

## Appetizers

- Jumbo Shrimp Cocktail** With our House Made Sauce 12
- Bruschetta** Capicola Ham, Fresh Mozzarella, Roma Tomatoes with an Herbed Olive Oil 8
-  **AWARD-WINNING 'BLUE LUMP' CRAB CAKES** Served with Remoulade Sauce 12
- Tempura Shrimp** Spicy Asian Chili Dipping Sauce 10
- Oysters Rockefeller** Classic Version 12
- King Crab Dip** King Crab and Shrimp 9
- French Onion Soup** 5
- Chilled Crab Legs** Served with a Dijon Mustard Sauce 3.25/oz

## Salads

- 360 House** Mixed Greens – Cucumber – Roma Tomatoes – White Raisins & Roasted Pine Nuts  
Choice of Dressing 6
- Classic Caesar Salad** 7
- BLT Wedge** Iceberg Lettuce – Bacon – Tomatoes – Bleu Cheese Crumbles – Ranch Dressing 7
- Coconut Seared Salmon** Mixed Field Greens – Goat Cheese – Citrus Vinaigrette 15
- Grilled Shrimp & Chicken** Crisp Romaine Hearts – Asparagus – Green Goddess Dressing 14

## Entrees

All entrees come with our 360 House Salad & Choice of Baked Potato or Mashed Potatoes

## Pasta & Vegetarian

- Borne Pasta** Penne Pasta, Chicken, Shrimp & Broccoli in a Lemon White Wine Sauce 18
- Chicken Linguine Alfredo** Chicken, Pasta in a rich Alfredo Sauce 17
- Grilled Portabella** Served with Asparagus and Broccoli 14

## Steaks, Chops & Prime Rib

③⑥ **FILET 360** Filet Mignon Bordelaise, Asparagus topped with King Crab Meat & Bearnaise Sauce 39

**Steak Aupouve** 10 oz. New York Strip, Seared in Black Peppercorn finished with a Green Peppercorn Brandy Sauce 24

**Filet Mignon** 9 oz. 32

**New York Strip** 14 oz. 29

Steak Toppers: Bearnaise Sauce \$2, Truffle Butter \$2, King Crab Leg \$6.5, Oscar Style \$6

③⑥ **PRIME RIB** Slow cooked, served with a warm Horseradish Au Jus 10 oz. 19  
14 oz. 24

**Pork Porterhouse** 14 oz. Served with a Molasses Butter 18

\*Our steaks are seasoned, seared and broiled to temperature: Rare – cool, red center; Medium Rare – warm, red center; Medium – warm, pink center; Medium Well – hot pink and brown center; Well – hot, brown center

## Chicken

We feature Gerber Amish Chicken

③⑥ **ASIAN GRILLED CHICKEN BREAST** Served with a Sesame Broccoli Slaw 19

③⑥ **PARMESAN CRUSTED CHICKEN** Lemon Butter, Lentil Cake 19

## Seafood

**Fresh Catch** Freshest Seafood Flown in Daily Market Price

**Salmon** Oven-Roasted, Orange-Ginger Glaze 21

**Halibut & Shrimp** Scallions, Tomatoes, Mushrooms in a White Wine Garlic Butter 28

**Sea Scallops** Seared Sea Scallops in a Roasted Red Bell Pepper Puree 29

\*Consuming raw or under cooked meats or seafood may increase your risk of food borne illness.

## Sides

\$4 Mashed Potatoes  
Baked Potato  
French Fries

\$5 Asparagus  
Wild Mushrooms  
Broccoli