

•••LET'S BEGIN WITH•••

LEMON CHICKEN SOUP

FRESH LEMON & FETA CHEESE 7

FARMER'S CORN & CRAB CHOWDER

ROASTED CORN & CRÈME FRAICHE 7

CRAB CAKES

CORN RELISH & WHOLE GRAIN
MUSTARD REMOULADE 17

PARMESAN-DUSTED CALAMARI

FIRE-ROASTED TOMATO SAUCE 12

HUMMUS TRIO

TRADITIONAL, JALAPENO, ROASTED RED
PEPPER, PITA CRISPS 9

CHEF'S CUTTING BOARD

CURED MEATS, ARTISAN CHEESES,
OLIVES, CROSTINI BREAD 18

BLACKENED SALMON TACOS

PICO DE GALLO, CABBAGE, LIME
CREMA, FLOUR TORTILLA 12

•••STACKS•••

EL CUBANO SANDWICH

PULLED PORK, SMOKED HAM, SWISS
CHEESE, PICKLE, MUSTARD, TELARA
BREAD 13

RUSTIC CHICKEN SANDWICH

FETA, ROASTED PEPPERS, RED ONION,
ARUGULA, TOASTED BAGUETTE 12

BRAISED SHORT RIBS SANDWICH

SWISS CHEESE, FRIED ONIONS, MIXED
GREENS, FRENCH BAGUETTE 13

PASTRAMI REUBEN

SHAVED PASTRAMI, PROVOLONE,
SAUERKRAUT, THOUSAND ISLAND,
MARBLE RYE 12

THE BISON BURGER

CHEDDAR, JALAPENO BACON, GARLIC
AOLI, BRIOCHE BUN 18

350 B.Y.O. BURGER

BUTCHER'S BLEND PATTY, LETTUCE,
TOMATO, & STEAK FRIES, CHOICE OF 3
TOPPINGS, BRIOCHE BUN 13
CHEDDAR, MONTEREY JACK, SWISS, BLUE,
PROVOLONE, AMERICAN, BACON,
JALAPENO BACON, CARAMELIZED ONION,
SAUTÉED MUSHROOM, AVOCADO, JALAPENO

1ST AVENUE MEATLOAF SANDWICH

HOMEMADE BBQ GLAZE, CHEDDAR,
CRISPY BUTTERMILK ONION, TEXAS
TOAST 17



GLUTEN FREE OPTIONS



VEGETARIAN OPTIONS



SUGGESTED WINE PAIRINGS

350 FAVORITES

*FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC
DIETARY REQUIREMENTS, CONSUMING RAW OR
UNDERCOOKED MEAT, POULTRY, SEAFOOD,
SHELLFISH AND EGGS MAY INCREASE RISK OF
FOODBORNE ILLNESS, ESPECIALLY IN INDIVIDUALS
WITH CERTAIN MEDICAL CONDITIONS.
FOR YOUR CONVENIENCE WE WILL APPLY A 18%
SERVICE FOR PARTIES OF 8 OR MORE.

•••FROM THE GARDEN•••

CAESAR

ROMAINE HEARTS, TOASTED BAGUETTE, 7
WITH CHICKEN 9... WITH SHRIMP 12... WITH STEAK 11

WEDGE SALAD

ICEBERG LETTUCE, SMOKED BACON, ROASTED TOMATO,
RED ONION, FETA CHEESE, POPPY SEED DRESSING 10

CAPRESE SALAD

FRESH MOZZARELLA, VINE-RIPE TOMATO, ARUGULA, BASIL,
BALSAMIC GLAZE, OLIVE OIL 11

THE 350 SALAD

CARROTS, ROASTED FENNEL, BLUE CHEESE, PEPITAS,
DRIED CRANBERRIES, WHITE BALSAMIC VINAIGRETTE 9

••• CENTER OF THE PLATE •••

BRAISED BONELESS SHORT RIBS

GARLIC MASH, GRILLED ASPARAGUS, & MUSHROOM PORT
DEMI-GLACE 28



ALTOS DEL PLATA MALBEC

LEMON & ROSEMARY ROASTED HALF-CHICKEN

ORZO WILD RICE PILAF & VEGETABLE MEDLEY 26



CHALK HILL CHARDONNAY

BISON RIBEYE

CREAMED SPINACH & STEAK FRIES 38



MEOIMI PINOT NOIR

GRILLED IOWA PORK CHOP

SWEET POTATO MASH, FRIED GREEN BEANS 25
ANDOUILLE SAUSAGE GRAVY,



JOEL GOTT SAUVIGNON BLANC

MUSHROOM RISOTTO

ARBORIO RICE, MUSHROOM MEDLEY, ITALIAN PARSLEY,
MASCARPONE, & PARMESAN 22



PARKER STATION PINOT NOIR

MAC & 5 CHEESES

CAVATAPPI PASTA, TOASTED BREADCRUMBS 18



ALTA LUNA PINOT GRIGIO ... WITH SHORT RIBS 24

BONE-IN RIB-EYE

ROASTED FINGERLING POTATOES, VEGETABLE MEDLEY,
VEAL DEMI-GLACE 34



HESS SHIRTTAIL RANCHES CABERNET SAUVIGNON

PAN SEARED U-10 SCALLOPS

ROASTED RED PEPPER POLENTA CAKE, BRAISED SPINACH,
CITRUS BUERRE BLANC 34



CHATEAU ST. JEAN CHARDONNAY

CAJUN CHICKEN GARGANELLI

CHICKEN BREAST, ANDOUILLE SAUSAGE, BELL PEPPER,
ONION, CAJUN CREAM SAUCE 19



CHALK HILL CHARDONNAY

GRILLED FILET MIGNON

GARLIC MASH, VEGETABLE MEDLEY, VEAL DEMI-GLACE 36



STORYPOINT CABERNET SAUVIGNON

STEAK WITH MAC & 5 CHEESES

TOMATO TARRAGON, GREEN BEANS 32



STORYPOINT CABERNET SAUVIGNON

SOY GINGER SALMON

COCONUT RICE, CHINESE GARLIC GREEN BEANS 26



PARKER STATION PINOT NOIR