



EXECUTIVE CHEF: Thomas Parker

# D I N N E R

## STARTERS

- 330 WINGS : 12**  
house dry rub, buttermilk herb and house hot dipping sauce
- DEVILED EGGS : 6**  
bacon, pickled onions, smoked paprika, buffalo aioli
- 330 POUTINE : 12**  
house dry-rubbed french fries, cheese curd, smoked brisket demi, poached egg, chives
- CAST IRON SPINACH DIP : 10**  
artichoke, pickled onion, crostini, naan

## SOUP & SALADS

- ADD CHICKEN : 6 | SHRIMP : 8 | STEAK : 10 | MUSHROOMS : 6**
- MINISTRONE : 8**  
chickpeas, zucchini, spinach, tomato, mirepoix, romano
- LOCAL GREENS : 9**  
seasonal vegetables, sweet basil vinaigrette
- GRILLED CAESAR : 10**  
romaine heart, bacon, anchovy dressing, shaved romano cheese, crouton
- GREEK CHOP SALAD : 12**  
feta cheese, olives, artichokes, cucumber, cherry tomato, pickled onion, dill, green onion, romaine lettuce, herbed vinaigrette

## STEAKS & CHOPS\*

*served with mashed potatoes, seasonal vegetable, house steak sauce, charred scallion butter*

- 8-OZ FILET : 32 | 12-OZ STRIP : 36 | 14-OZ RIBEYE : 38**  
PREMIUM BLACK ANGUS CORN-FED BEEF FROM CREEKSTONE FARMS, KANSAS
- 12-OZ BONE-IN DUROC PORK CHOP : 28**

## ENTRÉES

- 330 BURGER\* : 14**  
caramelized onion, roasted mushrooms, tomato jam, smoked cheddar cheese, brioche bun  
ADD BACON : 2 | AVOCADO : 2
- OVEN-ROASTED BEER CAN CHICKEN : 21**  
parmesan polenta, cider-glazed root vegetables, roasted mushrooms, pan sauce
- CRISPY SKIN BEETROOT SALMON\* : 23**  
sweet potato and brussels sprout hash, citrus tomato relish, honey brulee lemon, sweet basil dressing
- PENNE AGLIO E OLIO : 16**  
tomato, mushroom, garlic, parsley, lemon juice, extra-virgin olive oil, shaved romano cheese
- STEAK & FRIES\* : 25**  
flat iron steak, charred scallion butter, french fries

## SHAREABLE SIDES

- FRENCH FRIES : 4**
- MASHED POTATOES : 6**
- SWEET POTATO FRIES : 4**
- CIDER-GLAZED ROOT VEGETABLES : 6**
- MAC N CHEESE : 7**
- CRISPY BRUSSELS SPROUTS : 7**  
with honey and bacon

## DESSERT

- PEANUT BUTTER & JELLY BREAD PUDDING : 6**  
cleveland jam preserves, creamy peanut butter, chocolate whipped cream, banana crème anglaise
- CRANBERRY TART : 6**  
kiwi gelee, pickled pineapple, orange segments
- TAGGART'S ICE CREAM SORBET : 5**  
ask your server for today's selection

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.

Gratuity will be added to parties of eight or more. Any open guest checks/tabs that are not closed out will have an 18% service charge added at the end of the shift.