

# DINNER MENU

## THE STARTERS



### JAR OF LOBSTER | 33

CHOPPED MAINE LOBSTER TAIL | MELTED GARLIC BUTTER | GRILLED BREAD | CHARRED LEMON

### SHRIMP COCKTAIL | 17 GF

JUMBO SHRIMP | COCKTAIL SAUCE WITH A MANGO PICO

### AVOCADO WHIP | 15 GF

FRESH WHIPPED AVOCADO | DOLLOP OF MANGO PICO | HOUSE-MADE CHIPS

### SESAME SEARED AHI TUNA | 26 GF

\*AHI TUNA | AVOCADO | LEMON GARLIC AIOLI | SOY SAUCE | SERVED RARE

### SOCIAL DIPS | 18

RAW VEGETABLES | GARLIC HUMMUS | ROASTED PEPPER SPREAD | TZATZIKI | NAAN BREAD

### BACON & EGGS | 15 GF

CANDIED BACON | DEVILED EGGS

### SHARE FRIES | 14

YOUR CHOICE OF TRUFFLE FRIES (TRUFFLE OIL & PARMESAN) OR SWEET POTATO FRIES

### CRISPY BRUSSELS SPROUTS | 16

CRISPY BRUSSEL SPROUTS | ONION | PARMESAN | LEMON GARLIC AIOLI

### CALAMARI | 20

LIGHTLY BREADED CALAMARI | BREADED GREEN BEANS | GRILLED LEMON | CHOICE OF SWEET CHILI SAUCE OR MARINARA

### BRIOCHE CHEESEBURGER SLIDERS | 19

THREE PRIME BEEF SLIDERS | CHEDDAR | GRILLED ONIONS | HOUSE-MADE AIOLI

### HEIRLOOM TOMATO BURRATA | 20

FRESH BURRATA | HEIRLOOM TOMATOES | BALSAMIC REDUCTION | BASIL | PESTO | EVOO | ONION | GRILLED SOURDOUGH BREAD (GF\* WITHOUT BREAD)

### MEATBALLS AL FORNO | 15

MEATBALLS | HOUSE-MADE MARINARA | PARMESAN CHEESE

## SOUP

### FRENCH ONION | 10

ONIONS | GRUYERE CHEESE | GARLIC | THYME | TOASTED BAGUETTE

### SOUP DU JOUR | 8

CHEF'S CHOICE, MADE IN HOUSE DAILY

## FROM THE GARDEN

### CALIFORNIA CHOP SALAD | 25 GF

ROMAINE | TOMATOES | CHICKPEAS | KALAMATA OLIVES | ONIONS | RED WINE VINAIGRETTE | CHICKEN | PROSCIUTTO

### THE JT COBB | 22 GF

GRILLED CHICKEN BREAST | ROMAINE | AVOCADO | HARD BOILED EGG | CRUMBLLED BLEU CHEESE | BACON | TOMATO | CUCUMBER | BLEU CHEESE DRESSING

### MEXICAN SHRIMP TACO SALAD | 23

GRILLED SHRIMPI MIXED GREENS | CHOPPED RED CABBAGE | CILANTRO | TOMATOES | MANGO PICO | HONEY SRIRACHA LIME VINAIGRETTE | TORTILLA STRIPS

### BLT STEAK SALAD | 28 GF

TERES MAJOR STEAK\* | MIXED GREENS | AVOCADO | BACON | TOMATO | ALMONDS | CHILI LIME VINAIGRETTE | HORSERADISH CREAM

### SESAME SEARED AHI TUNA SALAD | 25 GF

AHI TUNA\* | EDAMAME | CUCUMBER | RED ONION | CHERRY TOMATOES | MISO VINAIGRETTE | SERVED RARE

### CHINESE CHICKEN SALAD | 22

GRILLED CHICKEN | ROMAINE | RED CABBAGE | SHREDDED CARROTS | CUCUMBERS | MANDARIN ORANGES | CASHEWS | CRISPY WONTONS | SESAME GINGER DRESSING

## HOUSE-MADE FLATBREADS

### MARGHERITA | 16

BALSAMIC | TOMATOES | MOZZARELLA | BASIL | EVOO | SEA SALT

### PROSCIUTTO & FIG | 21

PROSCIUTTO | FIG JAM | ARUGULA | GOAT CHEESE | BALSAMIC REDUCTION

### GRILLED CHICKEN PESTO | 20

GRILLED CHICKEN | TOMATOES | ITALIAN SEASONING | BASIL PESTO

### JALAPEÑO POPPER | 20

CHICKEN | BACON | JALAPEÑO | CREAM CHEESE | TWO CHEESE BLEND | HOT HONEY

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES. SOME OF OUR MENU ITEMS CONTAIN NUTS, DAIRY OR GLUTEN

20% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR LARGER

SPLIT CHARGE \$5

## MAINLAND SELECTIONS

### GRILLED CHICKEN PENNE PESTO PASTA | 29

GRILLED CHICKEN BREAST | PENNE | TOMATO | BASIL PESTO | PARMESAN

### CHICKEN CARBONARA | 31

CHICKEN BREAST | BACON | SPAGHETTI | EVOO | CHOPPED GARLIC CLOVES CHOPPED FLAT-LEAF PARSLEY

### CHICKEN PAILLARD | 32 GF

CHICKEN BREAST | WHITE WINE LEMON CAPER SAUCE | MASHED POTATOES | GREEN BEANS

### BOURBON GLAZED PORK LOIN | 34 GF

CENTER CUT 10 OZ PORK LOIN | CALVADO REDUCTION | SAUTÉED ASPARAGUS | MASHED POTATOES

### BRAISED SHORT RIB GNOCCHI | 43

BEEF SHORT RIB | MUSHROOMS | GNOCCHI | SUN DRIED TOMATOES | CHARRED PEPPERS | ARUGULA

### ROASTED CHICKEN | 32 GF

BONE IN CHICKEN | CANDIED CARROTS | LOADED MASHED POTATOES | WHITE WINE LEMON CAPER SAUCE

*J. Theodore's  
Pick!*

### STEAK FRITES | 41

SERVED WITH A SIDE OF FRENCH FRIES AND FRESH GREENS  
TERES MAJOR STEAK\* | RED WINE PAN JUS | WHITE VINAIGRETTE DRESSED GREENS



## HANDHELDS

ALL TACOS COME WITH A SIDE OF ELOTE

### GRILLED PORTOBELLO TACOS | 16 GF

PORTOBELLO MUSHROOM | AVOCADO | RED CABBAGE | CILANTRO | JALAPEÑO CREMA

### SPICY SHRIMP TACOS | 20 GF

SHRIMP | CILANTRO LIME SLAW

### AHI TUNA TACOS | 18 GF

AHI TUNA\* | AVOCADO | MANGO SALSA | GARLIC GINGER SLAW | JALAPEÑO CREMA | FLOUR TORTILLA | SERVED RARE

### KOREAN STEAK TACOS | 20

PRIME BEEF | CILANTRO | AVOCADO | RED CABBAGE | FLOUR TORTILLA | SRIRACHA MAYO

### SWEET CHILI FRIED CHICKEN SANDWICH | 23

SERVED WITH A SIDE OF FRIES | UPGRADE TO SWEET POTATO OR TRUFFLE + \$2  
SOUTHERN FRIED CHICKEN | CRISP COLESLAW | LETTUCE | TOMATO | WHITE CHEDDAR | SWEET CHILI SAUCE

### FRENCH DIP | 27

SERVED WITH A SIDE OF FRIES | UPGRADE TO SWEET POTATO OR TRUFFLE + \$2  
PRIME RIB | SWISS CHEESE | FRENCH ROLL | AU JUS

### WAGYU 1/2 LB BURGER | 23

SERVED WITH A SIDE OF FRIES. UPGRADE TO SWEET POTATO OR TRUFFLE + \$2

\*WAGYU BEEF WITH THE OPTION OF FRENCH OR AMERICAN STYLE

FRENCH STYLE: GRUYERE | MUSHROOMS | GRILLED ONIONS | GARLIC AIOLI

AMERICAN STYLE: CHEDDAR | LETTUCE | TOMATO | ONION | PICKLES ON THE SIDE

## FROM THE SEA

### SIGNATURE CAST IRONS

YOUR CHOICE OF HOUSEMADE REDUCTION:  
MARNIERE | ROUGE | PROVENCAL

### CAST IRON MUSSELS | 29 GF

STEAMED P.E.I. MUSSELS | GARLIC | PARSLEY | BUTTER

### CAST IRON JUMBO SHRIMP | 34 GF

JUMBO SHRIMP WITH YOUR CHOICE OF HOUSE MADE REDUCTION

+ ADD REGULAR FRIES | 9  
SWEET POTATO OR TRUFFLE PARM FRIES | 11



### ATLANTIC SALMON | 38 GF

6 OZ ATLANTIC SALMON | LEMON BUTTER WINE SAUCE | AVOCADO RISOTTO | ASPARAGUS | BALSAMIC GLAZE

### WILD CAUGHT SNAPPER | 38 GF

8 OZ WILD CAUGHT SNAPPER | VEGETABLE RISOTTO | LEMON BUTTER CREAM SAUCE ASPARAGUS | CHARRED LEMON

### SHRIMP DIABLO | 37

SPICY SAUTÉED SHRIMP | SPAGHETTI | EVOO | CHERRY TOMATO | MINCED GARLIC | PARSLEY | RED PEPPER FLAKES | LEMON BUTTER WINE SAUCE

### SEAFOOD PASTA | 45

P.E.I. MUSSELS | JUMBO SHRIMP | LOBSTER | SPAGHETTI | EVOO | MINCED GARLIC PARSLEY | LIGHT RED SAUCE

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF - GLUTEN FREE