SIDES

38.71703

THEO'S

STEAKS

SPIRITS

-75.08048

STARTERS

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
solo / share

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

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* 21
lettuce, tomato, red onion, brioche bun, fries
add cheese 2 // bacon 3

JAM BURGER* 23
tomato bacon jam, spring greens, chipotle aioli, brioche bun, fries

FULL MOON BURGER* 21
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 yourserver 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

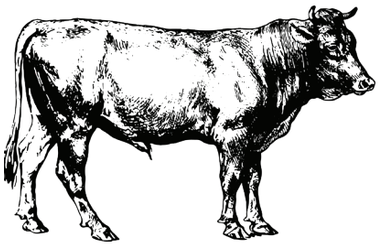
STEAKS FINISHED WITH BUTTER & JUS

HAND-CUT IN-HOUSE USDA PRIME BEEF

Filet Mignon*
8 oz, center cut classic GF
85

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

SHRIMP & GRITS 32
tomato bacon jam, cajun seasoning GF

Perfect Pairing
Stags' Leap Winery Viognier

Fish Preparations

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

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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