

J. THEODORE

RESTAURANT & BAR

THE START

JAR OF LOBSTER | 29

chopped maine lobster tail | melted garlic butter | grilled bread | lemon

SHRIMP COCKTAIL | 18

jumbo shrimp | cocktail sauce with a mango pico

SESAME SEARED AHI TUNA | 22

*ahi tuna | avocado | lemon garlic aioli | soy sauce | served rare

THE J. THEODORE BOARD | 27

chefs choice of cheese and charcuterie | nuts | olives | honey | seasonal jam | stone ground mustard | baguette | naan

SOCIAL DIPS | 17

raw vegetables | garlic hummus | roasted pepper spread | tzatziki | naan bread

BACON & EGGS | 15

candied bacon | deviled eggs

AVOCADO TOAST | 14

fresh avocado | sourdough bread | elote | red onion | tomato | feta | red pepper (VEG)... add egg for \$1

TRUFFLE PARM FRIES | 11

fries | truffle oil | parmesan cheese

CRISPY BRUSSEL SPROUTS | 16

crispy brussel sprouts | onion | parmesan | lemon garlic aioli

CALAMARI | 18

lightly breaded calamari | breaded green beans | grilled lemon | Choice of sweet chili sauce or marinara

BRIOCHE CHEESEBURGER SLIDERS | 17

three prime beef sliders | cheddar | grilled onions | housemade aioli

HEIRLOOM TOMATO BURRATA | 19

fresh burrata | heirloom tomatoes | balsamic reduction | basil | pesto | EVOO | onion | grilled sourdough bread (GF* without bread)

MEATBALLS AL FORNO | 15

meatballs | housemade marinara | parmesan cheese

HOUSEMADE FLATBREADS

MARGHERITA | 18

vine-ripe tomatoes | mozzarella | basil | EVOO | sea salt

PROSCIUTTO & FIG | 22

prosciutto | fig jam | arugula | goat cheese | balsamic reduction

GRILLED CHICKEN PESTO | 22

grilled chicken | tomatoes | italian seasoning | basil pesto

SPICY SHRIMP & BACON | 24

sautéed *shrimp | bacon | onion | tomatoes | red chilies | goat cheese | avocado | garlic aioli

FROM THE SEA

SIGNATURE CAST IRONS

your choice of housemade reduction: marniere | rouge | provencal

CAST IRON MUSSELS | 28

steamed p.e.i. mussels | garlic | parsley | butter

CAST IRON JUMBO SHRIMP | 30

jumbo shrimp with your choice of house made reduction

+add fries | 7 or truffle parm fries | 10

WILD ALASKAN SALMON | 35

wild alaskan *salmon | seared diver scallop | lemon butter wine sauce | avocado risotto | balsamic glaze

SEARED DIVER SCALLOPS | 36

*scallops | spring vegetable risotto | lemon butter wine sauce | balsamic reduction | arugula

SHRIMP DIABLO | 32

spicy sautéed *shrimp | spaghetti | EVOO | minced garlic | parsley | red pepper flakes | lemon butter wine sauce

SEAFOOD PASTA | 38

p.e.i. mussels | jumbo shrimp | lobster | spaghetti | EVOO | minced garlic | parsley | light red sauce

SOUP

FRENCH ONION | 10

onions | gruyere cheese | garlic | thyme | toasted baguette

SOUP DU JOUR | 9

chef's choice, made in house daily

FROM THE GARDEN

FRESH SPRING SALAD | 18

quinoa | mixed greens | strawberries | feta cheese | candied pecans | maple mustard vinaigrette

ITALIAN CHOP SALAD | 19

romaine | tomatoes | chickpeas | kalamata olives | salami | prosciutto | red onions | red wine vinaigrette

THE JT COBB | 19

grilled chicken breast | romaine | avocado | hard boiled egg | crumbled bleu cheese | bacon | tomato | cucumber | bleu cheese dressing

MEXICAN SHRIMP TACO SALAD | 22

grilled shrimp | mixed greens | chopped red cabbage | cilantro | tomatoes | mango pico | honey sriracha lime vinaigrette

CHICKEN MILANESE SALAD | 21

breaded chicken breast | arugula | heirloom tomatoes | shaved parm | balsamic reduction | lemon citrus vinaigrette

BLT STEAK* SALAD | 22

prime beef* | mixed greens | avocado | bacon | tomato | almonds | chili lime vinaigrette | horseradish cream

HANDHELDS

*All tacos come with elote

GRILLED PORTOBELLO TACOS | 16

portobello mushroom | avocado | red cabbage | cilantro | jalapeno crema

SPICY SHRIMP TACOS | 20

shrimp* | cilantro lime slaw

AHI TUNA TACOS | 20

ahi tuna* | avocado | mango salsa | garlic ginger slaw | jalapeno crema | flour tortilla | served rare

KOREAN STEAK TACOS | 20

prime beef* | cilantro | avocado | red cabbage | flour tortilla | siracha mayo

SWEET CHILI FRIED CHICKEN SANDWICH | 19

southern fried chicken | crisp coleslaw | lettuce | tomato | white cheddar | sweet chili sauce

FRENCH DIP | 23

prime rib | swiss cheese | french roll | au jus

WAGYU 1/2 LB BURGER | 21

Served with a side of french fries

*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 FARM

GRILLED CHICKEN PENNE PESTO PASTA | 27

grilled chicken breast* | penne | tomato | basil pesto | parmesan

CHICKEN SPAGHETTI CARBONARA | 28

chicken breast* | bacon | spaghetti | EVOO | chopped garlic cloves | chopped flat-leaf parsley

CHICKEN PAILLARD | 28

chicken breast | white wine lemon caper sauce | mashed potatoes | green beans

ROASTED CHICKEN | 31

bone in chicken | candied carrots | loaded mashed potatoes | white wine lemon caper sauce

TOMAHAWK PORK CHOP | 30

bone-in center cut 10 oz pork chop | calvado reduction | sauteed asparagus | mashed potatoes

BRAISED SHORT RIB GNOCCHI | 37

beef short rib | mushrooms | gnocchi | charred peppers | arugula

STEAK FRITES | 39

Served with a side of french fries and fresh greens

NY strip* | red wine pan jus | fries | white vinaigrette dressed greens

PETITE FILET | 49

8oz filet* | loaded mashed potatoes | asparagus | red wine pan jus

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten

*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.

18% Gratuity will be added to groups of 8 or larger
Split Charge \$5