

appetizers

CRAB CAKES grilled lemon and dijon aioli	23.95	SHRIMP SCAMPI garlic parsley butter / puff pastry / havarti cheese / pita bread	21.95
SHRIMP COCKTAIL 360 cocktail sauce / fresh lemon	17.95	ESCARGOT garlic parsley butter / havarti cheese / puff pastry / pita bread	16.95

PORTABELLA FRIES IPA beer battered portabellas / roasted garlic sweet chili aioli	12.95
HOUSE FLATBREAD PRIME RIB NAAN tomato bacon jam / balsamic reduction / mozzarella cheese / micro salad	12.95
SPINACH AND ARTICHOKE DIP  pita bread / parmesan bread bowl	12.95
OLIVE OIL AND SEA SALT CRUSTED FRENCH ROLL honey butter / 360 herb butter	5.95

salads and soups

WEDGE SALAD iceberg wedge / blue cheese dressing / blue cheese crumbles / applewood-smoked bacon / grape tomato	8.95
CAESAR SALAD romaine / parmesan cheese / garlic croutons / caesar dressing add anchovies +2.95	8.95
FRENCH ONION SOUP toasted crouton / gruyère cheese / parmesan cheese	8.95
GARDEN SALAD mixed greens / cucumber / grape tomato / garlic croutons	6.95
SOUP OF THE DAY	6.95

seafood

ALASKAN KING CRAB	MARKET PRICE
HALF-POUND LOBSTER TAIL eight ounce cold water lobster	MARKET PRICE
BLACKENED SEA BASS* wilted spinach / lobster cream sauce / micro salad	45.95
PAN SEARED SALMON* lobster ravioli / tarragon champagne sauce / herb white truffle oil	36.95
GULF SHRIMP IPA Beer battered or sweet chili sesame-marinated grilled shrimp	36.95

All entrées are served with one side and choice of salad or soup of the day
(wedge, caesar, or french onion soup +3.00)

Vegetarian 

from the grill **OMAHA STEAKS**

seasoned with kosher salt, black pepper and 360 herb butter

STEAK AND CAKE*	60.95	BLACKENED FILET & SHRIMP	60.95
six ounce filet mignon / jumbo lump crab cake / grilled lemon and dijon aioli		six ounce blackened filet / three blackened gulf shrimp / lobster cream sauce	
NEW YORK STRIP	63.95	RIBEYE*	63.95
sixteen ounce		sixteen ounce delmonico	

BONE-IN RIBEYE* **75.95**
twenty ounce

SURF AND TURF* **82.95**
six ounce filet mignon / half-pound cold water lobster tail

SLOW-ROASTED PRIME RIB* **46.95**
fourteen ounce

FILET MIGNON*
eight ounce **56.95**
six ounce **46.95**

GRILLED FRENCH CHICKEN BREAST **34.95**
fried long stem artichokes / sundried tomato white wine sauce

WAGYU BURGER **28.95**
ten ounce american wagyu / jalapeño tomato bacon jam / bourbon fried haystack onion
straws served on a Brioche bun with hand-cut French fries

STEAK TEMPERATURES
rare – cool red center / medium rare – warm red center / medium – warm pink center /
medium well – a touch of pink center / well – gray-brown throughout

SAUCES AND STEAK TOPPERS	4.95
sautéed onion and mushroom / bacon and blue cheese crust / béarnaise sauce / lobster cream sauce	
BLACKENED SEASONING	3.95

to accompany your entrée	sides	7.95
TWO CRAB CAKES 15.95 grilled lemon and dijon aioli	garlic mashed potatoes	
GULF SHRIMP 17.95 IPA beer battered or sweet chili sesame-marinated gulf shrimp	hand-cut fries	
OSCAR STYLE 17.95 asparagus / king crab meat / béarnaise sauce	au gratin potato	
KING CRAB MAC AND CHEESE 17.95	mac and cheese	
	sautéed asparagus	
	wild mushroom ragout	
	seasonal vegetable	
	baked potato (loaded +3.00)	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
No split checks on tables of seven or more.