FIRST TASTE

LOCAL CHILLED OYSTERS* 3.75EA
add shrimp cocktail, 4ea

JUMBO SHRIMP COCKTAIL 16
Sriracha cocktail sauce | lemon

FRENCH ONION SOUP 12
Swiss cheese | seasoned sourdough crouton

■ **BUFFALO CAULIFLOWER (V) 16**
Lightly fried florets | blue cheese crumbles | house-made buffalo sauce

VEGETABLE SPRING ROLLS (V) 15
Baby bok choy, carrots, bean sprouts, shiitake mushrooms | orange chili dipping sauce

FRIED BURRATA (V) 18
Romano and herb breaded burrata | charred grape tomatoes | tomato and caper cream sauce | grilled focaccia

SEASONAL CHEF'S BOARD 22
Prosciutto | hot soppressata | Vermont aged white cheddar | whipped garlic and herb cheese | pickled butternut squash | fig jam | grilled focaccia

CARIBBEAN CHICKEN 17
Spicy Caribbean bbq sauce | fresh pineapple and cilantro salsa | scallions

■ **KOREAN STICKY PORK RIBS 17**
Brown sugar gochujang glaze | granny smith apple slaw

■ **STREET CORN NACHOS 18**
Seasoned pulled chicken | cheddar jack and cotija cheese | grilled sweet corn | jalapeños | pickled red onions | pico de gallo | fresh cilantro | southwest aioli

PROSCIUTTO AND PEAR FLATBREAD 18
Mozzarella and gorgonzola cheese | hot honey drizzle

CALAMARI 19
Cherry peppers | marinara

■ **TUNA TARTARE* 19**
Soy marinated tuna | chopped avocado, cucumbers, and shallots | gochujang | wasabi aioli | crunchy wonton chips

SALADS AND BOWLS

Add to your salad: seared chicken 8 | herb breaded chicken cutlet 12 | shrimp 4ea | scallops 6ea | salmon 17 | bbq steak tips 17

CAESAR 14
Crisp romaine and baby gem lettuce | shaved pecorino romano cheese | lemon garlic dressing | sourdough croutons

■ **3 WEDGE 16**
Crisp baby gem lettuce | bacon | cucumbers | tomatoes | bleu cheese crumbles | crispy onion strings | Great Blue Hill bleu cheese dressing

BABY SPINACH SALAD 16
Shaved brussels sprouts | bacon | aged cheddar | red onion | maple mustard vinaigrette

■ **MEDITERRANEAN BOWL (V) 24**
Mixed greens and baby spinach | quinoa | avocado | feta cheese | charred artichokes | kalamata olives, cucumbers, grape tomatoes, red onion | fried chick peas | hummus | focaccia crostinis | Greek vinaigrette

AUTUMN GRAIN BOWL (V) 24
Mixed greens | kale | quinoa | lentils | brown rice | chick peas | roasted sweet potatoes | blackberries | pomegranate seeds | pomegranate vinaigrette

3
eat ▪ drink ▪ celebrate

"BUT I ALWAYS SAY, ONE'S COMPANY, TWO'S A CROWD, AND THREE'S A PARTY."
-ANDY WARHOL

FAVORITES

EGGPLANT NEOPOLITAN (V) 28
Herb breaded eggplant | sautéed spinach, red peppers, and portobello mushrooms | provolone cheese | marinara sauce

■ **TAGLIATELLE BOLOGNESE 29**
Braised veal, beef, and pork | house-made tagliatelle pasta | tomato and cream sauce | whipped ricotta

■ **3'S SIGNATURE CHICKEN PARMESAN 29**
Lightly breaded chicken cutlet | marinara | mozzarella | penne with buttery cheese sauce

■ **CHICKEN MILANESE 29**
Parmesan herb breaded chicken | parmesan risotto | sautéed green beans | lemon white wine beurre blanc

MEDITERRANEAN HADDOCK 33
Herb cracker crumb topping | basil quinoa | kalamata olive, red onion, tomato, and caper tapenade | lemon beurre blanc

PAN ROASTED SALMON* 34
Roasted brussels sprouts, sweet potatoes, and leeks | cranberry whole-grain mustard glaze

PROSCIUTTO DUSTED SEARED SEA SCALLOPS 35
Cauliflower purée | shaved brussels sprouts | golden raisins | herb brown butter

PEACH HABANERO ST. LOUIS BBQ RIBS 30
Honey cornbread | crispy onion strings | coleslaw

GRILLED STEAK TIPS* 32
Grilled balsamic onions | house steak sauce | whipped russet potatoes | green beans

■ **3'S FAMOUS BRAISED SHORT RIB 35**
Parmesan risotto | sautéed garlic spinach | red wine demi glace

12oz BLACK ANGUS NEW YORK SIRLOIN* 44
Chef's black pepper seasoning | 3's signature truffled baked potato

■ **8oz BLACK ANGUS FILET MIGNON* 47**
Center cut filet mignon | whipped russet potatoes | grilled asparagus | bordelaise sauce

3 CHEERS

PUMPKIN-TINI 15
Vanilla vodka | spiced rum | pumpkin spice liqueur | Bailey's caramel | cinnamon sugar rim

APPLE SPRITZ 15
Berentzen Apple liqueur | Barrows "Intense" ginger | prosecco | cranberry | apple slices

PEAR OLD FASHIONED 15
St. George Spiced Pear liqueur | Sazerac rye | maple | lemon

HANDHELDS

HOT HONEY BBQ CHICKEN SANDWICH 18
Buttermilk fried chicken | cheddar cheese | pickles | baby gem lettuce | hot honey bbq | ranch aioli | buttered potato bun | french fries

■ **CHICKEN AVOCADO WRAP 18**
Seared chicken | bacon | avocado | diced tomatoes | mixed greens | chipotle ranch | flour tortilla | french fries

■ **3 BURGER* 20**
8oz top choice beef | cheddar cheese | baby gem lettuce, tomatoes, pickles | signature sauce | buttered potato bun | french fries

SIDES

3'S ORIGINAL RECIPE HONEY CORNBREAD (est. 2007) **7**
Whipped cinnamon butter

GREEN BEANS 8

SAUTÉED GARLIC SPINACH 8

SAUTÉED STEAKHOUSE MUSHROOMS 8

GRILLED ASPARAGUS 9

ROASTED BRUSSELS SPROUTS 9
Bacon, sweet potatoes, and leeks

■ **PARMESAN RISOTTO 8**

FRENCH FRIES 8

CRISPY ONION STRINGS 8

WHIPPED RUSSET POTATOES 8

BAKED POTATO 8
Butter | sour cream | scallions

3'S TRUFFLE BAKED POTATO 10

■ **PARMESAN TRUFFLE FRIES 10**

■ GUEST FAVORITE

(G) SEPARATE GLUTEN FREE MENU AVAILABLE

(V) VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne Illness. Before placing your order, please inform your server if a person in your party has a food allergy 09242026

WINE LIST

"THERE ARE ONLY 3 THINGS I NEED IN LIFE:
GOOD FRIENDS, GOOD FOOD, & GREAT WINE."
-UNKNOWN

WHITE WINES

SPARKLING

	6oz	9oz	Btl
ZARDETTO, PROSECCO | N/V | Italy	13		52
KYLIE MINOGUE, ALCOHOL-FREE SPARKLING ROSE' | N/V | Germany	13		52
KIM CRAWFORD, "ILLUMINATE", SPARKLING WINE (low cal/low abv) | N/V | Italy	13		52
VEUVE CLICQUOT, YELLOW LABEL, BRUT | N/V | France			155

ROSÉ

BERINGER, WHITE ZINFANDEL | N/V | California	8	11.5	32
ANGELS & COWBOYS | 2025 | Sonoma County	12	17.5	48
LA SPINETTA, IL ROSÉ DI CASANOVA | 2025 | Tuscany	13	19	52
HAMPTON WATER | 2025 | South of France	14	20.5	56

PINOT GRIGIO

ANTERRA | 2025 | Terre Siciliane	12	17.5	48
ZENATO | 2025 | delle Venezie	14	20.5	56
SANTA MARGHERITA | 2025 | Valdadige			62

REISLING

CLEAN SLATE | 2024 | Mosel	12	17.5	48

SAUVIGNON BLANC

CHLOE | 2024 | Marlborough	12	17.5	48
KIM CRAWFORD, "ILLUMINATE" | (low cal/low abv) | 2025 | Marlborough	13	19	52
KIM CRAWFORD | 2025 | Marlborough			52
WHITEHAVEN | 2025 | Marlborough	14	20.5	56
GROTH, SAUVIGNON BLANC | 2023 | Napa Valley			60
CLOUDY BAY | 2022 | Marlborough			70
LUCIEN CROCHET, SANCERRE | 2024 | France			75

CHARDONNAY

GUENOC | 2023 | California	11	16	44
SONOMA CUTRER, "RUSSIAN RIVER RANCHES" | 2024 | Sonoma Coast	15	22	60
NEWTON, "UNFILTERED," | 2015 | Napa			105
SHAFER, "RED SHOULDER RANCH" | 2022 | Carneros			125

RED WINES

PINOT NOIR

	6oz	9oz	Btl
PARDUCCI | 2024 | Mendocino County	12	17.5	48
REBELLIOUS | 2023 | California	14	20.5	56
MEIOMI | 2024 | California			56
CHALK HILL | 2024 | Sonoma Coast	17	25	68
REX HILL | 2022 | Willamette Valley			74
OBSIDIAN, "POSEIDON ESTATE" | 2023 | Napa			76
ARCHERY SUMMIT | 2022 | Dundee Hills			110
FLOWERS | 2023 | Sonoma Coast			130
KOSTA BROWNE | 2023 | Sonoma Coast			195

CHIANTI

LABADIA, "CETAMURA" | 2024 | Tuscany	12	17.5	48

MERLOT

GUENOC | 2024 | California	11	16	44
MARKHAM VINEYARDS | 2022 | Napa			54
DUCKHORN | 2023 | Napa			110

MALBEC

TRAPICHE | 2022 | Argentina	13	19	52

SYRAH

QUPÉ | 2021 | Central Coast			48

RED ZINFANDEL

FROG'S LEAP | 2022 | Napa			75

RED BLEND

FERRARI-CARANO | 2023 | Sonoma County	14	20.5	56
GUNDLACH BUNDSCHU, "MOUNTAIN CUVÉE" |2023 | Sonoma County			64
ROBERT FOLEY, "THE GRIFFIN" | 2021 | California			90

CABERNET SAUVIGNON

LYETH | 2023 | California	12	17.5	48
BONANZA, BY CAYMUS VINEYARDS | NV | California	14	20.5	56
JUSTIN | 2023 | Paso Robles	19	28	76
CANARD VINEYARD, "THE RESURGENCE" | 2021 | Paso Robles			78
QUILT | 2023 | Napa Valley			80
JORDAN | 2021 | Alexander Valley			125
GROTH | 2020 | Oakville			130
CAKEBREAD | 2022 | Rutherford			145
SILVER OAK | 2020 | Alexander Valley			165