

Theresa's South

ANTIPASTA

CRISPY CALAMARI

Spicy Roasted Tomato Aioli \$13

CRUSTED FRESH MOZZARELLA

Basil, Cured Tomatoes, Herb Pesto \$13

EGGPLANT PANCAKE

Fresh Mozzarella, Roasted Peppers,
Roasted Garlic Cream, Pesto Oil \$13

JUMBO LUMP CRAB CAKE

Baby Greens, Sweet Corn Salsa,
Roasted Pepper Aioli \$14

SPICED YELLOW FIN TUNA CEVICHE*

Scallions, Ginger, Avocado, Cucumber \$15

INSALATE

MIXED BABY GREENS*

Grape Tomatoes, Red Onions, Balsamic Vinaigrette \$11

BABY SPINACH*

Candied Pecans, Dried Cranberries, Crumbled Goat Cheese, White Balsamic Vinaigrette \$12

ARUGULA & ROASTED PEAR*

Gorgonzola, Spiced Walnuts, White Balsamic Vinaigrette \$13

GREEN APPLES & ROASTED BEETS*

Arugula, Prosciutto, Red Onion, Walnuts, Goat Cheese, Balsamic Vinaigrette \$14

CAESAR

Crisp Romaine, Creamy Caesar Dressing, Garlic Croutons \$11

WARMED HERB-CRUSTED GOAT CHEESE

Mixed Greens, Portobello, Roasted Peppers, Red Onion, Balsamic Vinaigrette \$13

ADD: Chicken \$8, Salmon \$12, Shrimp \$9

FRESH HOMEMADE PASTA

GEMELLI WITH SWEET FENNEL SAUSAGE

Sun-Dried Tomatoes,
Light Tomato Cream Sauce \$22

PAPPARDELLE WITH LOBSTER

Grilled Asparagus, Charred Tomatoes,
Brandy Shallot Sauce \$26

PENNE A LA VODKA

Pancetta, Peas,
Tomato Cream Sauce \$22

SWEET POTATO GNOCCHI WITH BRAISED SHORT RIB

Exotic Mushrooms, Madeira Wine Sauce,
Sun-Dried Tomato \$27

RIGATONI BOLOGNESE

Bolognese Sauce, Green Peas,
Parmesan Cheese \$22

CAPPELLINI WITH SHRIMP

Garlic, Capers, Kalamata Olives,
White Wine Chunky Tomato Sauce \$24

ZITI FRESH MOZZARELLA

Tomato-Basil Sauce, Pecorino-Romano Cheese \$20

ENTRÉE

GORGONZOLA CRUSTED FILET OF BEEF

Green Peppercorn-Port Wine Sauce, Seasonal
Vegetables, Smashed Potato \$33

GRILLED SKIRT STEAK*

Smashed Potatoes, Seasonal Vegetables,
Citrus Demi-Glaze \$30

ASIAGO CHICKEN

Garlic Cream Sauce, Smashed Potatoes,
Seasonal Vegetables \$25

BRAISED SHORT RIBS OF BEEF*

Smashed Potatoes, Seasonal Vegetables,
Red Wine Demi-Glaze \$28

PISTACHIO CRUSTED SALMON*

Grilled Asparagus, Smashed Potatoes,
Red Wine-Balsamic Demi-Glaze \$27

PAN-SEARED YELLOW FIN TUNA

Ginger Sesame Noodles, Cucumber Salsa,
Smoked Chili-Sesame Vinaigrette \$29

SHRIMP RISOTTO*

Mushrooms, Grape Tomatoes, Broccoli Rabe, Pesto
Oil, Parmesan Cheese \$27

HERB CRUSTED GROUPER

Smashed Potatoes, Seasonal Vegetables,
Roasted Garlic Broth \$30

**Gluten Free Items, We also Offer Gluten Free Pasta, and Vegetarian Options upon Request*

