

THE START

JAR OF LOBSTER | 22
chopped maine lobster tail | melted garlic butter | grilled bread | lemon

SHRIMP COCKTAIL | 16
jumbo shrimp | garlic aioli | cocktail sauce with a mango pico

SESAME SEARED AHI TUNA | 18
*ahi tuna | avocado | lemon garlic aioli | soy sauce | served rare

THE J.THEODORE BOARD | 18
chefs choice of cheese and charcuterie | nuts | olives | honey | seasonal jam | stone ground mustard | baguette | naan

SOCIAL DIPS | 15
raw vegetables | garlic hummus | roasted pepper spread | tzatziki | naan bread

BACON & EGGS | 13
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 | 8
fries | truffle oil | parmesan cheese

CRISPY BRUSSEL SPROUTS | 13
crispy brussel sprouts | vinaigrette | parmesan | lemon garlic aioli

CALAMARI | 14
lightly breaded calamari | grilled lemon | Choice of sweet chili sauce or marinara

BRIOCHE CHEESEBURGER SLIDERS | 14
three prime beef sliders | cheddar | grilled onions | housemade aioli

FRIED BURRATA | 14
breaded burrata | roasted pepper salsa | olives | prosciutto

MEATBALLS AL FORNO | 13
meatballs | housemade marinara | parmesan cheese

HOUSEMADE FLATBREADS

MARGHERITA | 14
vine-ripe tomatoes | mozzarella | basil | EVOO | sea salt

PROSCIUTTO & FIG | 16
prosciutto | fig jam | arugula | goat cheese | balsamic reduction

GRILLED CHICKEN PESTO | 15
grilled chicken | olive oil | italian seasoning | basil pesto

SPICY SHRIMP & BACON | 18
sautéed *shrimp | bacon | onion | tomato | red chilies | goat cheese | avocado | garlic aioli

FROM THE SEA

SIGNATURE CAST IRONS

your choice of housemade reduction: marniere | rouge | provencal

CAST IRON MUSSELS | 20
steamed p.e.i. mussels| garlic | parsley | butter

CAST IRON JUMBO SHRIMP | 25
jumbo shrimp with your choice of house made reduction

+add fries | 5 or truffle parm fries | 8

WILD ALASKAN SALMON | 28
wild alaskan *salmon | seared diver scallops | lemon butter wine sauce
avocado risotto | balsamic glaze

SEARED DIVER SCALLOPS | 32
*scallops | spring vegetable | risotto | lemon butter wine sauce | balsamic reduction | arugula | tomato | onion

SHRIMP DIABLO | 23
spicy sautéed *shrimp | spaghetti | EVOO | minced garlic | parsley | red pepper flakes | lemon butter wine sauce

SEAFOOD PASTA | 29
p.e.i. mussels | jumbo shrimp | lobster | spaghetti | EVOO | minced garlic parsley | light red sauce

SOUP

FRENCH ONION | 8
onions | gruyere cheese | garlic | thyme | toasted baguette

SOUP DU JOUR | 8
chef's choice, made in house daily

FROM THE GARDEN

add protein: chicken breast +6 |steak* +9 | shrimp +8 | ahi tuna +10 | lobster +12

FALL HARVEST SALAD | 13
spring mix | crispy bacon | apple | radish | candied pecans | baby potatoes | maple mustard vinaigrette

ITALIAN CHOP SALAD | 15
romaine | scallions | tomatoes | chickpeas | olives | salami | prosciutto
red onions | red wine vinaigrette

THE JT COBB | 11
romaine | avocado | hard boiled egg | crumbled bleu cheese | bacon | tomato | cucumber | bleu cheese dressing

WINTER GREENS SALAD | 17
chicken breast | arugula | sun dried tomatoes | pine nuts | shaved parm
lemon citrus vinaigrette

BLT STEAK SALAD | 19
prime beef* | mixed greens | avocado | bacon | tomato | almonds | chili vinaigrette | horseradish cream

HANDHELDS

*All tacos come with elote

GRILLED PORTOBELLO TACOS | 14
portobello mushroom | avocado | red cabbage | cilantro | jalapeno crema

SPICY SHRIMP TACOS | 16
shrimp* | cilantro lime slaw

SEARED AHI TUNA TACOS | 16
ahi tuna* | avocado | mango salsa | garlic ginger slaw | jalapeno crema | wonton shell | served rare

CHICKEN TINGA TACOS | 13
chicken breast* | cilantro | onion | cotija | avocado | corn tortilla | salsa

KOREAN STEAK TACOS | 14
prime beef* | cilantro | avocado | red cabbage | flour tortilla | siracha mayo

SWEET CHILI FRIED CHICKEN SANDWICH | 17
southern fried chicken | crisp coleslaw | lettuce | tomato | white cheddar | sweet chili sauce

FRENCH DIP | 18
prime rib | swiss cheese | french roll | au jus

WAGYU BURGER - FRENCH, AMERICAN | 15
1/2 Lb. *wagyu beef | served with fries
FRENCH: gruyere | mushrooms | garlic aioli
AMERICAN: cheddar | lettuce | tomato | onion | pickles on the side

FROM THE FARM

GRILLED CHICKEN PENNE PESTO PASTA | 21
grilled chicken breast* | penne | tomato | basil pesto | parmesan

SPAGHETTI ALLA CARBONARA | 21
chicken breast* | bacon | spaghetti | EVOO | chopped garlic cloves
chopped flat-leaf parsley

CHICKEN PAILLARD | 21
chicken breast | white wine lemon caper sauce | mashed potatoes | green beans

ROASTED CHICKEN | 25
bone in chicken | candied carrots | loaded mashed potatoes | white wine lemon caper sauce

TOMAHAWK PORK CHOP | 27
bone-in center cut 10oz pork chop | calvado reduction | sauteed asparagus | mashed potatoes

BRAISED SHORT RIB GNOCCHI | 31
beef short rib | mushrooms | gnocchi | charred peppers | arugula

HERB ROASTED LAMB CHOPS | 32
lamb chops | candied carrots | baby potatoes | red peppers | arugula | red wine pan jus

STEAK FRITES | 29
NY strip* | red wine pan jus | fries | white vinaigrette dressed greens

PETITE FILET | 44
8oz filet* | loaded mashed potatoes | asparagus | red wine pan jus