



SIDES

38.71703

THEO'S

SPIRITS

-75.08048



STARTERS

— ★ STEAKS ★ —

FRENCH ONION SOUP	12 / 16
crouton, toasted gruyère crust	
WARM OLIVES	6
mediterranean marinade, pitted GF	
“TEMPURA” GREEN BEANS	11
spicy thai chili sauce	
LEMON PEPPER EDAMAME	11
salt, pepper, lemon GF	
BAKED OYSTERS	21
half dozen, creole butter, parmesan GF	
OYSTERS ON THE HALF SHELL*	19 / 35
half dozen or dozen, cocktail, lemon GF	
wild divers wittman, md	

SPINACH DIP	16
parmesan, crusty bread	
NEW ORLEANS BBQ SHRIMP	21
garlic, butter, black pepper, lemon	
GULF SHRIMP COCKTAIL	20
remoulade, cocktail sauce, lemon GF	
TUNA TARTARE*	21
avocado, green tomato, sesame seed, wonton	
OYSTERS CHRISTOPHER	21
half dozen, tomato bacon jam, panko chimichurri, anchovy parmesan emulsion	

CHAMPAGNE & FRIES	157
bottle of veuve clicquot & fries GF	

Salad

CAESAR	11 / 20
crisp romaine, crouton, parmesan, housemade dressing	
<i>solo / share</i>	

GREEK	12 / 21
kalamata olive, red onion tomato, crouton, feta, red wine vinaigrette	
<i>solo / share</i>	

CHOPPED WEDGE	15
bacon, tomato, red onion, bleu cheese dressing GF	

APPLE & BLEU	15
granny smith apple, grape, walnut, bleu cheese crumble, apple cider vinaigrette GF	

HARVEST	15
granny smith apple, pecans, roasted beets, feta, balsamic vinaigrette GF	

Enhancements

sliced tenderloin*	29
MD lump crab	16
seared shrimp	16
seared tuna*	19
salmon*	24

8 oz, hand-crafted

BURGERS

THEO'S BURGER*	19
lettuce, tomato, red onion, brioche bun, fries	
<i>add cheese 2 // bacon 3</i>	

JAM BURGER*	22
tomato bacon jam, spring greens, chipotle aioli, brioche bun, fries	

FULL MOON BURGER*	19
no bun, no fries, choice of salad GF	

Supper

THEO'S MEATLOAF	28
secret glaze, red wine demi, whipped potato	

THANKSGIVING DINNER “365”	29
roasted turkey, housemade stuffing, whipped potato, turkey gravy, seasonal veg, cranberry sauce	

MUSHROOM RAVIOLI	35
mushroom trio, blistered tomato, spinach, parmesan	

MAÎTRE D'HÔTEL *Emily Traylor*

CHEF DE CUISINE *Connor Hudson*

For larger parties, we kindly offer a maximum of three checks, though a single bill is always preferred.

Please notify your server in advance if checks will be split. A \$2-\$4 fee applies to split plates.

GF Gluten-Free / Our gluten-free items are prepared in a kitchen that also handles wheat. Because cross-contamination may occur, they are not intended for guests with Celiac disease. Please notify your server of any allergies or dietary restrictions. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





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Chef's Selections

STEAK DIANE* 53
TWIN PÉTITE MEDALLIONS, MUSHROOM TRIO,
RED WINE DEMI, WHIPPED POTATO GF

STEAK FRITES* 46
8 OZ NEW YORK STRIP, FRIES, PUB SAUCE GF

MEDALLIONS AU POIVRE* 55
TWIN PÉTITE MEDALLIONS, AU POIVRE,
TRUFFLE FRIES GF

STEAK ROQUEFORT* 53
TWIN PÉTITE MEDALLIONS, BLEU CHEESE CRUST,
RED WINE DEMI, WHIPPED POTATO

STEAK OSCAR* 59
TWIN PÉTITE MEDALLIONS, MD LUMP CRAB,
ASPARAGUS, BÉARNAISE GF

Perfect Pairing -
ORIN SWIFT'S
ADVICE FROM JOHN MERLOT

FINE CUTS

STEAKS FINISHED WITH BUTTER & JUS



Filet Mignon*

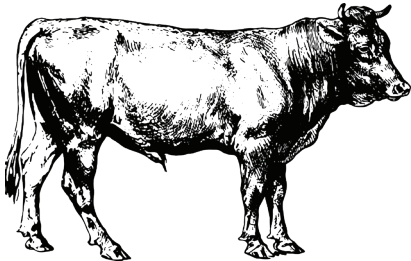
6 OR 12 OZ, CENTER CUT CLASSIC GF
69 / 119

New York Strip*

16 OZ, FULL FLAVOR GF
76

Bone-In Ribeye*

COWGIRL OR COWBOY CUT GF
MP



Steak Complements

au poivre 6 • béarnaise 4 • chimichurri 4 • pub sauce 5
red wine demi 4 • horseradish cream 3 • oscar 22

SEAFOOD

MARKET FISH* MP
chef's selection, pan-seared or baked,
seasonal veg



Perfect Pairing

Stags' Leap Winery Viognier

SHRIMP & GRITS 32
tomato bacon jam, cajun seasoning GF

beurre meunière 4
beurre meunière amandine 4
lemon caper beurre blanc 4
seared shrimp 16
creole 4
mango salsa 4
oscar 22

FOR THE Table

HOUSE POTATOES theo's butter GF 13
WHIPPED POTATOES butter, cream, salt GF 13
CREAMED SPINACH house specialty GF 13
SAUTÉED SPINACH & garlic GF 13
ONION RINGS scratch made, chipotle mayo 13

LOADED BAKED POTATO butter, bacon, cheddar, sour cream, chive GF 13
BAKED POTATO butter, chive GF 8
TRUFFLE FRIES truffle oil, parmesan GF 19
BRUSSELS SPROUTS crispy, bacon, balsamic GF 13
HEIRLOOM CARROTS theo's butter, garlic GF 10
MUSHROOM TRIO theo's butter, white wine GF 13
ROASTED ASPARAGUS theo's butter GF 13

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