

Featured Beverages

BLOOD ORANGE HARPOON

12.75

Wheatley Vodka, Organic 100% Cranberry Juice, Blood Orange Liqueur, Lime Juice, Simple Syrup

ROSÉ

10

Domaine Montrose, Still Rose, Pays d'Oc 2016

TÖST

9.95

Dry, Sparkling, Non-Alcoholic Beverage
Why Should Champagne Have All the Fun?!

STARTERS

TOMATO SOUP 7.95

SEASONAL SOUP 7.95

RELISH TRAY 14.95

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

MISO BRIOCHE ROLLS 6.95

Peach Honey Butter

BIBB LETTUCE SALAD 8.95 G

Strawberry, Green Papaya, Orange-Rice Wine Vinaigrette

SALADS

ROASTED CHICKEN SALAD 16.95

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

KALE & QUINOA 16.95 G

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

Add Shredded Chicken 3.95 Add Grilled Salmon 11.95

AHI TUNA POKE BOWL 16.95 G

Bamboo Rice, Assorted Vegetables, Rice Wine-Mirin Vinaigrette, Sriracha Mayo

ROASTED MOROCCAN SPICED 16.95

BABY CARROTS

Burrata Cheese, Farro, Tomato Jam, Hazelnut, Greek Yogurt Ranch Dressing

GRILLED & CHILLED SHRIMP 17.95 G

CEVICHE SALAD

Shaved Fennel, Cucumber, Orange, Rice Wine Vinaigrette

CRABMEAT AVOCADO 19.95 G

Asparagus, Egg, Tomato Confit, Thousand Island Dressing

NEW YORK STRIP STEAK WEDGE SALAD 24.95

Danish Blue Cheese, Applewood Bacon, Grape Tomatoes, Crispy Onions

SANDWICHES

PRIME RIB SANDWICH 16.95 *

Chicago 250 Prime Rib, Jarlsburg Cheese, Bourbon Barrel Onions, Horseradish Pimento Cheese, Rosemary Au Jus

TORTOISE CLUB SANDWICH 15.95 *

Applewood Smoked Bacon, Egg, Avocado, Free Range Chicken

TSC CHEESEBURGER 15.95 *

Aged Cheddar, Pickle, TSC Sauce, Sesame Bun

Add Applewood Smoked Bacon 1.95

SMOKED SALMON AVOCADO TOAST 17.95

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

GRILLED CHEESE AND TOMATO SOUP 15.95

Aged Cheddar, Gouda, Seeded Multigrain

BLACKENED RED SNAPPER SANDWICH 19.95

House Tartar Sauce, Tomato, Romaine, Potato Roll

*Includes choice of Rosemary Frites or a Green Papaya & Strawberry Salad.

LUNCH ENTRÉES

WHITEFISH 24.95

Herb Crusted, Roasted Tomato, Grilled Artichoke, Olive, Couscous

CEDAR PLANKED SKUNA BAY SALMON 28.95 G

Grilled Asparagus, Lemon, Olive Oil

BAR HARBOR MUSSELS 16.95

Lobster Red Curry Broth, Frites

STEAK FRITES 28.95

Supper Club Tender, Frites, Trio of Sauces

CHEF'S SPECIAL MKT

Knife & Fork Sandwiches

MEATLOAF SANDWICH

15.95

Provolone, Applewood Smoked Ketchup, Fried Onions

GRILLED OCTOPUS PITA

21.95

Smoked Hummus, Farro Tabbouleh, Crunchy Edamame, House Harissa

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.