

STARTERS ↩

FRENCH ONION SOUP 12 / 16
crouton, toasted gruyère crust

WARM OLIVES 6
mediterranean marinade, pitted GF

TUNA TARTARE* 21
avocado, green tomato, sesame seed,
wonton

CHAMPAGNE & FRIES 156
bottle of veuve clicquot & fries GF

NEW ORLEANS BBQ SHRIMP 21
garlic, butter, black pepper, lemon

SPINACH DIP 16
parmesan, crusty bread

GULF SHRIMP COCKTAIL 19
remoulade, cocktail sauce, lemon GF

FRIED BELL PEPPER RINGS 13
ranch dressing



TO RAISE YOUR GLASS TO:

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

8 oz, hand-crafted

BURGERS

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

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

STINKY CHEESE BURGER* 22
bleu cheese, gruyère, mushroom,
caramelized onion, brioche bun, fries

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

Enhancements

sliced tenderloin* 29

seared shrimp 16

seared tuna* 19

salmon* 18

Supper

THEO'S MEATLOAF 26
secret glaze, red wine demi,
whipped potato

THANKSGIVING DINNER “365” 26
roasted turkey, housemade stuffing,
whipped potato, turkey gravy,
seasonal veg, cranberry sauce

FRENCH DIP 21
sliced ribeye, caramelized onion,
gruyère, crusty bread, fries, au jus

GARDEN PAPPARDELLE 29
garlic, white wine, seasonal veg

STEAK FRITES 41
8 oz new york strip, fries, pub sauce

MAÎTRE D'HÔTEL *Audrey Noyes*

CHEF DE CUISINE *Roberto Morales*

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 - ALEXANDER VALLEY
CYRUS BORDEAUX BLEND

FINE CUTS

STEAKS FINISHED WITH BUTTER & JUS

Filet Mignon*

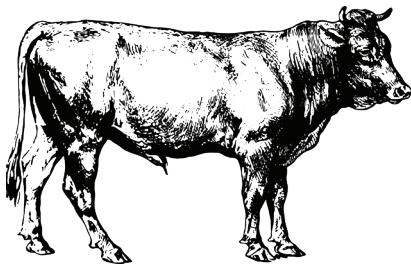
8 OZ., CENTER CUT CLASSIC GF
59

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

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.