



SIDES

38.78319

THEO'S

— ★ STEAKS ★ —

SPIRITS

-76.22321



STARTERS

- FRENCH ONION SOUP

12 / 16
- crouton, toasted gruyère crust
- WARM OLIVES

6
- mediterranean marinade, pitted GF
- FRIED BELL PEPPER RINGS

13
- ranch dressing
- LEMON PEPPER EDAMAME

11
- salt, pepper, lemon GF

- SPINACH DIP

16
- parmesan, crusty bread
- NEW ORLEANS BBQ SHRIMP

21
- garlic, butter, black pepper, lemon
- GULF SHRIMP COCKTAIL

19
- remoulade, cocktail sauce, lemon GF
- TUNA TARTARE*

21
- avocado, green tomato, sesame seed, wonton

CHAMPAGNE & FRIES156

bottle of veuve clicquot & fries GF



TO RAISE YOUR GLASS TO:

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

Salad

CAESAR11 / 20

crisp romaine, crouton, parmesan, housemade dressing

solo / share

GREEK12 / 21

kalamata olive, red onion tomato, crouton, feta, red wine vinaigrette

solo / share

CHOPPED WEDGE15

bacon, tomato, red onion, bleu cheese dressing GF

APPLE & BLEU15

granny smith apple, grape, walnut, bleu cheese crumble, apple cider vinaigrette GF

Enhancements

sliced tenderloin* 29

MD lump crab 16

seared shrimp 16

seared tuna* 19

salmon* 18

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
- FULL MOON BURGER*

19
- no bun, no fries, choice of salad GF

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

MAÎTRE D'HÔTEL Audrey Noyes

CHEF DE CUISINE Roberto Morales

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 FRITES* 41
8 OZ NEW YORK STRIP, FRIES, PUB SAUCE GF

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

STEAK ROQUEFORT* 49
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 -
STAG'S LEAP WINE CELLARS ARTEMIS
CABERNET SAUVIGNON

FINE CUTS

STEAKS FINISHED WITH BUTTER & JUS



Filet Mignon*

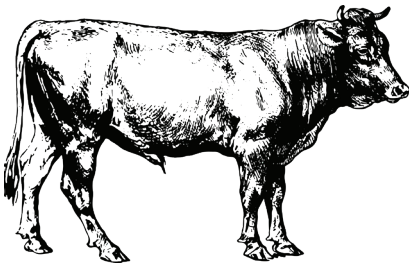
6 OR 12 OZ, CENTER CUT CLASSIC GF
59 / 95

New York Strip*

16 OZ, FULL FLAVOR GF
69

Bone-In Ribeye*

COWGIRL OR COWBOY CUT GF
MP



Steak Complements

au poivre 6 • béarnaise 4 • chimichurri 4
red wine demi 4 • horseradish cream 3 • oscar 20

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

FISH PREPARATIONS
beurre meunière 4
beurre meunière amandine 4
lemon caper beurre blanc 4
seared shrimp 16
creole 4
chimichurri 4
mango salsa 4
oscar 20

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