

COCKTAILS THEO'S DINING ROOM

318 NORTH CAMPBELL AVENUE ≈ FAYETTEVILLE ≈ 479-527-0086 ≈ EST. 2005

~STARTERS~

Slow Braised Pork Shoulder	8.00
Hoisin glaze / napa, daikon & shaved apple slaw	
Hummus, Pita & Olives	8.00
Traditional garlic / roasted red pepper	
Spicy Calamari	9.00
Fried / banana peppers / chipotle aioli	
Crab & Shrimp in Parmesan Cream	13.00
Lump crab / blackened shrimp / garlic / baguette	
Roasted Sea Scallops	14.00
Arugula / cranberry / thyme beurre blanc	
P.E.I. Mussels	12.50
Chorizo / grape tomatoes / sherry / saffron butter	
Charcuterie & Artisanal Cheese	MKT
Daily Selections	

≈OYSTERS≈ ≈FOIE GRAS≈

Chef's Selections Priced Daily

~ENTREES~

Pan Seared Sea Scallops	26.00
Wild mushroom risotto / wilted garlic spinach / white truffle oil	
Pan Roasted Chicken Breast	22.50
Roasted red pepper risotto / wilted garlic spinach / lemon beurre blanc	
Winter Pasta	17.50
Penne pasta / grilled chicken / artichokes / spinach / prosciutto / sun dried tomato cream sauce	
Tenderloin & Bleu Cheese Ravioli	21.50
Filet mignon stuffed ravioli / blue cheese carbonara sauce / parmesan / dressed arugula	
Lobster Shrimp & Grits	27.00
Garlic sautéed lobster & shrimp / stone ground grits / green beans / fried onions / champagne cream	
Roasted Red Snapper	28.00
Prosciutto wrapped / lump crab / roasted garlic potatoes / garlicky spinach / citron blanc	
Filet of Ahi Tuna*	32.00
Wasabi mashed potatoes / tempura bok choy / sweet ginger soy & annatto oil	

~SALADS~

Mixed Greens	8.00
Fried goat's cheese / tomato / onion / parsnip chips / cranberry vinaigrette	
Caesar*	7.00
Spicy garlic dressing / anchovy croutons / parmesan bowl	
Spinach	7.00
Bacon / avocado / candied walnuts / red grapes / red wine & honey vinaigrette	
Arugula	8.00
Bleu cheese / prosciutto / red onion / apple / oil & vinegar dressing	
ENTRÉE SIZED SALAD WITH	
Grilled Shrimp	15.00
Chicken Breast	14.00

≈MEATS≈

Filet Mignon 8 oz.	33.00
White truffle butter / bordelaise	

Rib Eye 16 oz.	39.50
White truffle butter / bordelaise	

Blackstrap Pork	
Tenderloin	23.50
Bourbon reduction	
TOP YOUR SELECTION:	
Garlic Shrimp	6.50
Butter Soaked Lump Crab	8.00
Sea Scallops	9.00

MEAT SELECTIONS COME WITH CHOICE OF TWO SIDES

~SIDES~

Parmesan Garlic Potatoes
Citron Mashed Potatoes
Potatoes Au Gratin
Cornbread Pudding
Garlicky Green Beans
Grilled Asparagus
Brussels Sprouts
Balsamic Mushrooms
All 4.00

Thank you for coming to THEO'S

DINNER 5-10 M-TH / 5-11 F&S
Lounge & Patio Open Late

TASTING MENU

Five Courses 65.

*REQUIRED Served raw or undercooked. Consuming undercooked or raw meats, poultry, seafood, shellfish, or eggs may increase your RISK of food borne illness.