347 GRILLE
BY COACH SHULA

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

ACORN SQUASH SOUP 10
Velvety Roasted Acorn Squash,
Aged Balsamic Reduction,
Toasted Pumpkin Seeds

SALADS

THE MARKET 14
Mixed Greens, Seasonal Vegetables,
Eggs, Croutons, Cheddar Cheese,
Herbed Ranch

THE WEDGE 15
Crisp Iceberg Wedge,
Crumbled Bleu Cheese, Bacon,
Tomatoes, Red Onion,
Bleu Cheese Dressing

AUTUMN HARVEST SALAD 15
Arcadian Greens, Granny Smith Apple,
Shaved Red Onion, Crumbled Feta,
Spiced Pecans, Pumpkin Vinaigrette

CAESAR SALAD 13
Crisp Romaine, Parmesan,
Rustic Croutons, Caesar Dressing

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 your 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.

THANKSGIVING SPECIALS

STARTERS

CHARCUTERIE BOARD 22
A curated selection of
Imported and Domestic Cheeses,
Cured Meats, Dried Fruits,
Marcona Almonds, Fig Preserves,
Whole Grain Mustard,
Warm Naan Crisps

HARVEST PUMPKIN & FONTINA FLATBREAD 16
Roasted Pumpkin Purée,
Applewood Smoked Bacon,
Caramelized Red Onions,
Aged White Cheddar,
Fontina Cheese, Crisp
Hearth-Baked Flatbread

LOADED SWEET POTATO SKINS 15
Crisp Potato Skins,
Whipped Sweet Potato,
Smoked Bacon, Goat Cheese,
Sharp Cheddar,
Toasted Pecans,
Brûléed Marshmallow

BRIE, CHICKEN & CRANBERRY PUFFS 16
Flaky Puff Pastry, Roasted Chicken,
Melted Brie, Cranberry Compote,
Crispy Prosciutto Shards

ENTRÉES

***ENGLISH HONEY-GLAZED ROASTED TURKEY 39**
Whipped Yukon Gold Potatoes,
Herb Stuffing, Pan Gravy, Buttered
Green Beans with Crispy Onions,
Cranberry Applesauce

***COFFEE & CHILI RUBBED CHICKEN BREAST 35**
Cranberry-Apple Mostarda, Sweet Potato
and Fontina Croquettes, Pumpkin Aioli,
Haricot Verts, Roasted Shallots, Crispy Sage

***FIG & AGED BALSAMIC GLAZED PORK LOIN 38**
Fig Reduction, Aged Balsamic Glaze,
Maple Bacon-Wrapped Carrots and
Cranberry, Apple, Pecan Stuffing

***TUSCAN HALIBUT 42**
Roasted Heirloom Tomatoes, Wilted Baby
Spinach, Roasted Garlic Cream Sauce,
Pumpkin Parmesan Risotto, Apple
Cider-Glazed Brussels Sprouts

BUTTERNUT SQUASH RAVIOLI 26
Toasted Sage Brown Butter, Caramelized
Black Mission Figs, Crispy Pancetta,
Toasted Walnuts, Shaved Parmigiano-
Reggiano, Aged Balsamic

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

***BRAISED SHORT RIB 38**
Whipped Potatoes, Broccoli,
Demi Glaze

***PAN-SEARED SALMON 38**
Sweet Potato and Kale Hash,
Citrus Beurre Blanc, Gremolata

PAPPARDELLE BOLOGNESE 28
San Marzano Ragu,
Whipped Ricotta, Basil

SIDES

WHIPPED POTATOES 10
HARICOT VERTS 10
ROASTED BABY CARROTS 12
SWEET POTATO CASSEROLE 12
PUMPKIN PARMESAN RISOTTO 12
CRISPY BRUSSELS SPROUTS 12
BROCCOLI 10
MAC & CHEESE 12

DESSERTS

PUMPKIN CHEESECAKE 12
Chantilly Cream,
Salted Bourbon Caramel,
Pumpkin Seed Brittle

DEEP DISH BOURBON PECAN PIE 12
Toasted Pecans,
Rich Bourbon-Infused
Filling, Buttery Crust

APPLE BLOSSOM TART 12
Chantilly Cream,
House-Made Caramel Sauce,
Vanilla Bean Ice Cream