

•• LET'S BEGIN WITH ••

MIDWEST PORK BELLY FLATBREAD
PARMESAN SAUCE, BLISTERED CORN,
GRILLED BELL PEPPERS, MOZZARELLA,
CHEDDAR, QUICK PICKLED CUCUMBER
SALAD — 14

CRAB, ARTICHOKE & SPINACH DIP
CORN CHIPS — 14

TOASTED SESAME HUMMUS  
BASIL OIL, RAW CARROT AND CELERY
CHIPS, GRAPE TOMATO,
PITA CHIPS — 9

EGGPLANT PARMESAN NAPOLEON 
EGGPLANT, FRESH MOZZARELLA,
ROSEMARY TOMATO SAUCE — 12

ANTIPASTO
PROSCIUTTO, FRESH MOZZARELLA,
PRAIRIE BREEZE CHEDDAR, MARINATED
OLIVES IN SUN DRIED TOMATO BASIL
OIL, CROSTINI — 18

PULLED PORK PANCAKES
CANDIED BACON, BRANDIED MAPLE
SAUCE — 12


PICKLED SHRIMP
LEMONS, LOCAL HERBS, SUMAC, BASIL
OIL, PITA CHIPS — 12

•• FROM THE GARDEN ••

THE 350 SALAD 
ARUGULA AND ROMAINE, CUCUMBERS,
RED ONIONS, FETA CHEESE, CIABATTA
CROUTON, TOMATO CONFIT, RED WINE
VINAIGRETTE

HALF — 5 WHOLE — 10

ADD CHICKEN — 4 ADD SALMON — 6

CAESAR SALAD 
ROMAINE, CIABATTA CROUTONS,
PARMESAN CRISP, CAESAR DRESSING
HALF — 5 WHOLE — 10

ADD CHICKEN — 4 ADD SALMON — 6

**GRILLED TENDERLOIN FATTOUSH
SALAD**
4 OZ TENDERLOIN STEAK, ROMAINE AND
SPINACH, GRAPE TOMATO,
CUCUMBERS, PITA CHIPS, LEMON MINT
VINAIGRETTE — 17

••• SOUPS •••

TOMATO BISQUE — 4
SOUP OF THE DAY — 4



GLUTEN FREE OPTIONS



VEGETARIAN OPTIONS

*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 AN
18% SERVICE FOR PARTIES OF 8 OR MORE.

•• STACKS ••

SERVED WITH YOUR CHOICE OF FRENCH FRIES, SWEET
POTATO FRIES OR SOUP
SUBSTITUTE A CHOPPED SALAD FOR A \$2.00 UPCHARGE

TUSCAN CHICKEN SANDWICH
HERB GRILLED CHICKEN BREAST, ARUGULA, TOMATO,
BASIL OIL, PROVOLONE CHEESE, SERVED ON TOASTED
CIABATTA — 12

BLACKENED LAMBURGER
TZATZIKI SAUCE, PICKLED CUCUMBER SALAD, SERVED ON
A CIABATTA ROLL — 18

350 BURGER
BUTCHER'S BLEND PATTY, CHEDDAR CHEESE, BACON,
LETTUCE, TOMATO, RED ONION, PICKLES, SERVED ON A
BRIOCHE BUN — 13

•• CENTER OF THE PLATE ••

FISHERMAN'S STEW
IOWA CORN CHOWDER, SHRIMP, CRABCAKE — 32

GNUDI FLORENTINE 
HOMEMADE RICOTTA AND MASCARPONE DUMPLINGS,
BABY ARUGULA, SPINACH, BROCCOLI, SUNDRIED TOMATO
PESTO — 18


SALMON MARSALA 
WILD MUSHROOM RAGU, TOMATO DEMI-GLACE, GARLIC
MASHED POTATO, GREEN BEANS — 26

MEATBALLS
HOUSE MADE BEEF MEATBALLS, SAN MARZANO TOMATO
RAGU, GARGANELLI PASTA — 18

CHICKEN BRUSCHETTA
ROASTED HALF CHICKEN, FRESH CHOPPED TOMATO,
ARUGULA, BASIL, CHEDDAR CAVATAPPI
PASTA — 23

BRAISED BONELESS SHORT RIBS 
BBQ DEMI-GLACE, ASPARAGUS, MUSHROOM RISOTTO —
25

BONE-IN PORK CHOP 
PAN SEARED 14 OZ PORK CHOP, STRAWBERRY AND
STONE FRUIT CHUTNEY, GREEN BEANS, STEAMED BROWN
RICE — 24

FOUR CHEESE ROASTED VEGETABLE LASAGNA 
GRILLED SUMMER SQUASH, EGGPLANT, ARTICHOKE,
TOMATO CONFIT — 21

•• STEAKS ••

SERVED WITH CHOICE OF CAESAR SALAD OR CHOPPED SALAD
AND VEGETABLE OF THE DAY

GRILLED 8 OZ FILET MIGNON
WHOLE GRAIN MUSTARD DEMI-GLACE BUTTER — 34

GRILLED 16 OZ RIBEYE STEAK
WHOLE GRAIN MUSTARD DEMI-GLACE BUTTER — 34

BLACKENED 12 OZ NY STRIP
SALSA VERDE — 28

•• SIDES ••

LEMON OREGANO FINGERLING POTATOES — 6  

4 OZ CRABCAKE — 12

FRENCH FRIES — 5  

VEGETABLE OF THE DAY — 6  

BRANDIED MUSHROOMS — 7  

ROASTED GARLIC MASHED POTATOES — 5  

CREAMED SPINACH — 6  

MACARONI AND CHEESE — 6  

SWEET POTATO FRIES — 5  

CHOPPED SALAD — 6  