

## STARTERS

- Gulf Shrimp Cocktail picture perfect 14  
Shrimp "Tempura" chipotle aioli, teriyaki 13  
New Orleans BBQ Shrimp classic butter, garlic 15  
Tuna Tartare avocado, green tomato, wonton 15  
Edamame lemon, salt & spice 7  
Champagne & Fries Charles de Fere Blanc de Blanc & fries 35

## SOUP & SALAD

- French Onion gruyere, crouton 10  
Greek Salad feta, kalamata olive, red onion, tomato, croutons, red wine vinaigrette 10  
Caesar crisp romaine, classic dressing, croutons, parmesan 9  
Apple & Bleu Salad greens, walnuts, bleu cheese, grapes, granny smith 12  
The Wedge bleu cheese dressing, bacon, tomato, red onion, bleu cheese crumbles, red wine vinaigrette 12  
**Enhancements** add shrimp 10, seared rare tuna 12, salmon 16, steak coulotte 22

## BURGERS & SANDWICHES

- Theo's Burger hand crafted, fries, lettuce, tomato, onion 14  
cheese \$2 more  
Bacon Cheeseburger crispy bacon, choice of cheese 17  
Stinky Cheese Burger bleu cheese, gruyere, mushrooms & onions 17  
Jam Burger bacon jam, tomato jam, arugula, chipotle aioli 17  
Full Moon Burger no bun, no fries, choice of salad 16



## STEAKS

- Served with Theo's whipped potatoes. Substitute any side for \$4  
Loaded Baked Potato or Truffle Fries \$6  
\*Please allow extra time when ordering big steaks... it's worth it.  
Filet Mignon 8 oz. 51  
New York Strip 16 oz. 61  
Steak Frites sliced coulotte steak & fries 29  
Bone-In Ribeye\* 32 oz MP  
**Chateaubriand for two\*** sliced tenderloin, asparagus, chateau potatoes & béarnaise MP  
**Complement your steak** béarnaise \$3 chimichurri \$3 red wine demi \$4 au poivre \$6 horseradish cream \$3

## SUPPERS

- Thanksgiving Dinner "365" roast turkey breast, all the dressings & fixings 21  
Meatloaf secret glaze, whipped potato, red wine demi 18  
Mushroom Ravioli trio of mushrooms, parmesan 19

## SEAFOOD

- Salmon chef's preparation 35  
Sesame Crusted Ahi Tuna baby bok choy, sesame croquette, sweet soy 29  
Shrimp & Grits creole butter sauce, tomato, bacon 27  
Fish & Chips beer battered red snapper, remoulade, hand cut fries 22

## SIDES

- Hand Cut Fries 7, truffle \$2 more  
Trio of Mushrooms 10  
Loaded Baked Potato butter, bacon, cheddar, sour cream, chives 9  
Onion Rings 10  
Crispy Brussels Sprouts bacon, walnuts, balsamic 11  
Green Beans 9  
Theo's Whipped Potatoes butter, salt 9  
Sautéed Spinach 8  
Asparagus 10

Audrey Noyes, General Manager  
Patrick Gruner, Chef

\*Consumer Warning: Raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness.  
Please inform your server of any dietary restrictions so we may better serve you.