



# Summer



*We strive to source and use organic, local produce and foods primarily from local farmers to create seasonal, environmentally sustainable cuisine.*

## First Courses

### **MAINE LOBSTER “MAC & CHEESE”**

*Butter poached lobster, lobster bordelaise 15*

### **EVERETT FARM STRAWBERRY SALAD**

*Baby lettuce, goat cheese, almonds, strawberry vinaigrette 9*

### **BUTTER LETTUCE SALAD**

*Crispy smoked bacon, Black River blue cheese dressing 9*

### **MARINATED BEET AND WILD ARUGULA SALAD**

*Gorgonzola, toasted walnut vinaigrette 10*

### **CHEF’S SELECTION OF CHEESE**

*Dried fruits, caramelized nuts, wild flower honey 14*

### **TOMATO & WATERMELON SALAD**

*Shaved pecorino, sweet basil pistou and pine nuts 10*

### **BUTTERBALL POTATO & HARICOT VERT**

*Monterey Bay anchovies, mint basil vinaigrette 9*

## Entrées

### **FLAT IRON STEAK AU POIVRE**

*Black truffle corn ragout, pommes puree, sauce bordelaise 28*

### **FIG CRUSTED HALIBUT**

*Wilted spinach, English cucumber, warm figs, virgin olive oil 29*

### **BACON WRAPPED BREAST OF PHEASANT**

*Bacon scented white beans, asparagus, marsala mushrooms 30*

### **PISTACHIO ROASTED RACK OF LAMB**

*Sweet white corn, crushed Yukon Gold potatoes, red wine jus 31*

### **SEARED AHI TUNA & PROSCIUTTO**

*Sweet white corn, parmesan crisp, balsamic syrup 28*

### **HERBED RICOTTA GNOCCHI**

*Baby zucchini, sweet corn, truffle beurre blanc 24*

### **BLACK ANGUS NEW YORK STEAK**

*Asparagus, blue cheese, oyster mushrooms, bordelaise 30*



\$5 Split plate charge ~ A gratuity of 18% will be added to parties of 6 or more

Theo’s ♦ 3101 N. Main Street, Soquel ♦ (831) 462-3657 ♦ [www.theosrestaurant.com](http://www.theosrestaurant.com)