



LATE NIGHT MENU

FRIED CALAMARI 10

LIGHTLY DUSTED IN SEASONED FLOUR AND FRIED.
SERVED WITH A SUN-DRIED TOMATO GARLIC AND MARINARA DIPPING SAUCE.

BONELESS BUFFALO BITES 8

DEEP FRIED AND TOSSED IN A SPICY BUFFALO SAUCE.
SERVED WITH CELERY AND BLEU CHEESE DRESSING.

BEEF TENDERLOIN FLATBREAD 13

BEEF TENDERLOIN WITH CARAMELIZED ONIONS, CRUMBLED BLEU AND
A SHREDDED MOZZARELLA CHEESE BLEND.

ZUCCHINI FLATBREAD 11

THIN SLICED ZUCCHINI AND RED ONION OVER A BOURSIN GOAT CHEESE SPREAD
WITH FRESH PARMESAN AND A BALSAMIC GLAZE.

TUNA KOBACHI 14

DICED AHI TUNA SEASONED WITH SEVEN SPICE AND SESAME.
SERVED ON A BED OF CUCUMBERS ACCOMPANIED BY WASABI, SOY AND GINGER.

CRAB CAKES 14

PAN SEARED AND SERVED WITH A ROASTED GARLIC CHIPOTLE SAUCE.

COLD TOMATO BRUSCHETTA 8

310 BRUSCHETTA SERVED OVER FRESHLY TOASTED CROSTINIS TOPPED WITH FRESH GRATED
GRANA PADANO CHEESE AND DRIZZLED WITH A BALSAMIC REDUCTION.

SMOKED SALMON 15

FRESH FILET OF SALMON SMOKED IN-HOUSE AND SERVED WITH A
CHIVE ANCHOVY REMOULADE AND LAVOSH CRACKERS.

ASSORTED CHEESE PLATTER OUR CHEF'S SELECTION OF CHEESES. 14

310 GARDEN SALAD 10

MIXED GARDEN GREENS TOPPED WITH GRAPE TOMATOES, CUCUMBERS, CARROTS AND
BERMUDA ONIONS. SPRINKLED WITH CRAISINS AND SUNFLOWER KERNELS.
ACCOMPANIED BY GOAT CHEESE AND DRIZZLED WITH OUR RASPBERRY VINAIGRETTE.

MEDITERRANEAN SALAD 12

MIXED GARDEN GREENS TOSSED IN OUR SIGNATURE BALSAMIC VINAIGRETTE WITH TOMATOES,
CUCUMBERS, KALAMATA OLIVES, FRIED CAPERS AND DITALINI PASTA.
TOPPED WITH ONIONS, CARROTS AND FETA CHEESE.

HOT ITALIAN SANDWICH 11

SERRANO HAM AND GENOA SALAMI SERVED HOT WITH MELTED PROVOLONE CHEESE,
TOMATO, ONIONS AND AN ITALIAN HERB VINAIGRETTE. SERVED ON A TOASTED ARTISAN ROLL.

GRILLED CHICKEN MUFFALETTA 10

GRILLED BONELESS CHICKEN BREAST WITH PROVOLONE CHEESE, AN OLIVE TAPENADE RELISH
AND SLICED TOMATO. SERVED ON A TOASTED FOCACCIA BREAD.

PARK SOUTH CLUB 11

SLICED HAM, TURKEY, CHEDDAR AND SWISS CHEESES, LETTUCE, TOMATO, BACON,
SLICED BOILED EGG AND 1,000 ISLAND DRESSING PILED HIGH ON WHOLE GRAIN BREAD.

VEGETABLE SANDWICH 10

GRILLED EGGPLANT, PORTABELLA MUSHROOMS, A ROASTED RED PEPPER SALAD,
FRESH MOZZARELLA AND MIXED GREENS ON A WHEAT KAISER.

CHICKEN SALAD 10

OUR OWN CHICKEN SALAD IN A HONEY WHEAT WRAP WITH CUCUMBERS,
CLOVER SPROUTS, CRAISINS AND CRUMBLED BLEU CHEESE.

TUNA SALAD MELT 10

WHITE ALBACORE TUNA SALAD MADE WITH MELTED AMERICAN CHEESE.
SERVED HOT ON A WHEAT KAISER.

ANGUS BURGER 10

GROUND ANGUS, SEASONED AND CHAR GRILLED.
SERVED WITH LETTUCE, TOMATO AND ONION ON A CHALLAH ROLL.
ADD CHEESE – AMERICAN, CHEDDAR, PROVOLONE, SWISS, BLEU OR MOZZARELLA.

LOADED BURGER 11

GROUND ANGUS STUFFED WITH HERBS, CHEDDAR AND MOZZARELLA CHEESES.
CHAR GRILLED AND SERVED WITH LETTUCE, TOMATO AND ONION ON A CHALLAH ROLL.

STEAK 310 13

A GRILLED RIB EYE STEAK TOPPED WITH ROASTED RED PEPPER, PORTABELLA MUSHROOM AND
MELTED PROVOLONE CHEESE. SERVED ON AN ARTISAN ROLL.