



The Finest Steaks and Seafood Experience In North West Indiana
Dinner Menu

Appetizers

Oyster Rockefeller	\$10.95
Raw Oysters	\$9.95
Shrimp Cocktail	\$8.95
Hickory Shrimp	\$8.95
Shrimp De Jonghe	\$8.95
Saganaki (Flamed Table Side)	\$7.95
Calamari	\$7.95
Artichoke and Spinach Dip	\$7.95
Oven Baked Goat Cheese Spread	\$8.95
Theos Combination Platter	\$19.95

(BBQ Ribs, Fried Zucchini, Mini Shrimp, Filet, and Chicken Kabobs)

All Entrees Are Complemented with Proper Garnishes, Soups du Jour, Garden Salad, and Choice Of Baked, Double Baked, Cottage Fries, French Fries, or Rice Pilaf. Substitute Your Soup du Jour For Baked French Onion Soup For An Extra \$2.00 or Your Garden Salad For Caesar Salad for \$1.95 or Greek Salad For \$2.95.

Steaks

All Our Steaks Are Handcut and age Up To 20 Days

Rare: Steak Is Red and Slightly Warm Center
Medium Rare: The Steak Will Have a fully Red Warm Center
Medium: The Meat Is Hot and Red With Pink Surrounding
Medium Well: The Meat Is Light Pink Surrounding The Center
Well Done: Cooked Throughout Slightly Charred. *(Theo's Is Not Responsible For Well Done Steak)*

22 oz. Bone In Ribeye	\$27.95
<i>Trademark of Our Ribeyes is The Marbling That Runs Through The Steak</i>	
28 oz. Porterhouse Steak	\$29.95
<i>A Porterhouse Is Two Steaks in One. The Larger Side Of The Porterhouse Contains a Strip Steak and the Smaller Side Contains a Filet</i>	
16 oz. NY Strip Steak	\$25.95
<i>Our Signature Cut</i>	
9 oz. Filet Mignon	\$25.95
<i>Our Filets Are Super Trimmed, Leaving Only a Perfectly Aged Tender Steak</i>	
Theo's Special Filet Mignon	\$29.95
<i>9 oz. Filet Mignon Topped With Alaskan King Crab Meat, and Our Chefs Fresh Bernaise Sauce</i>	
Steak Diane	\$25.95
<i>Filet Medallions Lightly Seasoned With Black Peppercorn and Platted With Dijion Mustard, and Our Chefs Brandy Sauce</i>	
Pepper Steak	\$20.95
<i>Chunks Of Tenderloin Sauteed to Order and Served With Green Peppers, Mushrooms, Onions, and Tomato Over Rice</i>	

May We Suggest a Special Topping For Your Steak:

Peppercorn with Bordelaise	\$1.50
Peppercorn Crust	\$1.50
Gorgonzola Crust	\$1.50
Sauteed Mushrooms and Onions	\$1.50
De Jonghe Crust	\$1.50

Veal and Chops

New Zealand Rack of Lamb	\$28.95
<i>New Zealand's Lamb Has Acquired an International Reputation for Flavor and Tenderness. This Cut is Top of The Line.</i>	
Greek Style Lamb Loin Chops	\$25.95
<i>Tender Lamb Chops Marinated in the Finest Kalamata Olive Oil, Garlic, Oregano and Lemon</i>	
Center Cut Pork Chops	\$18.95
<i>Two Thick Meaty Center Cut Pork Chops Served With Hickory Sauce</i>	
Veal Picatta	\$18.95
<i>Veal Cutlets Pounded Thin, Breaded and Cooked in a Skillet With Mushrooms and Chablis Wine</i>	
Veal Marsala	\$18.95
<i>Veal Cutlets Pounded Thin, Seasoned in Flour, and Sauteed With Mushrooms and Marsala Wine</i>	
Veal Oscar	\$18.95
<i>Veal Cutlets Topped With Alaskan King Crab Meat, Our Chefs Bernaise Sauce, and Asparagus</i>	
Barbecue Ribs	\$19.95
<i>Full Slabs of Meaty Pork Baby Back Ribs Marinated in Our Own Barbecue Sauce</i>	

*For your convenience an 18% gratuity will be added to parties of 6 or more.
 Prices subject to change without notice. Split plate charges apply.*

Seafood

All Our Seafood Is Always Caught Fresh and Delivered Daily
All Our Seafood Can Be Prepared
Broiled, Grilled, Sauteed, Poached, Cajun, Blackened, Almondine, De Jonghe, Greek, Vesuvio, and Fried

Alaskan Red Salmon	\$18.95
Lake Perch	\$18.95
Gulf Shrimp	\$22.95
Tilapia	\$19.95
Lake Superior White Fish	\$18.95
Frog Legs	\$18.95

Alaskan King Crab LegsMarket Price
The King Of Crab Steamed and Split Ready To Eat

Australian LobsterMarket Price
12-14 oz. Cold Water Tails Steamed or Broiled

Surf and TurfMarket Price
9 oz. Filet and 12-14 oz. Lobster Tail

Theo's Surf and TurfMarket Price
9 oz. Filet Mignon and King Crab Legs

Ask Your Server About Our Fresh Catches of The Day

Chicken and Pasta

Chicken Picatta \$16.95
Boneless Breasts Of Chicken Tossed and Seasoned in Our Chefs Own Flour Seasoning and Sauteed With Mushrooms and Chablis Wine Sauce.

Chicken Marsala \$16.95
Boneless Breasts of Chicken Flavored In our Chefs Flour Seasoning and Sauteed with Mushrooms and Marsala Wine.

Chicken Vesuvio \$16.95
Boneless Breasts Of Chicken Baked With Chablis Wine sauce, Fresh Basil, Lemon, Garlic. Platted With Vesuvio Potatoes.

Mediterranean Chicken \$18.95
Seasoned In Our Chefs Seasoning and Sauteed With Fresh Artichoke Hearts, Tomatoes, Spinach, Kalamata Olives and Feta Cheese. Served On a Bed Of Marinara Sauce.

Chicken Cheddar Shrimp Maison \$19.95
Boneless Breast of Chicken Topped with Our Mushroom Supreme Sauce, Cheddar Cheese, and Tender Gulf Shrimp in a Garlic Butter Sauce

Shrimp Creole Fettuccine \$19.95
Sauteed Shrimp, Bell Peppers, Onions, and Anduille Sausage in a Spicy Tomato Sauce

Shrimp and Scallops Alfredo \$19.95
Colossal Shrimp and Sea Scallops, Sauteed in a Creamy Alfredo Sauce Tossed With Fettuccine Pasta

Chicken Fettuccine Carbonara \$18.95
Chicken Breast Tossed with Bacon, Onions, Mushrooms, Peas, Parmesan Cheese, and Alfredo Sauce

Home Made Pasta \$13.95
Fettuccine, Penne, and Angel Hair
Sauces: Marinara- Fresh Ground Tomatoes, Garlic, Basil, and Olive Oil
Basil- Fresh Basil, Garlic, and Olive Oil
Alfredo- A Perfect Blend Of Parmesan Cheese, and Whole Cream and Garlic

Add Chicken \$3.00
Add Shrimp \$5.00

Vegetarian Dishes

Penne Marisco \$16.95
Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives, Garlic, Olive Oil, All Tossed With Penne Pasta.

Add Chicken \$3.00
Add Shrimp \$5.00

Vegetable Platter \$13.95
Your Choice of Grilled or Steamed Vegetables Served With a Side Of Cucumber Sauce.

Early Birds \$12.95
Monday-Friday 4 p.m.- 6 p.m. Saturday-Sunday 12 p.m.-3p.m.
Catfish (Fried and Cajun)-Greek Chicken Breast Over Rice- Chicken Parmesan Over Angel Hair Pasta-
London Broil With Burgundy Mushrooms- Chopped Sirloin With Sauteed Onions- Pork Chop With Apple Sauce- Penne Pasta Mari-
nara- Calf's Liver and Onions- Fish & Chips

Soups and Salads

Greek Country Salad \$10.95
Tomatoes, Cucumber, Red Onions, Kalamata Olives, Peppers, Anchovies, Feta Cheese, Herbs all Tossed With Our Chefs Greek Dressing
Add Chicken \$3.00

Florentine Salad \$8.95
Fresh Baby Spinach, Mushrooms, Bacon, and Croutons Served With Hot Bacon Dressing
Add Chicken \$3.00
Add Salmon \$5.00

Caesar Salad \$8.95
Romaine Lettuce and Freshly Grated Parmesan Cheese Tossed With Croutons
Add Chicken \$3.00
Add Salmon \$5.00

Grilled Steak and Blue Cheese Salad \$14.95
Sliced Tenderloin Served Over a Bed Lettuce Garnished With Blue Cheese And Served With Your Favorite Dressing