

Dinner

APPETIZERS

WARM HOUSE FOCACCIA 9

- HERB CRUST, EV OLIVE OIL "DRIZZLE", SALTED FRENCH BUTTER

ARTISAN CHEESE BOARD 28

- LOCAL JAM, MARCONA ALMONDS, LAVASH CRACKERS

STEAK TARTARE 29

- BLACK GARLIC CREMA, EGG YOLK, POTATO GAUFRETTES

CAESAR SALAD 14

- PARMESAN, CROUTONS

GF V HEIRLOOM TOMATO & SC PEACHES 20

- AMISH HEIRLOOMS, SC PEACHES, BURRATA, BALSAMIC, EXTRA VIRGIN OLIVE OIL

GF V ASSORTED LETTUCES 14

- SHAVED FENNEL, MUSTARD-TARRAGON VINAIGRETTE, CANDIED PECANS

*TUNA "CRISP" 24

- SUSHI-GRADE YELLOWFIN TUNA TARTARE, SPICY MAYO, AVOCADO, SOY GLAZE

FRENCH ONION SOUP 15

- EMMENTALER, CLASSICAL COMPONENTS

CRAB CAKE 28

- PAN-SAUTÉED, COCONUT CRUSTED, JUMBO LUMP BLUE CRAB, MANGO, ROASTED PEPPERS AND SHALLOTS

GF V ROASTED BEETS 21

- LIL MOO CHEESE, ROASTED CARROT, BLOOD ORANGE VINAIGRETTE

ENTRÉES

GF * STEAK AU POIVRE 65

- 8OZ FILET, CREAMY COGNAC AND GREEN PEPPERCORN SAUCE, DUCK FAT ROASTED POTATOES

*STEAK "FRITES" 48

- 9OZ PRIME ALLEN BROTHERS HANGAR STEAK, HOUSE CHIMICHURRI

GF *PAN SEARED SALMON 38

- TWO BROOKS FARM RICE, OLIVE TAPENADE, MUSTARD CREAM SAUCE

V TRUFFLE KISSED RAVIOLI 38

- TWO DELICATE GIANT RAVIOLO, WILD MUSHROOMS, PARMESAN, PECORINO, RICOTTA, LIGHT BLACK TRUFFLE CREAM

BRAISED LAMB CANNELLONI 48

- BRAISED AND SHREDDED LAMB SHANK, NOBLE SPRINGS GOAT CHEESE, ROASTED VEGETABLES AND LAMB JUS, SAUTÉED SPINACH

HALIBUT 49

- SPRING PEAS, ASPARAGUS, CURRANTS, FREGOLA PASTA, SHISHITO BUTTER

SHRIMP À LA PROVENCE 39

- FLORIDA ROCK SHRIMP, HOUSE-MADE GNOCCHI, BUTTON MUSHROOMS, SLOW-ROASTED HEIRLOOM TOMATOES, TOASTED BREAD CRUMBS

CHICKEN MILANESE 38

- POTATO PUREE, ARUGULA, LEMON CAPER SAUCE

360 BISTRO SMASHBURGER 26

- AMERICAN CHEESE, CARAMELIZED ONIONS, PICKLES, SPECIAL SAUCE

SIDES

V GF FRIED BRUSSELS SPROUTS 12

- COTIJA, HONEY MUSTARD

V FRENCH FRIES 10

ADD TRUFFLE: +\$4

V CREAMED SPINACH 12

- PECORINO, BÉCHAMEL

GF POTATO PUREE 12

DUCK FAT ROASTED MARBLE POTATOES 12

- SMOKED SEA SALT

v: vegetarian gf: gluten free

** Notice: consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Please make us aware of any specific allergies \$4 upcharge for all substitutions \$5 split plate charge*