



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	

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 & FRIES	156
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

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
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	

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* 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 -
ORIN SWIFT'S
ADVICE FROM JOHN MERLOT

FINE CUTS

STEAKS FINISHED WITH BUTTER & JUS



Filet Mignon*

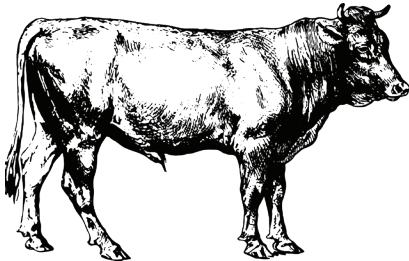
6 OR 12 OZ, CENTER CUT CLASSIC GF
59 / 95

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

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

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