



DINNER MENU

668 W Fifth Street
Covington, KY 41011

5 - 10 p.m.
Tuesday thru Saturday

859.491.5300
threesixtydining.com

SUNDAY BRUNCH

10 a.m. - 2 p.m.

APPETIZERS

360 SHRIMP TOWER: SAUTÉED ASIAN-STYLE SHRIMP WITH FRIED WON-TON WRAPPERS **\$8**

BLUE-LUMP CRAB CAKES: SERVED WITH REMOULADE SAUCE **\$12**

SOUP-OF-THE-DAY: DAILY SPECIAL **\$5**

FRENCH ONION SOUP: TENDER ONIONS IN A RICH BEEF BROTH WITH CROUTONS AND GRUYERE CHEESE **\$6**

CAPRESE BRUSCHETTA: TOMATOES, FRESH MOZZARELLA, AND BASIL ON TOASTED BAGUETTE SLICES
WITH A BALSAMIC VINEGAR REDUCTION **\$9**

GOAT CHEESE HUSHPUPPIES: SERVED WITH A SWEET AND SPICY TOMATO JAM **\$6**

SMOKED SALMON: WITH DILL CREAM CHEESE ON RYE TOAST POINTS **\$9**

SHRIMP COCKTAIL: CHILLED POACHED SHRIMP WITH A ZESTY COCKTAIL SAUCE **\$12**

SALADS

360 MIXED GREENS: TOMATO, CUCUMBER, CROUTONS, AND YOUR CHOICE OF DRESSING **\$5**

CAESAR: ROMAINE TOSSED WITH PARMESAN AND CROUTONS IN CREAMY DRESSING **\$5**

WEDGE SALAD: ICEBERG WEDGE WITH RANCH DRESSING, CHOPPED BACON, TOMATOES,
AND BLEU CHEESE CRUMBLES **\$5**

HOT SLAW: SHAVED CABBAGE WITH A WARM BACON AND ONION DRESSING **\$5**

ARUGULA: ARUGULA TOSSED IN A CITRUS VINAIGRETTE AND SERVED WITH ROASTED BEETS,
BLEU CHEESE, AND CANDIED ALMONDS **\$6**

ASIAN GREENS: TOSSED GREENS IN A SESAME SOY VINAIGRETTE **\$6**

STEAKS & CHOPS

ALL ENTREES SERVED WITH A MIXED GREEN SALAD. SUBSTITUTE A DIFFERENT SALAD FOR \$2

FILET 360: 9 OZ., KING CRAB, BÉARNAISE, ASPARAGUS, AND MASHED POTATOES \$37

RIB EYE: 16 OZ., CARAMELIZED ONIONS, ASPARAGUS, AND CRISPY REDSKIN POTATOES \$29

PORK CHOP: 8 OZ. BONE-IN CHOP, ROASTED APPLE, BRAISED SWISS CHARD, AND MASHED POTATOES \$19

NY STRIP: GORGONZOLA BUTTER, SAUTÉED ZUCCHINI MEDLEY, AND BAKED POTATO 10 OZ \$26 14 OZ \$30

PETITE FILET: 6 OZ. BACON WRAPPED FILET, BRAISED SWISS CHARD, AND CRISPY REDSKIN POTATOES \$25

THE PORTERHOUSE: 24 OZ. BONE-IN CUT, ONION STRAWS, SAUTÉED ZUCCHINI MEDLEY, AND BAKED POTATO \$36

BRAISED BEEF SHORT RIBS: FRIED RICE, ASIAN GREENS, AND A KOREAN GLAZE \$22

SEAFOOD, CHICKEN, & PASTA

SALMON: MARINATED IN BROWN SUGAR AND SOY SAUCE, SERVED WITH FRIED RICE \$21

HALIBUT: PAN-SEARED SKIN-ON FILET WITH BASIL CREAM, SAUTÉED ZUCCHINI MEDLEY, AND CRISPY REDSKIN POTATOES \$27

FILET OF SOLE: PAN-FRIED FILET WITH BUTTER, LEMON, AND DILL MASHED POTATOES AND ASPARAGUS \$24

ROASTED CHICKEN: SERVED WITH BRAISED SWISS CHARD AND MASHED POTATOES \$19

GNOCCHI: POTATO DUMPLINGS TOSSED WITH ITALIAN SAUSAGE, CARAMELIZED MUSHROOMS, ONIONS, AND CHICKEN STOCK \$17

GRILLED CHICKEN CARBONARA: SLICED GRILLED CHICKEN, CRISPY BACON, AND SPINACH TOSSED IN A RICH CREAM SAUCE WITH PENNE \$18

FOUR-CHEESE RAVIOLI: HOUSE-MADE RAVIOLI FILLED WITH A MIXTURE OF PARMESAN, MOZZARELLA, GOAT, AND RICOTTA CHEESE, COVERED IN MARINARA SAUCE \$16

LINGUINI BOLOGNESE: RICH TOMATO AND MEAT SAUCE WITH LINGUINI NOODLES \$18

**Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.*

SIDES

MASHED POTATOES \$4

BAKED POTATO \$3

CRISPY REDSKIN POTATOES \$4

ZUCCHINI VEGETABLE MEDLEY \$4

BRAISED SWISS CHARD \$4

FRIED RICE \$5

BOURBON GLAZED CARROTS \$5

ASPARAGUS \$5

SAUTÉED MUSHROOMS \$4

**A 20% gratuity is automatically added to your check for parties of six or more*