

360°
Three Sixty
LUNCH

SHAREABLES

Chicken Wings 12 GF

Your Way – Louisiana Hot, Thai Chili, Sriracha Lime, Lemon Pepper, Spicy Bourbon Habanero or Sweet Pineapple BBQ
Served with Ranch or Bleu Cheese

Birdie Basket 10

Five Battered and Fried Chicken Tenders
Choice of Ranch, Buffalo or BBQ Dipping Sauce

BBQ Brisket Sliders 9

Wood Smoked Brisket, Sliced White Onion and Pickles
Choice of Spicy Habanero or Sweet Pineapple BBQ Sauce

Chips with Dips GF

Salsa 6 | Queso 8 | Guacamole 8

Dip Trio 16 GF

Cajun Seafood Fritters 12 ♣ ☆

Fresh Lump Crab, White Shrimp, Roasted Jalapeno, and Chopped Applewood Smoked Bacon Corn Fritter
Served with Cajun Dipping Sauce

Blackened Red Fish Tacos 12 GF ♣ ☆

Blackened and Seared Red Fish
Topped with Cilantro Lime Slaw in Three Corn Tortillas
Served with Pico de Gallo and Lime Wedges

Fried Green Tomatoes 8 ♣

Breaded and Fried Thick Cut Green Tomatoes
with a Remoulade Dipping Sauce

Traditional Hummus 9 ♣

Traditional Garlic Hummus
with Cucumbers, Carrots, Celery and House Flatbread

LIGHTER FARE

Shrimp and Sausage Gumbo Cup 5 | Bowl 8 ♣ ☆

360 Salad 7 GF ♣

Mixed Greens Tossed with Our House Balsamic Vinaigrette
Topped with Red Onion, Heirloom Tomatoes and Cucumbers

Classic Caesar 8 ♣

House Caesar Dressing, Crisp Romaine Lettuce
Topped with House Made Croutons and Shaved Parmesan

Spinach Apple 11 GF ♣

Spinach, Green Apple Slivers and Strawberries Lightly
Coated with a Mild White Balsamic Vinaigrette and
Finished with Cinnamon Dusted Feta Cheese and
Honey Roasted Texas Pecans

Seasonal Soup Cup 4 | Bowl 7

Caprese 9 GF ♣

Sliced Vine Ripened Tomatoes Layered with Fresh Mozzarella
and Finished with a Basil Chiffonade and Balsamic Reduction

Ranch House Steak Salad 14 ☆

Mixed Greens Tossed with Bleu Cheese Dressing,
Red Onions and Heirloom Tomatoes
Topped with Sirloin Steak,
Bleu Cheese Crumbles and Fried Onion Strings

Spring Salad 12 GF ♣

Shaved Carrots, Peas, Fennel Bulb, Red Bell Pepper, Red Onion
Tossed with Mixed Greens and Lemon Dill Vinaigrette

ENHANCEMENTS

Grilled Chicken 5 Grilled Shrimp 7 Grilled Salmon 9 Grilled Red Fish 9 Grilled Sirloin 6

STONE FIRED PIZZAS

Margherita 13 ♣

Vine Ripened Tomatoes, Fresh Basil Leaves and
Fresh Mozzarella Cheese

Pig & Cow 15

Black Pepper Sausage, Italian Sausage, Pepperoni
and Applewood Smoked Bacon

The Ambito 14 ♣ ☆

Sliced Italian Sausage, Fresh Jalapeño and
Cremeni Mushrooms—A Chef Favorite!

Four Cheese 10 ♣

A Delectable Classic with Shredded Mozzarella, Parmesan,
White Cheddar and Feta Cheese

Pepperoni 12

A Simple, but Delicious Pepperoni Pizza!

Perseus Pizza 13 ♣ ☆

Mozzarella, Parmesan, and Feta Cheese
Topped with Red Onion, Tomatoes, Kalamata Olives and Spinach

☆ Chef Favorite

♣ Vegetarian

♣ Spicy

GF Gluten Free

Seasonal

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



LUNCH

HANDHELDS

Chef's Special Pick Two Combo 11

Choice of Turkey Deli Sandwich, Ham Deli Sandwich, Cup of Soup, Side 360 Salad or Side Caesar Salad

(Choice of Fries, Cajun Fries, Sweet Potato Fries, House Made Chips, Caesar Salad or a 360 Salad)

Prime Rib Sandwich 13 ☆

Thinly Shaved Salt-Crusted Prime Rib Smothered in Havarti Cheese and Piled High on Grilled Ciabatta Bread with Horseradish Aioli then Topped with Sweet Caramelized Onions and Crisp Arugula

Chicken Caesar Sandwich 11

Sliced Grilled Chicken Breast with Shaved Romaine, House Made Caesar Dressing and Grated Parmesan on Grilled Garlic Ciabatta Bread

Prime Cheeseburger 12

8 oz Prime Ground Beef Patty, Grilled to Order and Topped with Sharp Cheddar, Crisp Lettuce, Tomato, Onions and Pickles on a Toasted Challah Bun

Texas Cuban 11 ☆

Crispy Fried Chicken Breast Piled High on Hand Cut Grilled Brioche with sliced Smoked Ham, Crisp Pickles, Swiss Cheese, Complimented with Creole Mustard

Classic "Club" Sandwich 13

Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce, and Tomato with Honey Mustard, Layered on Toasted Sourdough

Spicy Guacamole Burger 15 ♪

8 oz Prime Ground Beef Patty, Smothered with White Cheddar Cheese Piled on Our Challah Bun, with Grilled Jalapeño, House Guacamole and Salsa Verde

BBQ Brisket Sandwich 14 ♪ ☆

Smoked Sliced Brisket Piled High on a Grilled Texas Toast and Topped with Sliced Pickles and White Onion Then Finished with House Bourbon Habanero BBQ Sauce Try It With Our Sweet Pineapple BBQ For A Sweeter Experience!

Fried Green Tomato BLT 12 ♪

Bacon, Lettuce, Fried Green Tomatoes and Spicy Mayo Piled on Grilled Sourdough

FORK & KNIFE

South Sea Tuna 18 GF ♪ ☆

Sushi Grade Ahi Tuna Blackened with a Mix of Pacific Rim Spices and Seared Rare and Accompanied by a Seared Vegetable Medley, Finished with Chef's Garlic Ginger Sauce

Fish N Chips 16

Beer Battered Cod, Fried Crisp Served with Caper Remoulade, Lemon Wedges and French Fries

Pesto Chicken 16 GF

Airline Chicken Breast with Fresh Basil Pesto Stuffed Under the Skin and Seared Under a Brick to Seal in the Natural Moisture Accompanied by Sautéed Vegetables and Roasted Red Pepper Cream Sauce

Blackened Red Fish 18 GF ♪ ☆

Atlantic Red Fish Filet Seared with Our House Blackening Seasoning and Topped with Crawfish Cajun Cream Sauce Served with Dirty Rice and Charred Broccolini

BBQ Brisket Plate 14

Slow Smoked Sliced Brisket Served with Southern Style Potato Salad, Baked Beans, Texas Toast, Pickles, Pickled Onions and Pickled Jalapeños Choice of Bourbon Habanero or Sweet Pineapple BBQ Sauce

Chicken Cacciatore 14

Chicken Cacciatore Tossed with Rigatoni Pasta Topped with Fresh Mozzarella and Parmesan Cheese Finished with Fresh Basil Served with a House Salad

SIMPLY GRILLED

Lightly seasoned and simply grilled protein of your choice. Served with Gentle Creek house vegetables. GF

Grilled Tuna Steak 16

Grilled Salmon Filet 16

Grilled Red Fish 16

Grilled Chicken Breast 14

Grilled Sirloin Steak 14

Grilled Cauliflower Steak 12 ♪



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