the king of steaks	
Boneless Ribeye Steak	28
A colossal 16oz. cut rubbed with our special 360 seasoning	
New York Strip Steak	27
12oz. cosmopolitan cut adorned with herb butter	
Flat Iron Steak	22
12oz. cut, the second most tender steak grilled to perfection and served with whiskey sauce	
Bone In Ribeye	40
A colossal 22oz. cut rubbed with our special 360 seasoning	
Prime Rib of Beef	16oz. 24
Accompanied by horseradish sauce and au jus	10oz. 20

## 360 SPECIALTIES

Rotisserie Chicken	26
Half chicken served with garlic mashed potatoes and a rich chicken jus	
Maple Cured Pork Porterhouse	28
Served with sweet potato dumplings and southern style greens	
Pistachio Crusted Rack of Lamb	34
Crusted with pistachios and panko bread crumbs and served with a goat cheese stuffed potato cake and lamb jus	
Short Rib Ravioli	26
Braised short rib ravioli with roasted garlic and shallots tossed in a potato and roasted garlic sauce	

## SEAFOOD

Horseradish Crusted Halibut Steak	30
Alaskan halibut crusted with fresh horseradish and panko bread crumbs served with horseradish whipped potatoes and a roasted beet vinaigrette	
Red Snapper	28
Gulf snapper sautéed in lemon butter and served with lyonaisse potatoes and sautéed garlic spinach	
Grilled Atlantic Salmon	28
Fresh Atlantic salmon grilled and topped with a Provençal vinaigrette and served with white beans and sautéed spinach	
Twin Tails	Market Price
Lobster tails roasted with white wine and butter	
Alaskan King Crab Legs	Market Price
A pound of steamed crab legs served with drawn butter	