

STARTERS ↵

FRENCH ONION SOUP crouton, toasted gruyère crust	12 / 16
WARM OLIVES mediterranean marinade, pitted GF	6
TUNA TARTARE* avocado, green tomato, sesame seed, wonton	21
NEW ORLEANS BBQ SHRIMP garlic, butter, black pepper, lemon	21

SPINACH DIP parmesan, crusty bread	16
GULF SHRIMP COCKTAIL remoulade, cocktail sauce, lemon GF	19
FRIED BELL PEPPER RINGS ranch dressing	13
"TEMPURA" GREEN BEANS spicy thai chili sauce	11

CHAMPAGNE & FRIES bottle of veuve clicquot & fries GF	156
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TO RAISE YOUR GLASS TO:

"HERE'S TO EVERYTHING GOOD IN
THE WORLD — MAY IT ALWAYS FIND
ITS WAY TO THIS TABLE."

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

Enhancements

sliced tenderloin*	29
seared shrimp	16
seared tuna*	19
salmon*	18

8 oz, hand-crafted

BURGERS

THEO'S BURGER* lettuce, tomato, red onion, brioche bun, fries <i>add cheese 2 // bacon 3</i>	19
JAM BURGER* tomato bacon jam, spring greens, chipotle aioli, brioche bun, fries	22
STINKY CHEESE BURGER* bleu cheese, gruyère, mushroom, caramelized onion, brioche bun, fries	22
FULL MOON BURGER* no bun, no fries, choice of salad GF	19

Supper

THEO'S MEATLOAF secret glaze, red wine demi, whipped potato	26
THANKSGIVING DINNER "365" roasted turkey, housemade stuffing, whipped potato, turkey gravy, seasonal veg, cranberry sauce	26
GARDEN PAPPARDELLE garlic, white wine, seasonal veg	29

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.

Chef's Selections

STEAK DIANE* 49
TWIN PÉTITE MEDALLIONS, MUSHROOM TRIO,
RED WINE DEMI, WHIPPED POTATO GF

STEAK ROQUEFORT* 49
TWIN PÉTITE MEDALLIONS, BLEU CHEESE CRUST,
RED WINE DEMI, WHIPPED POTATO

MEDALLIONS AU POIVRE* 52
TWIN PÉTITE MEDALLIONS, AU POIVRE,
TRUFFLE FRIES GF

Chateaubriand*

MP

16 oz sliced tenderloin, chateau potato,
seasonal veg, béarnaise GF

Perfect Pairing - DAVIS BYNUM
PINOT NOIR

FINE CUTS

STEAKS FINISHED WITH BUTTER & JUS

Filet Mignon*

8 OZ., CENTER CUT CLASSIC GF

59

New York Strip*

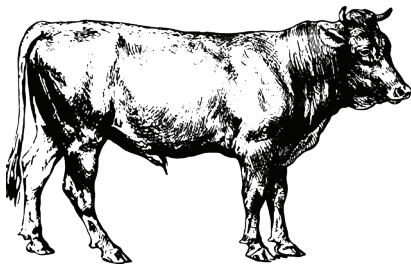
16 OZ., HAND-CUT, FULL FLAVOR GF

69

Bone-In Ribeye*

22 OZ., SEARED TO PERFECTION GF

91



Steak Complements

au poivre 6 • béarnaise 4 • chimichurri 4
red wine demi 4 • horseradish cream 3

SEAFOOD

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

SHRIMP & GRITS 32
tomato bacon jam, cajun seasoning GF

FISH PREPARATIONS

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

FOR THE Table

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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