

TORTOISE CLUB

FOUNDED 2012



INSPIRED 1959

RELISH TRAY

Scotch Olive, Marinated Olives, Pickled Beets,
Bread & Butter Pickles, Roasted Pepper & Artichoke
11.95

HORS D'OEUVRES

- BRUSCHETTA DIPPER 9.95
Summer Tomatoes, Fresh Ciliegine Mozzarella,
Garlic Crostini
- BAKED CRAB DIP 11.95
Touch of Sherry
- Ⓞ GRILLED SHRIMP & GUACAMOLE 12.95
House-Made Tortilla Chip
- Ⓞ STEAK TARTARE 12.95
Hand-Cut Filet, Potato Gaufrettes
- HOUSE SMOKED SALMON 14.95
Egg, Cucumber, Capers, Crème Fraiche
- CRAB CAKE 15.95
Sriracha Aioli, Cucumber, Pickled Daikon,
Carrots, Crispy Jalapeño
- AHI TUNA TARTARE 17.95
Avocado, Cucumber, Togarashi Rice Crisp

SOUPS/SALADS

- TOMATO SOUP 6.95
- SEASONAL SOUP 6.95
- Ⓞ HOUSE SALAD 7.95
Granny Smith Apple, Red Leaf, Candied Walnut,
Cranberry, Goat Cheese, Vanilla Vinaigrette
- CLASSIC CEASAR SALAD 7.95
Garlic Crouton, Parmesan
- Ⓞ MEGAN'S CHOPPED SALAD 12.95
Romaine, Hearts of Palm, Kalamata, Danish Blue,
Cucumber, Cherry Tomato, Red Wine Vinaigrette
- HEIRLOOM TOMATO SALAD 12.95
Cucumber, Baby Arugula, Mozzarella,
Red Onion, Red Wine Vinaigrette
- CRABMEAT AVOCADO 18.95
Jumbo Lump Crab, Grape Tomato, Asparagus

SIDES

- Ⓞ SPINACH WITH GARLIC & PARMESAN 8.95
- Ⓞ ELOTE STYLE CORN 10.95
- Ⓞ SAUTEED PEAS 8.95
Mint Basil Oil
- SAUTEED FOREST MUSHROOMS 10.95
- Ⓞ AU GRATIN POTATOES 6.95
- Ⓞ HERB FRITES 6.95
- Ⓞ CELERY ROOT MASHED POTATOES 6.95
- Ⓞ TWICE BAKED POTATO 8.95
Blue Cheese & Bacon

THE HUMMER

Espresso Liqueur, Rum, Vanilla Ice Cream
11.95

COLD BAR

- Ⓞ SHRIMP COCKTAIL 14.95
Cocktail Sauce,
Fresh Horseradish, Lemon
- Ⓞ OYSTERS ON
THE HALF SHELL 3.50 ea
East & West Coast Selections
- Ⓞ HAMACHI CRUDO 14.95
Chayote, Yuzu Vinaigrette,
Avocado, Chili Oil

FRESH FISH & SEAFOOD

- LAKE SUPERIOR WHITEFISH 23.95
Herb Dijon Crust, Beurre Blanc, Asparagus, Haricots Vert, Fingerling Potatoes
- SHRIMP LINGUINI 23.95
Favas, Asparagus, Goat Cheese, Hazelnut Pesto, Crispy Garlic
- Ⓞ SIMPLY GRILLED SKUNA BAY SALMON 26.95
Baby Spinach, Grilled Asparagus
- Ⓞ GRILLED AHI TUNA STEAK 29.95
Asparagus, Haricots Vert, Patty Pan Squash, Warm Tomato Tarragon Vinaigrette
- Ⓞ PAN SEARED SCALLOPS 33.95
Moroccan Spice, Purple Carrot Ginger Puree, Snap Peas, Cilantro Vinaigrette
- Ⓞ CHILEAN SEA BASS 43.95
Sautéed Watercress & Ginger, Coconut Rice, Shrimp Ragù

SUMMER AT THE CLUB

- Ⓞ ROASTED AMISH CHICKEN 22.95
"Picnic Style", Dill Potato Salad & Corn on the Cobb
- DAY BOAT COD 26.95
Honey Miso Glaze, Crispy Rice Noodles, Mango-Chutney
- CAPE COD FRIED CLAM PLATE 26.95
Whole Belly Clams, Frites, Tartar Sauce
- Ⓞ BBQ RIBS 29.95
Kansas City Style, Dill Potato Salad, Corn on the Cobb
- Ⓞ NEW ENGLAND BOIL 32.95
Jumbo Head on Prawns, Red Potato, Corn, Andouille Sausage

STEAKS & CHOPS

- OAK AGED BOURBON BARREL MEATLOAF 19.95
Celery Root Mashed Potato, Bacon, Crimini Mushroom Sauce
- CHICAGO 250 SKIRT STEAK 25.95
Grilled Onions, Bourbon Barrel Aged Worcestershire
- CHICAGO 250 FILET MIGNON
6 oz. Sauce Dianne, Twice Baked Blue Cheese and Bacon Potato 29.95
6 oz. Simply Grilled w/ Grilled Asparagus, Bourbon Barrel Aged Worcestershire ... 28.95
10 oz. Sauce Dianne, Twice Baked Blue Cheese and Bacon Potato 45.95
- Ⓞ BERKSHIRE PORK CHOP 29.95
12 oz., Smoked Cheddar Grits, Asparagus, Pommery Mustard Sauce
- Ⓞ HOUSE GROUND STEAKBURGER 15.95
Cheddar, Onion Jam, Frites

ADD TO YOUR STEAK

BLUE CHEESE CRUST - 3.50
BEARNAISE SAUCE - 3.00

PROUDLY FEATURING CHICAGO 250 ANGUS BEEF

Sourced locally on natural grass pastures within 250 miles of Chicago

LIVE MUSIC IN THE LOUNGE • PRIVATE DINING • \$1 SHRIMP & \$1 OYSTERS M-F 4:30-6:30

Ⓞ Indicates Gluten-Free Item