

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	
Roasted Artichokes	8.50
Grapes / tomatoes / tapenade / goat's cheese sauce	
Spicy Calamari	9.00
Fried / anaheim peppers / chipotle aioli	
Crab & Shrimp in Parmesan Cream	13.00
Lump crab / blackened shrimp / garlic / baguette	
Scallops "Saltimbocca"	14.00
Prosciutto wrapped / roasted apples / sage butter	
P.E.I. Mussels	12.50
Chorizo / grape tomatoes / sherry / saffron butter	
Honey Balsamic Quail	12.00
Caramelized onions / cornbread crostini / salsa verde	

≈OYSTERS≈ ≈FOIE GRAS≈

≈CHARCUTERIE & CHEESE≈

Chef's Selections Priced Daily

~ENTREES~

Pan Seared Sea Scallops	26.00
Wild mushroom risotto / wilted garlic spinach / white truffle oil	
Roast Chicken	21.50
On the bone / grape tomatoes / zucchini / squash / fingerlings / white wine au jus / provençal butter	
Seasonal Pasta	18.50
Spaghetti / grilled shrimp / grape tomatoes / olives / spinach / buffalo mozzarella / fresh basil pesto	
Muscovy Duck Breast	25.50
Grilled peaches / bleu cheese brulee / fingerlings / balsamic gastrique / sage brown butter	
Seared Atlantic Cod	28.50
Chorizo / littleneck clams / shitake mushrooms / parmesan risotto cake / pan sauce	
BBQ Grouper	25.00
Creamy sweet cheddar polenta / wilted swiss chard / grilled scallions / honey & molasses bbq sauce	
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~

Roasted Garlic Fingerlings
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.

~COCKTAILS~

The Gentleman	Up	8.00
St. Germain's / gin / lemon / ginger / champagne		
Basil Gimlet	Up	8.00
Vodka / lime / basil syrup		
French 75 Martini	Up	8.00
Gin / lemon / simple syrup / champagne float		
Side Car	Up	9.00
Cognac / cointreau / lemon / orange / sugar rim		
Ginger Grant	Up	8.00
Pear vodka / ginger syrup / lemon / champagne		
Blueberry Honey Suckle	Up	8.00
Blueberry vodka / triple sec / lemon / ginger honey		
Key Lime	Up	8.00
Vanilla vodka / triple sec / lime / pineapple		
Original Ginger Peach	Up	8.00
Peach vodka / ginger syrup / lemon		
Pomegranate	Up	8.00
Citron vodka / triple sec / pama liqueur / lemon		
City Bar Sienna	Up	8.00
Vodka / basil syrup / lemon / splash pineapple		
The Signature	Up	9.00
Ketel One vodka / bleu cheese stuffed olives		
Kentucky Mule	Rocks	7.00
Bourbon / mint / lime / ginger beer		
Pink Lemonade	Rocks	7.00
Infused strawberry vodka / strawberries / lemonade		
Mojito - Four Ways	Rocks	7.00
Choose: Raspberry / Peach / Mango / Cubano		
Moscow Mule	Rocks	7.00
Vodka / lime / simple syrup / ginger beer		
Campbell St. Cocktail	Rocks	7.00
Cherry infused bourbon / sweet vermouth / lemon / soda / muddled cherry and orange		
The Kentucky Flu	Rocks	7.00
Bourbon / lemon / splash pineapple / soda		
Iced Bellini Cooler	Rocks	7.00
Peach vodka / peach puree / lemon / prosecco		

~SPARKLERS~

Southern Belle	Flute	7.00
Brut / St. Germaine's / ginger liqueur		
Pomegranate Sparkle	Flute	7.00
Brut / pama liqueur / lemon		
Strawberry Fields	Flute	7.00
Brut / house infused strawberry vodka / lemon		

~GLASS WINE~

House	BTL. GL.
White DAILY SELECTION	5.
Red DAILY SELECTION	5.
Bubbles	
Prosecco LAMARCA, ITA <i>Melon & grapefruit</i>	24. 8.
Brut MARQUIS DE LA TOUR, FRA <i>Crisp, floral, clean</i>	187 ml 13.
Dessert	
Moscato GIOIOSA, ITA <i>Sweet & fruity</i>	4oz. pour 29. 7.
Brachetto d' Acqui, BANFI, ITA <i>Sweet rosé</i>	187 ml 13.
White	
Pinot Grigio TORRE DI LUNA, ITA <i>citrus & dry fruit</i>	25 8.
Sauvignon Blanc YALI, CHILE <i>Grapefruit, citrus</i>	22. 7.
Riesling KUNG FU GIRL, WA <i>Fruity, subtle sweetness</i>	27. 8.
Meritage CONUNDRUM, CA <i>balanced fruit and acidity</i>	32. 10.
Bordeaux CH. BONNET BLANC, FRA <i>Clean & crisp</i>	32. 11.
Chardonnay FERRARI CARANO, CA <i>Classic oak</i>	45. 12.
Red	
Malbec PASCUAL TOSO, ARG <i>Dark fruit & balanced</i>	28. 8.
Cabernet ROOT 1, CHILE <i>Subtle fruit & tannins</i>	25. 7.
Pinot Noir UNDERWOOD, OR <i>Light bodied, cherry</i>	29. 8.
Zinfandel 7 DEADLY, CA <i>Bold with pepper & spice</i>	35. 9.
Merlot 181, CA <i>Full throughout, dark rich fruit</i>	31. 9.
Rhone Blend CASHMERE, CA <i>Silky, chocolate</i>	35. 11.
Cabernet MADDALENA, CA <i>Rich oak, black cherry</i>	36. 12.
Pinot Noir MEIOMI, CA <i>Bright berry, spice, rich texture</i>	39. 12.

GLASS WINES ARE 6 OZ. POURS UNLESS NOTED

FULL BOTTLED WINE LIST AVAILABLE

~BEER~

Bud / Bud Light / Miller Lite / Ultra / Coors Light	3.50
Shiner Bock / Corona / Amstel Light	4.50
Heineken / Newcastle / Blue Moon	5.00
Stella Artois / Sierra Nevada / Blvd. Wheat	
Guinness / Boddingtons Ale	5.50
Miller High Life <i>HOUSE FAVORITE</i>	3.00

FULL SPIRITS & CORDIALS LISTS AVAILABLE