

SOUP

TOMATO SOUP 6.95

SEASONAL SOUP 6.95

FRENCH ONION GRATINEE 9.95

SHAREABLES

MISO BRIOCHE ROLLS 6.95

Pimento Cheese Butter

RELISH TRAY 13.95

Marinated olives, Sopressata and Mozzarella, Pimento Cheese and Pretzel toast, Bread and Butter Pickles, Pickled Golden Beets, House-Made Mixed Nuts

ROSEMARY SHOESTRING FRITES 6.95 G

Truffle Aioli

SALADS

BIBB LETTUCE 8.95 G

Watermelon and Ninja Radish, Raspberry Walnut Vinaigrette

SMOKED TROUT CAESAR 10.95

Parmesan, Garlic Croutons

ROASTED CHICKEN SALAD 15.95

Mixed Greens, Poached Pear, Candied Pecan, Crouton, Danish Blue Cheese, Herb Vinaigrette

KALE & QUINOA 15.95 G

Port Cherries, Candied Pumpkin Seeds, Goat Cheese, White Balsamic Vinaigrette

Add Shredded Chicken 3.95 Add Grilled Salmon 11.95

STEAK WEDGE 18.95

Waygu Top Sirloin, Danish Blue Cheese, Applewood Bacon, Grape Tomatoes, Crispy Onions

CRABMEAT AVOCADO 19.95 G

Asparagus, Egg, Tomato Confit, Thousand Island Dressing

SEAFOOD COBB 25.95 G

Maine Lobster, Gulf Shrimp, Salmon, Mixed Greens, Avocado, Bacon, Hard Egg, Herb Vinaigrette

SANDWICHES

TSC CHEESEBURGER 15.95 *

Aged Cheddar, Pickle, TSC Sauce, Sesame Bun

Add Applewood Smoked Bacon 1.95

TORTOISE CLUB SANDWICH 15.95 *

Applewood Smoked Bacon, Egg, Avocado, Free Range Chicken

FRENCH DIP 15.95 *

Chicago 250 Prime Rib, Smoked Cheddar, Bourbon Barrel Onions, Horseradish Cream, Rosemary Au Jus

STERLING SERVICE KOSHER HOT DOG 12.95 *

Sweet and Sour Relish, Deviled Egg, Frities, Potato Bun

GRILLED CHEESE AND TOMATO SOUP 14.95

Aged Cheddar, Gouda, Seeded Multigrain

SMOKED SALMON AVOCADO TOAST 16.95

House Smoked Salmon, Mashed Avocado, Medium Egg, Crème Fraîche, Cotija Cheese, Cucumber, Red Onion, Basil

*Includes choice of rosemary frites or a side of greens.

LUNCH ENTRÉES

OAK AGED BOURBON BARREL MEATLOAF 19.95

Foraged Mushrooms, Buttery Mashed Potatoes

STEAK FRITES 23.95 G

Waygu Top Sirloin, Red Wine or Blue Cheese Butter, Rosemary Frites

WHITEFISH 24.95

Herb Crusted, Three Bean Salad, Warm Tomato and Tarragon Vinaigrette

CEDAR PLANKED SKUNA BAY SALMON 27.95 G

Grilled Asparagus, Lemon, Olive Oil

SEAFOOD SPAGHETTINI 27.95

Calamari, Shrimp, Mussels, Clams, Fennel-Tomato Broth, Demi Baguette

CHEF'S SPECIAL MKT

Featured Drinks

PROPRIETA SPERINO ROSÉ

13

Piedmont, 2015

CUCUMBER COLLINS

12.50

Broker's Gin, Lemon Juice, Cucumber Syrup, Soda Water

MIONETTO PROSECCO

10

Valdobbiadene (187ml)

G DENOTES GLUTEN FREE ITEM • 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.