

Tortoise Supper Club

350 N State St 60654-5411 · +13127551700 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Oysters on the Half Shell*	\$3.95
Nonesuch Oysters from Maine served with Bloody Mary Sauce	
Colossal Shrimp Cocktail*	\$22.95
Bloody Mary Cocktail Sauce	
Relish Tray	\$17.95
Marinated Olives, White Balsamic, Mushrooms, Pimento Cheese and Pretzel Toast, Bread and Butter Pickles, Golden Beets, House-Made Mixed Nuts	
Buttermilk "Shore Lunch" Calamari	\$17.95
Arrabbiata Sauce, Calabrese Chilis	
Steak Tartare*	\$23.95
Pickled Chilis, Basil Chimichurri	
Oyster St. Charles	\$19.95
Crispy Fried Oysters, Creamed Spinach, Honey Mustard Aoli	
Baked Shrimp Scampi Dip	\$12.95
Parmesan Breadcrumbs, Ritz Crackers	
Seared Ahi Tuna*	\$24.95
Sesame Crusted, Mango Salsa, Miso	

SOUP & SALADS 5

Lobster Bisque	\$15.95
Fresh Lobster Meat	
Classic Caesar Salad	\$11.95
Spicy Caesar Dressing, White Anchovies, Parmesan Cheese, Parmesan Crouton, Fried Chestnuts	
Hydro Boston Bibb Salad	\$9.95
Ranch Vinaigrette, Parmesan Frico	
Chopped Wedge Salad	\$12.95
Applewood Bacon, Danish Blue Cheese, Grape Tomato, Croutons	
Burrata & Heirloom Tomato Salad	\$15.95
Balsamic Vinaigrette, Pesto, Pistachio	

SIDES 6

Buttery Mashed Potatoes	\$7.95
5 Cheese Mac & Cheese	\$9.95
Creamed Spinach	\$11.95
Grilled Asparagus	\$11.95
Black Truffle Béarnaise	
Broccolini	\$11.95
Olive Oil, Garlic, Red Chili Flakes	
Rosemary Frites	\$7.95

SEAFOOD 4

Skuna Bay Salmon	\$34.95
Sweet Corn Relish, Mint Chimichurri	
Pan Seared Sea Scallops	\$39.95
Green Pea Risotto, Asparagus, Artichokes	
Chilean Sea Bass	\$49.95
Sautéed Watercress and Ginger, Coconut Rice, Shrimp Ragout	
Dover Sole Meunière	\$58.95
Served Pan Sautéed, Sauce Meuniere, Fresh Lemon	

STEAKS & CHOPS 6

10 Oz. Prime Skirt Steak	\$39.95
Bourbon Barrel Worcestershire, Grilled Onions, Buttery Mashed Potatoes	
10 Oz. Prime Filet Mignon	\$59.95
Maitre d'Hotel Butter	
10 Oz. Prime Filet Oscar	\$76.95
King Crab, Asparagus, Bernaise Sauce	
14 Oz. Prime New York Strip Steak au Poivre	\$62.95
Cognac Peppercorn Sauce	
Braised Short Ribs	\$36.95
Red Wine Demi-Glaze, Baby Carrots, Buttery Mashed Potatoes	
Beef Wellington	\$63.95
10 oz. Prime Filet Wrapped in a Buttery Puff Pastry with a Crimini Mushroom, Prosciutto, Chestnut, Duxelle	

STEAK ADD-ONS 3

Black Truffle Béarnaise	\$3.95
Maitre d'Hotel Butter	\$3.95
Cognac Peppercorn Sauce	\$3.95

PRIME RIB KING CUT ¹

Prime Rib King Cut	\$58.95
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Chef Pablo seasons the Prime Rib with Lawry's Seasoning, then, peels back the cap, seasons it again with Lawry's and chopped rosemary, then slow cooks the beef for 12 hours and serves it with Horseradish Cream, Rosemary Jus, and House Steak Salt

TSC ENTRÉES ⁴

Eggplant Pizzette	\$28.95
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Aged Gouda Breeding, Tomato Coulis, Fontina Gratinee, Marinara

TSC Cheeseburger	\$19.95
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Pimento Cheese, Kennebec Frites

Oak Aged Bourbon Barrel Meatloaf	\$25.95
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Foraged Mushrooms, Buttery Mashed Potatoes

Roasted Acorn Squash and Vegetable Risotto	\$23.95
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Garlic Parmesan, Pinenuts

A TRUE CLASSIC ¹

Martini Your Way	\$13.00
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Mile High Gin, Mile High Vodka

BEER BOTTLES & CANS ⁶

Stella Artois, Belgium, Euro Pale Lager, 5% ABV	\$7.00
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Coors Light, Colorado, Light Lager, 4.2% ABV	\$6.00
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Guinness, Ireland, Irish Dry Stout, 4.2% ABV	\$9.00
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Half Acre Daisy Cutter, Chicago, American Pale Ale, 5.2% ABV	\$8.00
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Lagunitas IPA California, India Pale Ale, 6.2% ABV	\$8.00
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Off Color Apex Predator, Chicago, Farmhouse Ale, 6.8% ABV	\$9.00
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SPECIALTY COCKTAILS ¹²

Old Fashioned

Bourbon, Demerara, Bitters

Antique Whiskey Sour

Bourbon, Lemon, Brown Sugar, Maple Syrup, Cinnamon

Grapefruit Basil Martini

Basil Infused Vodka, Lillet Rose, Grapefruit Juice, Simple Syrup

Tortoise Punch

Gin, Hibiscus Syrup, Elderflower, Lemon Juice

Bee's Knees

Basil Infused Gin, Lemon Juice, Honey Syrup

Southside

Gin, Lime Juice, Simple Syrup, Mint — The preferred beverage of Al Capone whose gang dominated Chicago's Southside. The gin imported by Capone had a rough finish and required more sweeteners to make it palatable

Manhattan

Rye, Sweet Vermouth, Bitters

Guava Margarita

Jalapeno Infused Tequila, Mezcal, Agave, Lime Juice, Guava Syrup

Tequila Rose

Tequila, Sparkling Tost Rose, Lime Juice

Blood Orange Harpoon

Vodka, Organic 100% Cranberry Juice, Blood Orange Liqueur, Lime Juice, Simple Syrup — In an effort to expand their market share beyond children, a national cranberry juice cocktail company created the Cosmopolitan. The Harpoon is the forerunner to the Cosmo, made with fresh organic cranberry juice

Rum Teddy

Rum, Cherry Herring, Galliano, Pineapple Juice

Trinidad Sour

Angostura Bitters, Rye, Lemon Juice, Orgeat

WEDNESDAYS ³

1/2-Price Signature Cocktails

Oysters

\$1.00

Cocktail Shrimp

\$1.00

FRIDAYS ²

Oysters

\$1.00

Cocktail Shrimp

\$1.00

SPARKLING ⁴

Mionetto, Prosecco, Valdobbiadene (187ml)	\$10.00
Banshee, Ten of Cup, Sonoma	AVAILABLE OPTIONS
	\$17.00
	\$70.00
Poema, Cava Brut Rosado, Spain	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Saracco Moscato d'Asti, Piedmont, 2016 (375ml)	AVAILABLE OPTIONS
	\$12.00
	\$45.00

WHITES 7

Terlato Pinot Grigio, Friuli, Italy, 2021	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Wairau River, Sauvignon Blanc, Marlborough, 2022	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Chateau de Sancerre, Loire Valley, 2021	AVAILABLE OPTIONS
	\$19.00
	\$76.00
Stag's Leap, "Hands of Time" Chardonnay, Napa, 2020	AVAILABLE OPTIONS
	\$15.00
	\$59.00
Flowers, Chardonnay, Russian River Valley, 2020	AVAILABLE OPTIONS
	\$22.00
	\$88.00
Raimund Prum, Riesling, Mosel 2021	AVAILABLE OPTIONS
	\$10.00
	\$40.00
San Simeon, Viognier, Paso Robles, 2020	AVAILABLE OPTIONS
	\$17.00
	\$65.00

ROSÉS 1

Flours de Prairie, Cotes de Provence, 2018	AVAILABLE OPTIONS
	\$15.00
	\$60.00

REDS 7

Battle Creek, Unconditional Pinot Noir, Willamette Valley, 2022	AVAILABLE OPTIONS
	\$16.00
	\$65.00
Tomassi "Baby Amarone", Ripasso, Veneto 2019	AVAILABLE OPTIONS
	\$15.00
	\$59.00
Chappellet, Mountain Cuvee, Napa, 2021	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Cleto Chiarli Centenario Lambrusco, Emilia-Romagna Valley	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Luca "Old Vine" Malbec, Uco Valley, Argentina 2019	AVAILABLE OPTIONS
	\$25.00
	\$99.00
Two Hands "Angels Share" Shiraz, Australia 2020	AVAILABLE OPTIONS
	\$25.00
	\$95.00
Simi Cabernet Sauvignon, Alexander Valley 2021	AVAILABLE OPTIONS
	\$18.00
	\$72.00
NON ALCOHOLIC ¹	
Tost Sparkling Rosé	\$8.00
SAUVIGNON BLANC ⁴	
Chateau de Sancerre, Loire Valley, 2018	\$76.00
Cade, Napa Valley, 2022	\$75.00
Wairau River, Sauvignon Blanc, Marlborough, 2022	\$64.00
Mouton Cadet Blanc, Bordeaux, 2020	\$64.00
CHARDONNAY: CALIFORNIA ⁶	
Talley, Arroyo Grand California, 2019	\$60.00
ZD Carneros, 2018	\$110.00
Far Niente, Napa Valley, 2020	\$148.00
Kistler, Sonoma Coast, 2019	\$145.00

Flowers, Chardonnay, Russian River Valley, 2020 \$88.00

Stag's Leap, "Hands of Time", Chardonnay, Napa, 2020 \$59.00

CHARDONNAY: FRANCE 3

Simonnet Febvre, Chablis, Burgundy, 2017 \$62.00

Yves Chaley, Bourgogne Hautes-Cotes de Nuits Les Trabuchots, 2018 \$78.00

Louis Latour, Chassagne-Montrachet, Burgundy, 2019 \$150.00

OTHER WHITES 5

Terlato Pinot Grigio, Fuili, Italy, 2020 \$56.00

Joel Gott, Pinot Gris, Oregon, 2018 \$52.00

Dr. Thanisch Benkasteler, Riesling Kabinett, Mosel, 2014 \$70.00

Raymond Prum, Qualitätswein Rheinhessen, Riesling, 2020 \$40.00

Sam Simeon, Viognier, Paso Robles, 2020 \$65.00

PINOT NOIR: CALIFORNIA 4

Calera, Central Coast, 2021 \$79.00

Foxen, Santa Maria Valley, 2019 \$85.00

Flowers, Sonoma Coast, 2021 \$99.00

Sandhi, Santa Rita Hills, 2021 \$84.00

PINOT NOIR: OREGON 4

Battle Creek, Willamette Valley, 2020 \$65.00

Alexana, Revana Vineyard, Willamette Valley, 2020 \$99.00

Domaine Serene, Yamhill, Cuvee, Willamette Valley, 2021 \$116.00

Domaine Drouhin, Dundee Hills, Oregon, 2021 \$95.00

PINOT NOIR: BURGUNDY 3

Duboeuf Jean Descombe, Burgundy, Morgan, 2019 \$69.00

Domaine Albert Bichot "Les Charmes" Santenay, 2018 \$95.00

Louis Jadot, Pommard, Burgundy, 2020 \$145.00

CABERNET SAUVIGNON 10

Simi Cabernet, Cabernet Sauvignon, Alexander Valley, 2021	\$72.00
Centered, Napa Valley, 2019	\$85.00
Banshee, Sonoma, 2021	\$95.00
Adaptation by Plumpjack, Napa Valley, 2018	\$149.00
Smith-Madrone, Spring Mountain, Napa, 2018	\$155.00
Stags Leap Artemis, Napa Valley, 2020	\$135.00
Ridge Estate, Santa Cruz MTS, 2019	\$129.00
Silver Oak, Alexander Valley, 2019	\$169.00
Plumpjack, Oakville, 2019	\$299.00
Quintessa Limited Release, Rutherford, 2019	\$525.00

DOMESTIC BLENDS ⁵

Harvey & Harriet Bordeaux, Red Blend, Paso Robles, 2020	\$92.00
Chappellet, Mountain Cuvee, Napa, 2019	\$80.00
The Prisoner Wine Co. The Prisoner, Napa Valley, 2021	\$90.00
Orin Swift Pappilon, Napa Valley, 2020	\$150.00
Shafer 'TD-9', Napa Valley, 2019	\$145.00

BORDEAUX BLENDS ⁴

Chateau Lalande, St. Julian, 2017	\$95.00
Chateau la Reverence, St. Emilion Grand Cru, 2020	\$95.00
Chateau St. Andre Corbin St. Georges, St. Emilion, 2020	\$85.00
Chateau Lafleur-Gazin, Pomerol, 2017	\$150.00

SYRAH, GRENACHE, MOUVEDRE ³

E. Guigal Chateauneuf-du-Pape, 2019	\$95.00
Peidrasassi, Santa Rita Hills, 2018	\$99.00
Orrin Swift Abstract, Grenache Blend, Napa, 2019	\$97.00

OTHER REDS ⁸

Duckhorn Merlot, Napa Valley, 2020	\$99.00
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Chateau Caillau Malbec, Cahors, 2019	\$69.00
Tomassi "Baby Amarone", Ripasso, Veneto, 2019	\$59.00
Monsanto Chianti Classico Riserva, Tuscany, 2019	\$69.00
Gaja Promis, Piedmonte, 2019	\$125.00
Luca "Old Vine" Malbec, Uco Valley, Argentina, 2019	\$99.00
Two Hands "Angel's Share" Shiraz, Australia, 2020	\$95.00
Ornellaia Limited Release, Bolgheri, 2019	\$525.00

AMERICAN WHISKEY 12

Bulleit Bourbon	\$12.00
Bulleit Rye	\$13.00
Knob Creek Bourbon	\$12.00
Old Forester Signature	\$12.00
Jack Daniels	\$12.00
Templeton Rye 4 Year	\$13.00
Buffalo Trace	\$14.00
Basil Hayden's	\$14.00
Wild Turkey 101 Bourbon	\$14.00
Woodford Reserve	\$14.00
Eagle Rare 10 Year	\$16.00
Whistlepig Rye	\$22.00

SCOTCH WHISKEY 15

Dewars White Label	\$11.00
Glenlivet 12 Year	\$14.00
Johnny Walker Black Label	\$14.00
Macallan 12 Year	\$15.00
Ardmore Traditional Cask	\$14.00
Balvenie 12 Year Doublewood	\$18.00
Monkey Shoulder	\$14.00

Glenmorangie Original	\$25.00
Lagavulin 16 Year	\$30.00
Glenfiddich 18 Year	\$25.00
Oban 14 Year	\$21.00
Auchentoshan Three Wood	\$22.00
Dalmore 15 Year	\$29.00
Macallan 18 Year	\$50.00
Johnny Walker Blue Label	\$45.00

IRISH WHISKEY ⁴

Jameson	\$11.00
Kilbeggan	\$12.00
Tullamore Dew	\$14.00
Teeling Small Batch	\$12.00

TREATS & DRINKS ⁶

Cherry Pie	\$11.95
Michigan Tart Cherries, Almond Essence, Madagascar Vanilla Ice Cream	
Peanut Butter Pie	\$12.95
Chocolate Covered Pretzel Crust, Chocolate Crème Anglaise, Peanut Brittle	
Tortoise Pie	\$11.95
Chocolate, Candied Walnuts, Bourbon-Caramel Sauce, Whipped Cream	
Bananas Foster Ice Cream Sundae	\$14.95
Butterscotch Magic Shell, Candied Walnuts, Whipped Cream, Vanilla Ice Cream	
House-Made Ice Cream	\$5.95
Rosé Sorbet, Chocolate Praline, Bourbon Pecan, Madagascar Vanilla. Choose 2	
Chocolate Martini	\$14.50
Double Chocolate Liqueur, Crème de Cacao, Vodka, Cream, Pinch of Sea Salt	

ADULT MILKSHAKE ¹

The Grasshopper	\$13.50
Brandy, Crème de Menthe, Crème de Cacao, Grasshopper Cookie, Chocolate Straws, Whipped Cream, Fresh Mint	