

## STARTERS

**\*CAST IRON MEATBALLS 17**

Marinara Sauce, Mozzarella,  
Basil Pesto, Garlic Crostini

**\*KOREAN CHICKEN WINGS 18**

Gochujang Glaze, Furikake,  
Micro-Cilantro, Herbed Ranch

**SPINACH & ARTICHOKE DIP 16**

Monterey Jack Cheese,  
House-Made Warm Tortilla Chips

**\*MARYLAND CRAB CAKES 23**

Remoulade Sauce, Grilled Lemon

**\*RHODE ISLAND CALAMARI 18**

Lightly Breaded, Spicy Tomato Sauce,  
Banana Peppers

**CHEF’S DAILY SOUP 10**

## SALADS

**PEAR AND GOAT CHEESE 15**

Baby Arugula, Watercress, Heirloom  
Cherry Tomatoes, Candied Walnuts,  
Pea Shoots, Pumpkin Vinaigrette

**THE WEDGE 15**

Crisp Iceberg Wedge,  
Crumbled Bleu Cheese, Bacon,  
Tomatoes, Red Onion,  
Bleu Cheese Dressing

**CAESAR SALAD 13**

Crisp Romaine, Parmesan,  
Rustic Croutons, Caesar Dressing

**\*GRILLED CHICKEN SALAD 20**

Arugula, Strawberry, Apple,  
Pickled Red Onion, Avocado,  
Goat Cheese, Peach Vinaigrette

**ADD:** \*Chicken +7, \*Blackened Tips +15,  
\*Grilled Shrimp +15, \*Salmon +15

**Private Dining at 347 Grille!**

Let us book your next event!  
Our two private dining rooms can  
accommodate 12 to 40 guests  
for yor next social or corporate special  
event. Scan the QR code for more info.



\*Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people. Selected menu items may commonly be served at less than fully cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer.

A 20% GRATUITY WILL BE ADDED TO EVERY CHECK.

## CHRISTMAS DAY FEATURES

AVAILABLE CHRISTMAS DAY 11AM-9PM

### APPETIZERS

**CHARCUTERIE BOARD 22**

Meats and Cheeses, Dried Fruit,  
Honeycomb, Nuts, Fig Jam,  
Whole Grain Mustard,  
Honey Mustard, Naan Dippers

**AVOCADO DEVEILED EGGS 13**

Tomato Jam,  
Crispy Peppered Bacon

**\*PROSCIUTTO AND PEAR  
FLATBREAD 17**

Gorgonzola Cheese,  
Mozzarella Cheese, Garlic Aioli

**\*LAMB LOLLI-POPS 21**

Black Cherry Brandy Relish

**CAULIFLOWER GOUDA SOUP 10**

### ENTRÉES

**\*BROWN SUGAR RUM  
GLAZED HAM 41**

Sweet Potato Fingerlings,  
Roasted Winter Vegetable Blend

**\*SLOW ROASTED PRIME RIB 48**

Au Gratin Potatoes, Balsamic Glazed  
Asparagus, Horseradish Sauce, Au Jus

**\*RYE CRUSTED SEA BASS 49**

Heaven and Earth Potatoes,  
Bacon Brussels Sprout Slaw,  
Dijonaise Sauce

**\*DUCK CONFIT 42**

White Bean Cassoulet,  
Roasted Cippolini Herbs

**CHEESE RAVIOLI 27**

Roasted Tomatoes, Spinach,  
Chardonnay Cream Sauce

## STEAKS

Proudly serving the Shula Cut – our proprietary standard  
for premium Black Angus Beef, aged to perfection

Served with 1 Side of Your Choice

**\*7 OZ FILET MIGNON 49**

**\*14 OZ NEW YORK STRIP 55**

**\*14 OZ RIBEYE 57**

\*Grilled Shrimp +15 | \*Crab Cake +18 | Carmelized Onions +8 | Béarnaise +4  
Bleu Cheese Crusted +3 | \*Oscar Style +18 | Sautéed Mushrooms +8

## ENTRÉES

**\*MARYLAND CRAB CAKES 43**

Jumbo Lump Crab, Remoulade, Grilled  
Lemon, Whipped Potatoes, Haricot Verts

**\*PAN-SEARED SALMON 38**

Sweet Potato and Kale Hash,  
Citrus Beurre Blanc, Gremolata

**\*BRAISED SHORT RIB 38**

Whipped Potatoes, Broccoli, Demi Glaze

**\*ROASTED AIRLINE CHICKEN 30**

Whipped Potatoes, Haricot Verts,  
Rosemary Jus

## SIDES

**HEAVEN AND EARTH POTATOES 12**

**WHIPPED POTATOES 10**

**SWEET POTATO FINGERLINGS 12**

**BALSAMIC GLAZED ASPARAGUS 12**

**CRISPY BRUSSELS SPROUTS 12**

**SAUTÉED BROCCOLI 10**

**HARICOT VERTS 10**

**ROASTED WINTER VEGETABLE BLEND 10**

## DESSERTS

**CRÈME BRÛLÉE CHEESECAKE**

**CARROT CAKE**

**TRIPLE MOUSSE CAKE**

**APPLE BLOSSOM**

Topped with Vanilla Ice Cream, Whipped Cream, Caramel Sauce