

# THEO'S CREAM CITY CHOPHOUSE

## DINNER MENU

24 North Main St.  
Fond Du Lac, Wi.  
Ph: 920-922-8899  
www.theoschophouse.com

### STARTERS

**Ahi Tuna Stack** \$12  
**Mediterranean Hummus** \$8  
**New York Strip Steak Appetizer** \$10  
**Potstickers** \$10  
**Osso Buco Ravioli** \$10  
**Seafood Appetizer** \$15  
**Shrimp Cocktail** \$11  
**Theo's Wings** \$10  
**Truffle Fries** \$5  
**Maryland Blue Crab Cake** \$13  
**Soups: Soup du jour or House Gumbo**  
By the Cup \$4 By the Bowl \$5

### SALADS

**Caprese Salad** \$10  
**Cesar Salad** \$8  
**Chopped Dinner Salad** \$9  
**Beef Steak Tomatoe Salad** \$7  
**Roasted Beet and Sweet Onion Salad** \$7  
**Tuscan Bread Salad** \$8  
**Black and Blue Salad** \$11

### SANDWICHES

**Maytag Blue-Cheese Burger** \$7  
**California Burger** \$7  
**Chicken Club** \$7  
**Mediterranean Steak Sandwich** \$11

We feature a full wine list, a wide selection of domestic and imported beer and the best mixed drinks in town from our lounge area

All Menu Items and Prices are Subject to Change Call For Tonight's Specials

### SEAFOOD ( all entrees include a choice of soup du jour, house gumbo or house salad. Choice of potato if not already specified )

**North Woods Canadian Walleye-** Crispy panko breaded filet, citrus beurre blanc, fried capers atop an orecchiette pasta pancake \$18  
**South African Cold Water Lobster Tail-** 8 oz. South African tail baked in sweet cream butter and white wine \$26  
**Theos Cream City Cioppino-** seafood stew with jumbo shrimp, dry pack sea scallops, mussels in saffron tomato seafood broth \$21  
**Ahi Tuna-** Seared ahi tuna steak, wild mushroom teriyaki Chardonnay butter, grilled asparagus and herb roasted red potatoes \$23  
**Chilean Sea Bass-** Seared Chilean sea bass with citrus poached mussels, lobster essence and herb roasted red potatoes \$24  
**Mahi -Mahi-** Almond crusted mahi-mahi, fire roasted sweet pepper-pineapple salsa and drizzle of beurre blanc \$20  
**Swordfish-** Grilled swordfish steak with tomato basil butter sauce, grilled asparagus and herb roasted red potatoes \$21  
**Alaskan Sockeye Salmon-** Filet of salmon with caramelized shallots, grilled asparagus, roasted red potatoes, frangelico beurre blanc \$21  
**Sea Scallops With Asparagus Risotto-** Seared dry pack sea scallops over creamy marscapone-asparagus risotto \$20  
**Friday Fish Fry-** Beer battered Icelandic haddock Small Order \$12 Large Order \$16

### CHOPS AND STEAKS ( all entrees include a choice of soup du jour, house gumbo or house salad. Choice of potato if not already specified )

**The "32"-** The King of Steaks standing "2" tall in the raw weighing 32 oz. Theo's Certified Angus centercut porterhouse steak \$29  
**Certified Angus Sirloin-** 10 oz. Certified Angus sirloin steak grilled to perfection \$17  
**Certified Angus Filet Mignon-** 8 oz. Center cut Certified Angus filet \$24  
**Theo Dry Aged Delmonico Steak-** Rubbed NY strip steak, caramelized red onions, sauteed spinach , scallion onion potato gratin \$24  
**Certified Angus Bone in Rib-eye-** 18 oz. Certified Angus bone in rib-eye steak grilled to perfection \$24  
**Garlic Stuffed Filet-** Certified Angus filet mignon stuffed with garlic confit served with mushroom demi-glace \$25  
**Lamb Osso Buco-** Strauss lamb shank slow braised with wild mushroom risotto \$21  
**Grilled Lamb Chops-** Grilled choice lamb chops with mint pesto, herb roasted red potatoes and grilled asparagus \$24  
**Beef Tenderloin en Coute-** Seared Certified Angus filet with wild mushroom duxelle, baked in buttery pastry, served with veal demi-glace and grilled asparagus \$25

### PASTAS

**Frutti Di Mare-** Sauteed gulf shrimp, dry pack sea scallops and mussels with pancetta, in a spicy tomato sauce tossed with linguine \$19  
**Fetuccini Tutto Mare-** Sauteed dry pack scallops and gulf shrimp, garlic and white wine, fettuccini pasta, creamy Alfredo sauce \$20  
**Chicken Pesto-** Sauteed chicken breast meat, sun dried tomatoes, scallion onions, sweet bell peppers, penne pasta, carbonara sauce \$19  
**Shrimp Carbonara-** Sauteed gulf shrimp, pancetta, dried chili pepper, sun-dried tomatoes, penne pasta, classic carbonara sauce \$19  
**Seared Sea Scallops With Linguine and Citrus Butter-** Seared sea scallops, scallion onions, tomatoes, garlic, linguine, citrus butter \$20  
**Veal Bolognese-** Ground veal served with a classic Bolognese ragu, pappardelle pasta, parmesean reggiano cheese, white truffle oil \$18

### POULTRY ( all entrees include a choice of soup du jour, house gumbo or house salad. Choice of potato if not already specified )

**Cream City Chicken Picatta-** Boneless skin on breast of chicken sauteed with capers, garlic and lemon butter \$16  
**Hazelnut Crusted Chicken Breast-** Hazelnut crusted chicken breast sauteed and served with Frangelico liquor beurre blanc \$16  
**Seared Duck Breast-** Seared maple farms duck breast with espresso-cherry demi-glace, sauteed escarole, and roasted red potatoes \$21

### DESSERT

Featuring Pastries, Ice Cream and Seasonal Dessert Items. Chefs Choice. Please Ask Server

### HOURS:

**DINING:** Tue-Sat- 4-10pm  
Closed Sun & Mon  
**LOUNGE:** Tue-Thur- 4pm-Mid  
Fri-Sat-4pm-2am

For more info visit us online at [www.theoschophouse.com](http://www.theoschophouse.com)