

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

- HOLIDAY SALAD 15

Mesclun, Roasted Sweet Potatoes,
Aged White Cheddar,
Sliced Pecans, Dried Apricot,
Honey Mustard Dressing
- 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 +10,
*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.

THANKSGIVING SPECIALS

APPETIZERS

- CHARCUTERIE BOARD 22

Meats and Cheeses, Dried Fruit,
Honeycomb, Nuts, Fig Jam,
Whole Grain Mustard,
Honey Mustard, Naan Dippers
- PEPPADEW DEVEILED EGGS 13

Sage Maple Bacon
- *BRAISED DUCK PUFF 17

Pumpkin Purée, Goat Cheese,
Puff Pastry, Sweet and Spicy
Cranberry Salsa
- *ORCHARD FLATBREAD 16

Grilled Chicken, Gala Apples,
White Cheddar, Carmelized Onions,
Cranberry Port Reduction
- *TENDERLOIN BRUSCHETTA 19

Heirloom Tomatoes, Fresh Mozzarella,
Basil, Grilled Baguette, Olive Oil,
Balsamic Reduction

ENTRÉES

- *ROASTED ENGLISH HONEY
TURKEY BREAST 39

Roasted Turkey Basted in
Butter and Honey, Smashed Potatoes,
Cornbread Stuffing, Pan Drippings Gravy,
Buttered Green Beans with Crisp Onions,
Cranberry Apple Sauce
- *ALMOND CRUSTED FLOUNDER 44

Basmati Rice, Broccolini, Brown Sugar
Beurre Blanc, Crispy Pancetta
- *CRISPY PORK BELLY RAVIOLI 29

Cheese Ravioli, Mornay Sauce,
Poached Pears, Sage
- *COFFEE & CHILI RUBBED
PORK CHOP 39

Au Gratin Potatoes, Baby Carrots,
Apple Brandy Demi
- HERB VEGETABLE CAKE 26

Sweet Potato Fingerlings,
Asparagus, Sweet Chili Glaze

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

- SWEET POTATO CASSEROLE 12

WHIPPED POTATOES 10

SWEET POTATO FINGERLINGS 10

HARICOT VERTS 10
- SAUTÉED BROCCOLINI 12

CRISPY BRUSSELS SPROUTS 12

CORNBREAD STUFFING 10

BASMATI RICE 9

DESSERTS

- CRÈME BRÛLÉE CHEESECAKE

CARROT CAKE

TRIPLE MOUSSE CAKE
- APPLE BLOSSOM

Topped with Vanilla Ice Cream, Whipped Cream, Caramel Sauce