Food Menu

THE START

JAR OF LOBSTER | 38

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

SHRIMP COCKTAIL | 20

jumbo shrimp | cocktail sauce with a mango pico

SESAME SEARED AHI TUNA | 26

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

THE J.THEODORE BOARD | 35

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

SOCIAL DIPS | 18

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

BACON & EGGS | 15

candied bacon | deviled eggs

AVOCADO WHIP | 15

fresh whipped avocado | dollop of mango pico | house-made tortilla chips

TRUFFLE PARM FRIES | 14

fries | truffle oil | parmesan cheese

CRISPY BRUSSEL SPROUTS | 18

crispy brussel sprouts | onion | parmesan | lemon garlic aioli

CALAMARI I 23

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 | housemade 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 | housemade marinara | parmesan cheese

HANDHELDS

GRILLED PORTOBELLO TACOS | 17

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

SPICY SHRIMP TACOS | 20

shrimp* | cilantro lime slaw

AHI TUNA TACOS | 18

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

KOREAN STEAK TACOS | 23

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

SWEET CHILI FRIED CHICKEN SANDWICH | 23

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

FRENCH DIP | 27

prime rib | swiss cheese | french roll | au jus

WAGYU 1/2 LB BURGER | 25

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 GARDEN

CALIFORNIA CHOP SALAD | 27

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

THE JT COBB | 24

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

MEXICAN SHRIMP TACO SALAD | 25

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

SESAME SEARED AHI TUNA SALAD | 28

*ahi tuna | Eeamane | cucumber | red onion | cherry tomatoes | miso vinaigrette | served rare

BLT STEAK* SALAD | 28

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

AUTUMN HARVEST MAPLE SALAD | 24

spring mix | butternut squash | apple | candied pecans | maple vinaigrette

HOUSE-MADE FLAT BREADS

MARGHERITA | 18

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

PROSCUITTO & FIG | 23

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

GRILLED CHICKEN PESTO | 23

grilled chicken | tomatoes | italian seasoning | basil pesto

JALAPENO POPPER | 23

chicken | bacon | jalapeno | cream cheese | two cheese blend | hot honey

THE MAINS

SEAFOOD PASTA | 45

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

SHRIMP DIABLO | 37

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

GRILLED CHICKEN PENNE PESTO PASTA | 31

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

CHICKEN SPAGHETTI CARBONARA | 31

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

CHICKEN PAILLARD | 32

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

ROASTED CHICKEN | 32

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

PORK LOIN | 34

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

BRAISED SHORT RIB GNOCCHI | 43

beef short rib | mushrooms | gnocchi | charred peppers | arugula | sun dried tomatoes

STEAK FRITES | 43

Tres major Steak* | red wine pan jus | fries | white vinaigrette dressed greens