



SALADS

Salmon Salad

\$18

Grilled Salmon over Mixed Greens, Dried Cherries, Sunflower Seeds, Cucumber, Feta Cheese, and Red Onion with Honey Dijon Dressing on the side.

Chicken Caesar Salad

\$15

Crisp Romaine Topped with Grilled Chicken, House Made Croutons, Shaved Parmesan Cheese and Caesar Dressing

Wyvern Wedge Salad

\$12

A Hearty Wedge of Crisp Iceberg Lettuce Topped with a Prosciutto Crisp, Heirloom Tomatoes, Cucumbers, Hard Boiled Eggs, and Blue Cheese Crumbles with Blue Cheese Dressing

Additional Proteins: CHICKEN \$6 SHRIMP \$7 FRESH FISH \$7

Salad Dressings: Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese

TAPAS

Shrimp and Chips

\$17

Battered Shrimp, with Cocktail and Remoulade Sauces, Served with House Slaw & French Fries

Crispy Calamari

\$15

Fried Red Onion and Cherry Peppers Topped with Shaved Parmesan Cheese, & Served with Lemon Aioli

Fish & Chips

\$17

Fried Crispy Cod. served with house Slaw, French Fries, Lemon Tartar Sauce & Remoulade

The Iconic Wyvern Mussels

\$16

White Wine, Garlic, Leeks, Chorizo Heirloom Tomatoes Served with Grilled Bread Points

Tuna Nachos

\$18

Crispy Wontons Layered with Peppercorn Seared Ahi Tuna, Topped w/Jalapenos, Seaweed, Ginger, Wasabi Cream, and Sweet Thai Chili Sauce,

Hummus and Pita's

\$14

House Made Hummus, Served w/Fried Flour Tortillas & Flash Fried Pitas. Ask About The Chef's Featured Flavor of the Day

Smoked Gouda Fondue

\$15

Fresh Apples, Grapes and Breadsticks

Shrimp Cocktail

\$17

Gulf Shrimp, Spicy Cocktail Sauce Lemon, Crisp Greens and Ginger

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness***

Prices do not include Tax or Gratuity



SANDWICHES

360 Burger \$18

1/2lb Certified Angus Beef Grilled to Juicy Perfection w/Creamy Boursin Cheese, Crispy Lettuce, Tomato Jam, & Crispy Bacon, Topped w/An Onion Stack and Served on a Warm Brioche Bun

1/2lb. Wyvern Angus Burger \$17

1/2lb Certified Angus Beef Patty Grilled to Juicy Perfection with Your Choice of Crispy Leaf Lettuce, Tomato and Onion Served on our Warm Brioche Bun.

Wagyu Beef Sliders \$14

American Cheese, Bacon Jam, Onion Stack and Pickle

Turkey BLT Croissant \$15

Turkey, Crispy Savory Bacon, Green Leaf Lettuce, Juicy Tomatoes, and Mayonnaise

Black Bean Chipotle Veggie Burger \$16

Our Savory Black Bean Blend Veggie Burger w/ Crispy Lettuce and Tomato, Served on a Brioche Bun w/ Spicy Chipotle Mayo and Black Bean Salsa

3 Sixty Grilled Cheese \$14

Grilled Brioche Bread, With Brie Cheese, Bourbon Bacon & Tart Granny Smith Apples

Cuban Sandwich \$15

Ham, Slow Roasted Pork, Swiss Cheese, Cuban Mayo, Pickles on Pressed Cuban Bread

Roasted Pepper & Portobello \$18

Portobello Mushroom Stuffed w/Roasted Red Peppers, Topped w/Spring Mix, & Tomato, Served on a Kaiser Roll

Shaved Prime Rib \$18

Shaved Roasted Prime Rib, Caramelized Onions, Melted Provolone, Topped with Creamy Garlic Horseradish on our Pressed Cuban Bread

TACOS

All Served with Flour Tortillas or Lettuce Wraps

Fresh Catch Tacos \$18

Mixed Cabbage Slaw, Red Onion, Cherry Tomato, Green Onion, & Wasabi Aioli

Chicken Tacos \$16

Spicy Chicken, Green Onion, Tomatoes, Shredded Lettuce, Black Beans, Lime & Cherry Pepper Aioli

Shrimp & Sweet Potato Tacos \$16

Shredded Sweet Potato, Cajun Shrimp, Green Onion, Minced Ginger, Sun-Dried Tomato Aioli and Lime Wedge

HOUSE MADE FLAT BREAD

Sausage & Peppers Flat Bread \$15

Tomato Sauce and Mozzarella

Wicked Chicken Flatbread \$15

Buffalo Chicken, Blue Cheese, Mozzarella & Buffalo Sauce

Veggie Flat Bread \$15

Roasted Red Bell Pepper, Caramelized Onion, Mushrooms, Arugula, Marinara, Mozzarella & Parmesan Topped with Parsley

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