

three eighty ate

September 11, 2025

Lunch Hours: 11:00A – 2:00P

!

IF YOU HAVE  
AN ALLERGY,  
PLEASE  
NOTIFY US.

BETTER FOR YOU

Jamaican Jerk Chicken Bowl

Vegetarian Dirty Rice; Red Beans;  
Cabbage Salad; Pineapple Salsa

280 Calories Per Serving

WEEKLY THRIVE DELI SPECIAL

Smoked Turkey & Ham Club

American Cheese, Lettuce, Tomato, Avocado,  
Black Pepper Aioli

WEEKLY THRIVE GRILL SPECIAL

Cajun Chicken Quesadilla

Peppers, Onions, Pepperjack, Guacamole, Salsa

Served with Fries

SOUPS

VEGAN MISO SOUP

Vegetable Broth, Scallions, Nori, Miso & Tofu

VEGETARIAN CHILI

CHICKEN NOODLE AVAILABLE DAILY.

PASTA @ ACTION

PASTA:

Penne, Cheese Tortellini, Whole  
Wheat Penne

SAUCES:

Marinara, Garlic Basil Cream

VEGGIES:

Eggplant, Asparagus, Tomatoes,  
Roasted Peppers, Broccoli Rabe, Green Peas

PROTEINS:

Grilled Chicken, Shrimp, Sweet  
Italian Sausage

TOPPINGS:

Roasted Garlic Oil, Shaved  
Parmesan, Fresh Basil, Chili Pepper Flakes

ADD ON:

Parmesan Focaccia

ROTISSERIE

SPOTLIGHT

MAIN:

Mesquite Roasted Chicken; Cajun Dry  
Rubbed Pork Loin

SIDES:

Roasted Rosemary Yukon Gold Potatoes;  
Classic Mac & Cheese; Lemon Butter Asparagus

SALAD:

Spring Salad

ADD ON:

Buttermilk Biscuits

ITALIAN SALUMERIA

ROASTED TURKEY:

Creamy Brie, Sour Cherry Spread,  
Roasted Red Peppers, Baby Arugula on Ciabatta

ROAST PORK LOIN:

Broccoli Rabe, Fontina, Roasted  
Garlic Spread, Red Onion, on Sesame Semolina

CHICKEN MILANESE:

Bibb Lettuce, Tomato, Chili  
Spread, on Bone Bread

CAPRESE:

Fresh Mozzarella, Roasted Roma Tomato,  
Fresh Basil, Arugula, EVOO on Focaccia

SALADS:

Cucumber, Tomato, Red Onion

Broccoli Caesar Pasta Salad

WOK AROUND THE WORLD

PROTEIN:

Black Pepper Chicken

SIDES:

White Rice; Fried Rice; Vegetable Tofu Stir  
Fry (Broccoli, Peppers, Snow Peas, Onions)

ADD ONS:

Green Beans, Red Chilis, Yellow Peppers

AL FORNO

SKILLETS:

Roasted Garlic Ravioli, Vodka Sauce

HOT HERO:

Eggplant Parmesan

ROLLS & CALZONES:

Baby Spinach & Black Forrest  
Ham

SPECIALTY PIZZA:

Chicken Caesar Ranch

FLATBREADS:

Build Your Own

MASALA

PROTEIN:

Chicken Tikka or Paneer Tandoori

SIDES:

Aloo Jeera, Dal Makhani, Methi Rice, Samosa,  
Naan

CONDIMENTS:

Mint, Tamarind, Fried Curry Leaves,  
Fried red Chili, Kachumber Salad, & Chukunder Raita  
(Beet)

GLOBAL

FARMER’S MARKET

- Flank Steak, Peppers & Onions
- Roasted Tri-Color Carrots
- Sautéed Rainbow Swiss Chard
- Heirloom Tomato Salad
- Roasted Artichoke Hearts, Lemon, Olives
- Three Bean Salad

VEGETARIAN

- Herb Roasted Tofu
- Sautéed Green Beans, Lemon, Garlic
- Rosemary Roasted Potatoes