

Appetizers

OYSTERS ON THE HALF SHELL 3.50^{ea}

East and West Selections, Cocktail Sauce and Cucumber Mignonette

SHRIMP COCKTAIL 15.95

Chilled Gulf Shrimp, Bloody Mary and Cola Cocktail Sauces

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

SPREADS TRAY 14.95

Chicken Liver Mousse, Smoked Trout Spread, Pimento Cheese, Pecan-Blue Cheese Ball

SEAFOOD LAZY SUSAN 24.95

Green Lip Mussels "Casino", Grilled Oysters, Grilled Shrimp, Tuna Poke, Cucumber Chips

BAKED BLUE CHEESE DIP 9.95

Apple, Bacon, Walnut, Raisin Bread

BUTTERMILK "SHORE LUNCH" CALAMARI 14.95

Peppadew and Cherry Pepper, Garlic Butter, Hazelnut Romesco

STEAK TARTARE 15.95

Hand-cut Filet, Quail Egg, Whipped Crème Fraîche, Beet Chips

AHI TUNA POKE 17.95 G

Avocado Salad, Cucumber, Tamari, White Sweet Potato Chips

MISO BRIOCHE ROLLS 6.95

Pimento Cheese Butter

Soups and Salads

FRENCH ONION GRATINEE 9.95

Provolone, Jarlsberg, Croutons

SEASONAL SOUP 6.95

SMOKED TROUT CAESAR 10.95

Parmesan, Garlic Croutons

BIBB LETTUCE 8.95 G

Watermelon and Ninja Radish, Raspberry Walnut 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

WEDGE SALAD 9.95

Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons

Sides

ROSEMARY FRITES 6.95 G

BUTTERY MASHED POTATOES 6.95 G

GRILLED ASPARAGUS 8.95 G

PARMESAN GARLIC SPINACH 7.95 G

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.

SEAFOOD

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

GRILLED SHRIMP 23.95 G

Spring Pea Risotto

SEAFOOD SPAGHETTINI 27.95

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

STUFFED WALLEYE 33.95

Shrimp and Crayfish Stuffed, Asparagus, Crayfish Sauce

CHILEAN SEA BASS 47.95 G

Sautéed Watercress & Ginger, Coconut Rice, Shrimp Ragout

ADULT MILKSHAKE

THE GRASSHOPPER

11.95

Brandy, Crème de Menthe, Crème de Cocoa,
Grasshopper Cookie, Chocolate Straws,
Whipped Cream, Fresh Mint

STEAK & CHOPS

STEAK FRITES 23.95 G

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

8 OZ. FILET 36.95 G

Baby Marble Potatoes, Heirloom Carrots, Cherry-Chipotle Gastrique

12 OZ. NEW YORK STRIP STEAK 36.95 G

Peppercorn Crusted, Au Poivre Sauce

BERKSHIRE PORK CHOP 29.95 G

Pommery Mustard Reduction, Grilled Asparagus,
Smoked Cheddar Grits

DOUBLE CUT LAMB CHOPS 36.95 G

Mint Jus

20 OZ. BONE-IN RIBEYE 55.95

Marrow Butter, Crispy Onions

STEAK ADD-ONS 3

Blue Cheese Butter • Red Wine Butter • Béarnaise • Pimento Cheese Butter
Oscar Style 9.95

We proudly serve Chicago 250 Beef—sourced locally on natural grass pastures within 250 miles of Chicago.

TSC ENTRÉES

ROASTED AMISH CHICKEN 23.95 G

Cilantro Sweet Chili Glaze, Buttery Mashed Potatoes

MAPLE LEAF FARMS ROAST DUCK 36.95

Berghoff Root Beer Glazed Crispy Half Duck, Wild Rice Stuffing,
Lingonberry Gastrique

CHEF'S SPECIAL MKT

TSC CHEESEBURGER 15.95

Aged Cheddar, Pickle, TSC Sauce, Sesame Bun,
Rosemary Frites

Add Applewood Smoked Bacon 1.95

OAK AGED BOURBON BARREL MEATLOAF 19.95

Foraged Mushrooms, Buttery Mashed Potatoes

BBQ RIBS 27.95

Served with Parmesan Macaroni and Aged Cheddar Cheese

Weekly Specials

FRIDAY

FISH AND CHIPS

24.95

Coleslaw, Tartar Sauce

INCLUDES

BUTTER LETTUCE SIDE SALAD
CRAFT BEER PAIRING

SAUTÉED FROG LEGS

24.95

Green Garlic Butter, Demi Baguette

INCLUDES

BUTTER LETTUCE SIDE SALAD
WHITE WINE PAIRING

SATURDAY

PRIME RIB

38.95

Northwoods Dry Rub,
Rosemary Frites,
Horseradish Cream,
Rosemary Jus